

DINNER MENU

Tagliere \$13.50 (*for the table*) Mortadella, Prosciutto, Sopressata, Giardiniera, Parmesan & Marinated Olives

Bruschetta \$9.50 Fresh Tomatoes, Garlic & Extra Virgin Olive Oil

House Salad \$8.50 Mixed Greens, Tomatoes, Cucumber, Parmesan Croutons & Red Onions drizzled with House Dressing

Caesar Salad \$9.95 Crisp Romaine, Shaved Parmesan & Focaccia Croutons

Soup of the Day

FROM OUR WOODSTONE OVEN

Chef's Focaccia \$7.50 Rosemary Olive Oil & Parmesan Cheese

Lombardi Focaccia \$9.50 Pancetta, Mushrooms, Red Onions, Pinenuts, Arugula & Shaved Parmesan Cheese

ANTIPASTI

Scampi Picatta \$12 Sautéed Shrimp with Garlic, Capers, and White Wine Lemon Butter Sauce. Served with Grilled Ciabatta Bread

Caprese \$12 Fresh Bufala Mozzarella from Puglia, served with Cherry Tomatoes & Basil Oil

Carpaccio di Manzo \$11.50 Served with Rucola, Whole Grain Mustard, Shaved Parmesan, Lemon Truffle Oil & Capers

Cozze al Vino "Marittima" \$13 Mussels or Clams sautéed with Garlic, Diced Tomatoes, White Wine & Tomato Broth

Calamari Fritti \$10.50 Crispy Fried Calamari served with Spicy Tomato Sauce

PASTE (Substitute Whole Wheat or Gluten-free Pasta \$1.50)

Capelli D' Angelo \$14.50 Angel Hair Pasta tossed with Fresh Tomatoes & Basil

Spaghetti & Meatballs \$17.50 Homemade Italian Meatballs tossed with Spaghetti & Marinara Sauce

Fettucine Alfredo \$16.50 Homemade Fettucine Pasta tossed with Parmesan Cream Sauce

Gnocchi \$15.50 Homemade Ricotta Gnocchi tossed with Baby Arugula and a Tomato Marscarpone and White Wine Sauce

Rigatoni \$16.50 Homemade Rigatoni Pasta tossed with Meat Sauce, Béchamel, Sweet Peas and Parmesan Cheese au Gratin

Shrimp Scampi \$20.50 Tagliolini Pasta tossed with Garlic & White Wine Butter Sauce

Paglia e Fieno \$18.50 Green and White Tagliolini Pasta tossed with Chicken, Mushrooms, Truffle Oil & Cream Sauce

Fettucine Frutti di Mare \$19.50 Fettucine with Shrimp, Mussels, Clams & Scallops tossed in a Brandy Crustacean Cream Sauce

Spaghetti alle Vongole \$19.50 Spaghetti Pasta tossed with Manila Clams, Extra Virgin Olive Oil, White Wine, Garlic, and Chili Flakes

Homemade Lasagna \$17.50 Classic Meat Lasagna with Creamy Bechamel Sauce

Fettucine Bolognese \$16.50 Homemade Fettucine Pasta tossed with a Traditional Italian Meat Sauce

SECONDI

Salmon alla Griglia \$24.50 Topped with Lemon Butter Sauce & served with Roasted Potatoes & Seasonal Vegetables

Pollo Arrosto \$22.50 Roasted Half Chicken served with Wilted Spinach and Roasted Potatoes, White Wine Demi Butter Sauce and Confit of Lemon

Pollo Parmigiana \$21.50 Crispy Breaded Breast of Chicken topped with Tomato Sauce & Mozzarella. Served with Spaghetti Pomodoro

Tagliata di Manzo \$26.50 7 oz. Pan Seared Beef Tenderloin, Served Sliced with Arugula, Extra Virgin Olive Oil & Roasted Potatoes

Eggplant Parmigiana \$19.50 Baked in Tomato Sauce with Parmesan & Smoked Mozzarella Cheese. Served with Spaghetti Pomodoro

Pork Ossobuco \$24 Braised with Root Vegetables, White Wine and Plum Tomatoes. Served with Fettucine Pasta

Veal Scaloppine \$26.50 With choice of lemon caper sauce or mushroom Marsala wine sauce. Served with Seasonal Vegetables and Potatoes of the day

SIDES \$5.95

Sautéed Spinach or Sautéed Broccoli with Garlic & Extra Virgin Olive Oil

DOLCI \$8.50

Crème Brulee

Cheesecake

With Fresh Berry Compote

Panna Cotta

Vanilla Panna Cotta with Mixed Berry sauce

Cioccolato Lombardi

with Crème Anglaise ala Mode

Balsamic Ice Cream

with Sautéed Strawberries and Biscotti

Tiramisu Chef's Specialty

Cannoli

With Candied Fruit

GLUTEN FREE MENU AVAILABLE

Lombardi's

ROMAGNA MIA

RISOTTERIA \$18.50

Our Risotto is made with Carnaroli Rice, which is considered the best rice for risotto because of its richness.

Risotto all'Aceto Balsamico con Pollo
Balsamic Risotto with Chicken Rollatine

Risotto al Parmigiano All' Olio Tartufato
Parmesan Cheese & Truffle Oil

Risotto Agli Scampi e Zucchine
Shrimp & Zucchini Pesto Risotto

Risotto ai Frutti di Mare
Saffron Risotto with Mixed Seafood

PIZZA CLASSICA \$16

Margherita Tomato Sauce, Mozzarella & Basil

Pepperoni Tomato Sauce, Mozzarella & Pepperoni

Romana Tomato Sauce, Mozzarella, Oregano, Anchovies, Olives & Capers

Parmigiana Tomato Sauce, Mozzarella, Eggplant & Parmesan Cheese

Salsiccia & Peppers Tomato Sauce, Mozzarella, Italian Sausage, Caramelized Onions & Peppers

PIZZA LOMBARDI \$17

Gamberetti e Pesto Shrimp, Sundried Tomato, Mozzarella & Basil Pesto

Pizza al Prosciutto Mozzarella, San Daniele Prosciutto, Arugula & Shaved Parmesan

Polpettine Tomato Sauce, Mozzarella, Meatballs & Provolone Cheese

Pizza al Salamino Piccante Spicy Italian Salami, Grape Tomato, Mozzarella & Goat Cheese

Pizza California Grilled Chicken, Marinated Tomatoes, Avocado, Mozzarella and Feta

Vegetarian Tomato Sauce, Olives, Mushrooms, Caramelized Onions, Roasted Peppers, Grape Tomatoes, Mozzarella, Oregano and Fresh Basil

Substitute gluten-free pizza dough for \$2.00

ENTRÉE SALADS \$15.95

Your Choice of Grilled Chicken or Grilled Shrimp
Lombardi's Greek Salad Spring Mix, Cucumbers, Tomato, Onions, Kalamata Olives, Feta Cheese & Oregano Vinaigrette

Lombardi's Chop Salad Avocado, Tomato, Green and Red Onions, Bacon, Gorgonzola & Hearts of Palm with Herb Vinaigrette

Spinach Salad Baby Spinach tossed with Balsamic Vinaigrette, Roasted Tomatoes & Ricotta Cheese

11-11

Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food born illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked