

ANTIPASTI

[appetizers]

BRUSCHETTA

toasted bread, ricotta, extra virgin olive oil, basil and tomatoes, lightly seasoned - 14

TOOTSIE ROLLS

paper thin egg wrappers stuffed with fresh ricotta, mozzarella and pesto, served with marinara - 14

CAPRESE ^(GFP)

sliced tomatoes, fresh mozzarella, extra virgin olive oil, basil and oregano - 14

BOCCONCINI FRITTI

hand-breaded & fried fresh mozzarella balls with roasted garlic marinara - 14

ANTIPASTI FREDDI ^(GFP)

provolone, fresh reggiano, prosciutto di parma, sopressata, peppered salami, calabrese, smoked mozzarella, marinated mushrooms, marinated artichoke hearts, caprese, olives, peppers, herbs, seasoned crostinis and olive oil - 20

NACHOS ALL' ITALIANA

lightly fried pasta sheets with melted mozzarella and crumbled meatball and prosciutto alfredo sauce, topped with tomatoes, pepperoncinis, black olives and parmesan - 20

VONGOLE AL VAPORE ^(GFP)

steamed baby clams, roasted peppers and rosemary in an herb broth - 18

COZZE E SALSICCIA ^(GFP)

steamed blue mussels, spicy italian sausage and roasted red peppers in roasted garlic marinara and white wine broth - 18

CALAMARI FRITTI

battered and fried squid with house marinara - 15

ZUPPE

[soups]

ZUPPE DELLA SERA

soups of the evening, ask what's hot!
bowl 8 / cup 5

^(GFP) INSALATE

[salads]

INSALATA MISTA

baby greens, red onions, mushrooms, cucumbers, black olives and balsamic vinaigrette - 8

MINI CESARE

romaine, mushrooms and black olives - 8

INSALATA DI ANTIPASTI

romaine, red onions and pepperoncinis tossed in red wine vinaigrette with calabrese, pepperoni, rolled provolone and sopresseta, cubed mozzarella, artichoke hearts, kalamatas and cucumbers - 23

CESARE CON POLLO

grilled chicken breast with caesar dressing, crisp romaine, mushrooms, olives, tomato, feta cheese, sliced reggiano and crostinis - 22

NONNA GIARDINIERA

baby greens, red onions, mushrooms, cucumbers, black olives, feta, artichoke hearts, tomato and balsamic vinaigrette - 17
(add shrimp-9 • add eggplant-8 • add salmon-8)



Ciao Mambo®

PASTA CLASSICA

[classic pastas]

substitute select pasta dishes with fresh gluten-free pasta - 6

PENNE PASTA ALLA VODKA ^(GFP)

penne pasta tossed in a velvety vodka cream sauce - 17
(add chicken - 7 • add meatballs - 8 • add italian sausage - 8)

FETTUCCINE ALLA LULUBELLA ^(GFP)

creamy parmesan sauce with pancetta, prosciutto, peas, mushrooms and aged parmesan - 23

PASTA RAVENNA ^(GFP)

bowtie pasta, grilled chicken, sun-dried tomatoes, artichoke hearts and mushrooms in a roasted creamy marinara - 24

FETTUCCINE ALLA RUSTICA ^(GFP)

shrimp, grilled chicken, prosciutto and peas in our aged parmesan cream sauce - 24

LINGUINI & MEATBALLS SALVATORE

linguini tossed with roasted garlic marinara, served with two scratch-made meatballs topped with mozzarella - 22

LINGUINI ARRABBIATA ^(GFP)

spicy italian sausage and fire roasted peppers tossed in a zesty marinara sauce, spicy or mild - 22

LINGUINI ALLA CARBONARA ^(GFP)

crispy pancetta and white onion in an aged parmesan cream sauce - 23

EGGPLANT ALLA PARMIGIANA

thinly sliced and breaded eggplant baked in our brick oven with ricotta, mozzarella and marinara - 21 (add pasta - 5)

POLLO CON FORMAGGIO

two breaded chicken cutlets, ricotta, romano, mozzarella, parmesan and marinara baked in our brick oven - 27 (add pasta - 5)

PAPA BIAGIO'S BOLOGNESE ^(GFP)

ribbon noodles with our homemade meat sauce baked with mozzarella and fresh ricotta in our brick oven - 22

SUN-DRIED TOMATO PENNE ^(GFP)

grilled chicken with caramelized sun-dried tomatoes, broccoli florets, fresh italian herbs and garlic oil - 23

PENNE ISABELLA ^(GFP)

pine nuts, fresh basil and spicy italian sausage, lightly tossed in a buttery white wine sauce with penne pasta and fresh ricotta - 23

LINGUINI ALLE VONGOLE ^(GFP)

baby clams tossed with linguini and herbed white or red clam sauce - 22

GAMBERI FRA DIAVOLO ^(GFP)

grilled jumbo shrimp over linguini tossed in roasted garlic marinara, spicy or mild - 23

LASAGNE

our special meat sauce layered with pasta sheets, sautéed spinach, ricotta and mozzarella - 26

MANICOTTI RIPIENI

two pasta shells stuffed with ricotta, mozzarella and parmesan cheeses, baked in our brick oven with house roasted garlic marinara - 18
(add meatballs - 8 • add sausage - 8)



A 20% gratuity may be added to parties of 12 or more.

