

dining out | NEW RESTAURANT

SPOTLIGHT Ciao Mambo

STORY BY AMY PEREZ  
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NACHOS ALL' ITALIANA: Pasta sheets lightly fried then covered in meatball and prosciutto alfredo sauce topped with all the trimmings.





## Italian Made Delizioso

IN THE HEART OF BEND'S VIBRANT DOWNTOWN FOOD SCENE is a new high-energy Italian family restaurant called Ciao Mambo serving Old World-style Italian entrees and pizza. An open kitchen, vibrant colors and music are all part of the Ciao Mambo dining experience. Owners Gary and Linda Sather opened Ciao Mambo for "fun dining," a restaurant where guests can come to enjoy great Italian food in a festive setting at reasonable prices. Customers are serenaded by "Ol' Blue Eyes" and other '40s and '50s crooners while the friendly staff serves steaming plates full of aromatic pasta and bubbling pizzas.

The menu reflects Ciao Mambo's dedication to providing only the best to its guests. Assorted familiar and delicious appetizers are accompanied by tasty starters unique to Ciao Mambo. *Nachos all'Italiana* (pasta sheets lightly fried then covered in meatball and prosciutto Alfredo sauce topped with all the trimmings) and "tootsie rolls" (paper-thin wrappers stuffed with fresh mozzarella and homemade pesto — an egg roll with an Italian spin).

Signature pasta dishes include *gamberi fra diavolo* (grilled shrimp in spicy roasted

**Ciao Mambo**  
a great Italian restaurant

is it cuisine? Or chemistry?

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*Zeppolis* (Sicilian fried bread), an authentic Italian dessert, is served piping hot on skewers with a variety of dipping sauces.

garlic marinara), pasta Ravenna (grilled chicken, sun-dried tomatoes, artichoke hearts and mushrooms in a roasted garlic cream sauce) and the Italian classic spaghetti and meatballs. The costata al marsala (16-ounce center-cut rib-eye steak topped with a mushroom prosciutto marsala sauce) is the main meat dish on the menu and definitely stands on its own culinary merits.

Delicious hand-tossed pizzas come out of the brick oven steaming, smelling and looking fabulous. You won't want to share! In Italy, individual pizzas are not shared; they are reserved for the enjoyment of only one diner ... *mangia, mangia!* For those who like to live "*la dolce vita*," there is a choice of Italian dessert favorites such as *spumoni*, homemade *ganache all'Angelina* and an authentic Italian dessert, *zeppolis* (Sicilian fried bread), served piping hot on skewers with a variety of dipping sauces.

A full bar and extensive wine list of 100 domestic and Italian blends have been specially chosen to complement the cuisine. The family-style cuisine of Ciao Mambo is ripe with fresh ingredients, strong doses of garlic for the garlic lovers, homemade marinara, large portions and expertly-hand-tossed pizza dough. All dishes are a la carte and made to order. In an effort to accommodate everyone, there are low-carb and vegetarian options available. If the atmosphere and friendly attitudes don't seduce you, the pasta and prices will. Prices range from \$7.75 to \$16. Go with friends, family and an appetite for fun, and Ciao Mambo will handle the rest. You can enjoy your meal either on the festive outdoor patio or in the lively dining room.

Ciao Mambo is located at 915 N.W. Wall St. in Bend. For additional information, call 541-382-3000 or visit [www.ciaomambo.com](http://www.ciaomambo.com). Hours are Sunday through Thursday, 5 p.m. - 10 p.m., and Friday through Saturday until 11 p.m. §



Ciao Mambo's version of the classic spaghetti and meatballs is just perfect.