

M A M B O

About Mambo Italiano

Mambo Italiano (“Mambo”) opened in Steamboat Springs, Colo. in 2001 as a classic Italian restaurant. After a decade, Chef Hannah Hopkins, looking for a new adventure and spurred on by her Italian heritage and love of Italian food, was excited to land a chef-consultant position at Mambo, relocating her family from New York City to the high country. In 2016, Hannah had the opportunity to purchase Mambo’s, partnering with Steamboat local Jeremy Macgray.

As an owner, Hannah and Jeremy made big changes that elevated Mambo’s reputation locally and nationally, including prioritizing high quality and fresh ingredients, cooking and baking everything in house, and updating and beautifying the decor.

Mambo today

Today, Mambo’s unparalleled Italian menu, wine and cocktail lists, generous happy hour and impeccable service, inviting open kitchen, pizza bar, indoor-outdoor bar, and gorgeous patio makes Mambo’s *the* dining destination in the Yampa Valley.

Mambo has an enviable Italian wine list with more than 100 bottles from nearly every region in Italy. Italian-inspired cocktails include the classics like Negroni and three kinds of Spritzes, alongside seasonal Mambo cocktails such as **Rye on Thyme** with American Women rye whiskey, clementine and mandarin juice, thyme syrup, lemon, orange bitters; and the **Caffé e Crema Martini** with espresso, Frangelico, Cool Swan dairy cream liqueur, St. George all purpose vodka, chocolate bitters, and coffee beans.

Working with Executive Chef Joe Campbell, Mambo’s menu offers fresh new takes on Italian and New York-Italian classics, such as **Cacio e Pepe Agnolotti** with pecorino foam; **Duck Sugo** with confit duck, tomato tagliatelle, peas, wild mushrooms and crispy duck skin with microgreens; and **Tartare De Manzo** with eye of round beef, smoked mussels, smoked mussel aioli, mussel gelee, cornichon and capers.

And of course, Hannah is known for her dedication to and passion for making everything from scratch, using the highest quality ingredients available locally, nationally, and internationally. Fresh pasta is made inhouse every day. Beef is sourced from nearby La Joya Dulce farm, and greens from Bee Grateful Farm, with cheeses, olive oil and balsamic vinegar imported from the motherland.