Mi amore, Ti penso ogni giorno. Se tutto per me. Non posso vivere senza di te. Voglio passare il resto della mia vita con te.

CONTORNI

[sides]

LINGUINI

tossed with roasted garlic marinara - 8

SHRIMP ^{GFP}

six shrimp grilled with a side of marinara - 9

MEATBALLS

two meatballs served with marinara and topped with mozzarella - 8

ROSEMARY RED POTATOES ^{GFP}

lightly seasoned and dusted with parmesan - 5

PRIMAVERA VEGGIES ^{GFP}

seasoned vegetables tossed in herbed olive oil - 7

BROCCOLINI ^{GFP}

charbroiled and tossed with olive oil - 6

PIATTI SPECIALTI

[specialty dishes]

STEAK AL MARSALA* ^{GFP}

8 oz baseball cut sirloin, prosciutto mushroom marsala sauce, rosemary parmesan red potatoes and broccolini - 39

SALTIMBOCCA DI POLLO ^{GFP}

chicken wrapped in prosciutto and provolone, sweet vermouth butter sauce, pine nuts, sage, rosemary parmesan redpotatoes and broccolini - 34

VEAL SCALOPPINE

thinly pounded pan-seared veal cutlets, lemon caper butter sauce, rosemary parmesan red potatoes and broccolini - 34

CIOPPINO ^{GFP}

cod, jumbo shrimp, clams, mussels, herbs, fish stock and a touch of marinara, italian bouillabaisse - 32 (add italian sausage - 8)

PIZZE AL FORNO

[brick-oven pizzas]

PIZZA MARGHERITA

roasted garlic marinara, mozzarella, diced tomato and fresh basil - 16

PIZZA GUIDO

crumbled meatball, peppered salami, smoked mozzarella, calabrese, red onions, black olives, roasted garlic marinara and chili flakes - 20

PIZZA NAPOLI

fresh mozzarella, pepperoni, banana peppers, spinach and marinara - 17

PIZZA MONA LIZZA

ricotta, parmesan, romano, mozzarella, basil and extra virgin olive oil - 17

PIZZA SANTO PIETRO

pesto, mozzarella, mushrooms, red onions and extra virgin olive oil - 16

PIZZA VERDURA

marinara, spinach, red onions, mushrooms, black olives, tri peppers and mozzarella, topped with fresh diced tomatoes - 16

PIZZA POMODORO DOLCE

marinara and bbq sauce, crumbled meatball, red onion, tri peppers, zucchini and mozzarella - 17

PIZZA VOLPETTI

roasted red potatoes, mozzarella, crispy pancetta and cream sauce - 20

BBQ BELLA

chicken, banana peppers, red onions, bbqsauce and mozzarella - 18

PIZZA BIANCO CON POLLO

creamy parmesan sauce, chicken, pepperoni, spinach, red onions, sliced tomatoes, mozzarella and feta - 20

PIZZA MONTANARA

marinara, spicy italian sausage, tri peppers and mozzarella - 18

ABBY'S FAVORITE

fresh mozzarella, pepperoni and roasted garlic marinara - 16

PIZZA CLASSICA

roasted garlic marinara and mozzarella - 15

ADD TOPPINGS

- pepperoni, chicken, shrimp, meatball, prosciutto, spicy italian sausage, pancetta, ricotta, mozzarella, goat cheese, feta, gorgonzola, romano, parmesan, spinach, mushrooms, artichoke hearts, garlic, green peppers, roasted red peppers, grilled veggies, tomato slices, fresh basil, sun-dried tomato, onions, banana peppers

meats & cheeses - 3 ea • shrimp - 9 • herbs & veggies - 2 ea



BAMBINI

[kids]

12 & under / served with a drink and chipwich - 8

MAC & CHEESE

CHEESE PIZZA

BOWTIE PASTA

with butter and parmesan

CHICKEN FINGERS

with bowtie pasta

LINGUINI

with marinara

* Steak may be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

^{GFP} - Dish is gluten-free possible with substitution, exclusion or modification. Please let our team know of your special dietary needs.

Please be aware, we are not a gluten-free facility. Gluten-free options are provided as a service to our guests based on the most up-to-date ingredient information from our food suppliers, analysis using industry standard software, and published resources, including those from the U.S.D.A. [GFP] menu items, with alterations, do not have any ingredients that inherently contain gluten. However, all of these items are prepared in a common kitchen with the risk of gluten exposure. We cannot recommend these items for customers with celiac disease. Customers with gluten sensitivities should exercise judgment in consuming these menu items.