

• APPETIZERS •

ANTIPASTI

INSALATA (SALAD)

CONTADINO

Organic baby greens tossed with extra virgin olive oil & balsamic vinaigrette.

\$7.95

CESARE

Heart of romaine, garlic oregano croutons, lemon & creamy garlic dressing with parmesan cheese.

\$9.95

CAPRESE

Bocconcini cheese, vine ripened tomatoes, fresh basil, extra virgin olive oil & balsamic vinegar.

\$12.95

VEGETARIAN

GARLIC CHEESE BREAD AL FORNO

Garlic bread baked with Parmesan and mozzarella cheese.

\$9.95

BRUSCHETTA

Grilled ciabatta, fresh tomato, basil & extra virgin olive oil.

\$9.95

MELANZANE ALLA PARMIGIANA

Baked eggplant, tomato basil sauce with mozzarella and parmesan cheese.

\$14.95

ADD TO ANY SALAD

Five Prawns or 6oz Grilled Salmon Fillet (+\$14.95) | Chicken (+\$6.95) | Crumbled Goat Cheese (+\$5.95)

• HOT APPETIZERS •

ANTIPASTI CALDI

GAMBERONI ALLA CESARE

Succulent jumbo tiger prawns, butterflied and baked with lemon herb butter sauce.

\$14.95

PATATINE FRITTI

Signature home made french fries.

\$6.95

Double Portion: +\$4.95

ZUPPA DI ARAGOSTA

Lobster tomato bisque.

\$9.95

GAMBERONI FRITTI

Breaded and fried prawns served with cayenne and avocado aioli.

\$12.95

CALAMARI FRITTI

Breaded calamari, deep fried and served with spicy marinara sauce.

\$12.95

MINISTRONE

Homemade Italian country style vegetable soup.

\$7.95

• BAKED AND STUFFED •

PASTA ALFORNO & ITALIAN PIZZA

LASAGNA DELLA MAMMA

Layers of pasta, meat sauce, cheese & bechamel - Mamma's Recipe.

\$24.95

TORTELLINI DELLA CASA

4 cheese stuffed pasta with fire roasted mushrooms, baked in a basil rosé sauce with parmesan and mozzarella cheese.

\$24.95

PIZZA AL PIATO

Medium crispy pizza with San Marzano Tomato Sauce. Choice of plain cheese or seasonal vegetables. Add protein for \$6.95.

\$19.95

GNOCCHI DELLA CASA

Homemade Italian potato dumplings served in your choice of Pesto, Alfredo or Marinara sauce.

\$23.95

~ Please note that parties of 6 and over will be charged a 15% gratuity ~

• PASTA MENU •

Spaghetti Pomodoro/Arrabbiata

Spaghetti with San Marzano tomato sauce, Garlic & Fresh Basil.

\$19.95

Linguini Pesto

Linguini in Ground fresh basil, pine nuts, garlic & pecorino cheese.

\$19.95

Fettuccini Alfredo

Fettuccini in a four cheese and cream sauce with a hint of nutmeg.

\$19.95

Penne Abbruzzo

Penne with pine nuts, spinach & sun-dried tomatoes in a garlic-basil tomato cream sauce.

\$23.95

Spaghetti Primavera

Spaghetti & Mixed seasonal vegetables tossed in basil tomato sauce.

\$23.95

Fettuccini Carbonara

Fettuccini, Halal beef bacon, egg yolk, garlic, parmesan & cream.

\$23.95

Spaghetti Bolognese

Spaghetti & Rich ground beef in San Marzano tomato sauce.

\$24.95

Linguini Salmone

Linguini & Atlantic salmon sautéed with garlic & lemon in tomato cream sauce.

\$24.95

Spaghetti Calamari

Spaghetti with Sautéed tender and young squid in a garlic & basil tomato sauce.

\$24.95

Farfalle Di Mari

Farfalle pasta, Baby shrimp, fresh tomatoes, garlic, basil & mushrooms in a spicy lemon herb sauce.

\$24.95

Farfalle Diavolo

Farfalle pasta, Diced chicken, sweet bell peppers & garlic in a spicy curry tomato & basil cream sauce.

\$24.95

Linguini Cajun Della Casa

Linguini pasta with diced cajun chicken, broccoli & red bell pepper in a tomato cream spicy rosé sauce.

\$24.95

Linguini Alla Mediterranea

Linguini pasta with salmon, baby shrimp, tiger prawns & calamari tossed in a garlic & basil rosé sauce.

\$32.95

ADD ON'S

- Chicken or Baby shrimp (+\$6.95)
- Meatballs or Sausage (+\$6.95)
- 3 Prawns or Mixed Seafood (+\$7.95)
- 5 oz Striploin Steak (+\$12.95)
- Chef's Special Spicy Touch (Free)

• MAIN COURSES •

ALL ENTREES ARE SERVED WITH A SIDE OF PASTA MARINARA OR VEGETABLES AND POTATOES

POLLO DELLA MAMBO

Specialty of the House

Grilled chicken breast, baked with caramelized mushrooms, demi-glaze cream sauce and mozzarella cheese.

\$27.95

POLLO ALLA PARMIGIANA

Pan fried breaded chicken breast baked with mozzarella, parmesan, and Mambo Italiano's special tomato basil sauce.

\$26.95

POLLO AL LIMONE

Pan seared & roasted chicken breast in rosemary butter demi-glaze lemon sauce.

\$26.95

VITELLO PARMIGIANA

Specialty of the House

Pan fried, breaded veal scallopini, baked with parmesan & mozzarella cheese in San Marzano tomato sauce.

\$26.95

OSSO BUCCO ABBRUZZO

Braised veal shank with aromatic vegetables & San Marzano Tomatoes.

\$32.95

BISTECCA ALLA BELLINI

Specialty of the House

Canadian AAA grilled beef striploin steak, served with mushroom demi-glaze peppercorn mushroom cream sauce.

\$36.95

COSTOLETTE DI AGNELLO

Succulent rack of lamb roasted, grilled and served with tangy chimichurri sauce.

\$36.95

GAMBERONI DELLA CASA

Butterfield jumbo tiger prawns baked with butter, garlic & fresh herbs.

\$34.95

SALMONE AL LIMONE

Specialty of the House

Grilled Atlantic salmon fillet, finished with extra virgin olive oil, garlic, lemon, butter and herbs.

\$26.95

BRIOCHE PANINO BURGERS

Italian style homemade brioche burger and fries. Choice of the following: Chicken Parmigiana or Grilled Spicy Chicken Breast. This Entree is served with fries only.

\$26.95

DRINKS MENU

POP

*Pepsi(Regular/Diet), Sprite, Ginger Ale, Soda Water,
Iced Tea*

\$2.95

ITALIAN SODA & JARRITOS

Aranciata, Limonata, Pineapple/Lime/Mango Jarritos

\$3.95

SAN PELLEGRINO WATER

Still or Sparkling (750 mL Bottle)

\$6.95

JUICE

Orange, Apple, Cranberry, Pineapple, Mango

\$3.95

BARBICAN

Strawberry, Green Apple, Peach, Malt

\$3.95

VIRGIN COCKTAILS

Strawberry Margarita, Lime Margarita, Pina Colada

\$8.95

VIRGIN BELLINIS

Mango or Peach

\$8.95

SPARKLING PURE HEAVEN CELEBRATION

Alcohol Free Peach, Apple, Grape - Full Bottle

\$19.95

SPECIALITY COFFEE

*Espresso, Cappucino, Latté, French Vanilla, Café
Mocha, Hot Chocolate, Coffee Crisp*

\$4.95

TEA AND COFFEE

Coffee, Green Tea, Orange Pekoe, Herbal Tea

\$3.95

MAMBO ITALIANO

• DESSERT MENU •

TIRA MI SU

Homemade Mascarpone Cheese Cake

\$8.95

TORTA AL CIOCCOLATO

Chocolate Truffle Cake

\$9.95

TORTA AL FORMAGGIO

*Vanilla Bean Italian Cheesecake
with strawberry drizzle.*

\$9.95

SORBETTO

Arancia Orange, Lemonatta Lemon

\$9.95

SPECIALTY COFFEE

*Espresso, Cappucino, Latté, French
Vanilla, Café Mocha, Hot Chocolate,
Coffee Crisp*

\$4.95

CRÉPE CANNOLI

Crepe rolled with Vanilla Ice cream

\$9.95

CRÈME CARMEL

Italian Caramel Pudding

\$9.95

GELATO

*Tortuffo Chocolate, Fragola
Strawberry, Vanilla-Chocolate.*

\$9.95

TEA AND COFFEE

*Coffee, Green Tea, Orange
Pekoe, Herbal Tea*

\$3.95



MAMBO  ITALIANO

TASTE OF ITALY

CATERING SPECIALS

FULL PASTA TRAYS (SERVES 12) STARTING FROM \$119.95

HALF PASTA TRAYS (SERVES 6) STARTING FROM \$69.95



660 EGLINTON AVE W, MISSISSAUGA, ON L5R 3V2
SEE BACK PAGE FOR RAMADAN BUFFET

(905) 507-1777



MAIN COURSE TRAYS

Half Tray: Serves 5 People | **Full Tray:** Serves 10 People

Add on homemade focaccia bread, olive oil, and balsamic vinaigrette (+\$9.95/\$19.95)

All main courses come with a side-dish tray of pasta marinara (free) or side-dish tray of seasonal vegetables and potatoes (+\$19.95/\$39.95)

Pollo alla Parmigiana

Pan fried breaded chicken breast baked with mozzarella, parmesan, and Mambo Italiano's special tomato basil sauce.

Half Tray: Serves 5 | Full Tray: Serves 10

\$89.95

\$179.95

Pollo al Limone

Pan seared & roasted chicken breast in rosemary butter demi-glaze lemon sauce.

\$89.95

\$179.95

Pollo della Mambo

Grilled chicken breast, baked with caramelized mushrooms, demi-glaze cream sauce and mozzarella cheese.

\$99.95

\$189.95

Salmone al Limone

Grilled Atlantic salmon fillet, finished with extra virgin olive oil, garlic, lemon, butter and herbs.

\$99.95

\$189.95

Vitello Parmigiana

Pan fried, breaded veal scallopini, baked with parmesan & mozzarella cheese in San Marzano tomato sauce.

\$89.95

\$179.95

Bistecca alla Bellini

Canadian AAA grilled beef striploin steak, served with mushroom demi-glaze peppercorn mushroom cream sauce.

\$119.95

\$249.95

More Main Course Dishes and Main Course Tray Sizes Available Upon Request.

APPETIZER TRAYS

Half Tray: Serves 5 People | **Full Tray:** Serves 10 People

Contadino Salad

Baby greens tossed with extra virgin olive oil & balsamic vinaigrette.

Half

Full

\$24.95

\$44.95

Gamberoni alla Cesare

Tiger prawns, butterflied and baked with lemon-herb butter sauce. 20 pieces half tray and 40 pieces full tray.

\$44.95

\$79.95

Bruschetta & Garlic Bread Tray

Tray of assorted Garlic Bread and Bruschetta.

\$24.95

\$44.95

Assorted Antipasti Fritti Tray

Assorted Fried Calamari, Fried Prawns & Mozzarella Sticks.

\$39.95

\$69.95



FEATURED PASTA TRAYS

Half Tray: Serves 6 People | Full Tray: Serves 12 People

Add on homemade focaccia bread, olive oil, and balsamic vinaigrette
(+\$9.95/\$19.95)

Spaghetti Pomodoro

Spaghetti with San Marzano tomato sauce, Garlic & Fresh Basil.

Half Tray: Serves 6 | Full Tray: Serves 12

\$69.95

\$119.95

Farfalle Pesto

Farfalle in Ground fresh basil, pine nuts, garlic & pecorino cheese.

\$69.95

\$119.95

Fettuccini Alfredo

Fettuccini in a four cheese and cream sauce with a hint of nutmeg.

\$69.95

\$119.95

Penne Abbruzzo

Penne with pine nuts, spinach & sun-dried tomatoes in a garlic-basil tomato cream sauce.

\$79.95

\$139.95

Spaghetti Bolognese

Spaghetti & Rich ground beef in San Marzano tomato sauce.

\$79.95

\$139.95

Farfalle Diavolo

Farfalle pasta, Diced chicken, sweet bell peppers & garlic in a spicy curry tomato & basil cream sauce.

\$89.95

\$149.95

Linguini Cajun Della Casa

Linguini pasta with diced cajun chicken, broccoli & red bell pepper in a tomato cream spicy rosé sauce.

\$89.95

\$149.95

Lasagna Della Mamma

Layers of pasta, meat sauce, cheese & bechamel - Mamma's Recipe.

\$89.95

\$149.95

Tortellini Della Casa

4 cheese stuffed pasta with fire roasted mushrooms, baked in a basil rosé sauce with parmesan and mozzarella cheese.

\$89.95

\$149.95

Penne Alla Mediterranea

Penne pasta with salmon, baby shrimp, tiger prawns & calamari tossed in a garlic & basil rosé sauce.

\$99.95

\$159.95

