

LUNCH MENU

Tagliere \$13 *(for the table)* Mortadella, Prosciutto, Sopressata, Giardiniera, Parmesan & Marinated Olives

Bruschetta \$7.95 Fresh Tomatoes, Garlic & Extra Virgin Olive Oil

Side House Salad \$5.95 Mixed Greens, Tomatoes, Cucumber, Parmesan Croutons & Red Onions drizzled with House Dressing

Side Caesar Salad \$5.95 Crisp Romaine, Shaved Parmesan & Focaccia Croutons

Soup of the Day

FROM OUR WOODSTONE OVEN

Chef's Focaccia \$6.75 Rosemary Olive Oil & Parmesan Cheese

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

ANTIPASTI

Scampi Picatta \$10.50 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 Served with Rucola, Whole Grain Mustard, Shaved Parmesan, Lemon Truffle Oil & Capers

Cozze al Vino "Marittima" \$12 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

(served with Chef's Focaccia; substitute Whole Wheat or Gluten-free Pasta \$1.50)

Capelli D'Angelo \$13 Angel Hair Pasta tossed with Fresh Tomatoes & Basil

Spaghetti & Meatballs \$14.50 Homemade Italian Meatballs tossed with Spaghetti & Marinara Sauce

Fettucine Alfredo \$13 Homemade Fettucine Pasta tossed with Parmesan Cream Sauce

Gnocchi \$13 Homemade Ricotta Gnocchi tossed with Baby Arugula and a Tomato Marscarpone and White Wine Sauce

Rigatoni \$13.50 Homemade Rigatoni Pasta tossed with Meat Sauce, Béchamel, Sweet Peas and Parmesan Cheese au Gratin

Shrimp Scampi \$16.50 Tagliolini Pasta tossed with Garlic & White Wine Butter Sauce

Paglia e Fieno \$15 Green and White Tagliolini Pasta tossed with Chicken, Wild Mushrooms, Truffle Oil & Cream Sauce

Fettucine Frutti di Mare \$16.50 Fettucine with Shrimp, Mussels, Clams & Scallops tossed in a Brandy Crustacean Cream Sauce

Spaghetti alle Vongole \$16.50 Spaghetti Pasta tossed with Manila Clams, Extra Virgin Olive Oil, White Wine, Garlic, and Chili Flakes

Homemade Lasagna \$14.50 Classic Meat Lasagna with Creamy Béchamel Sauce

Fettucine Bolognese \$13 Homemade Fettucine Pasta tossed with a Traditional Italian Meat Sauce

SECONDI *(served with Chef's Focaccia)*

Salmon alla Griglia \$19 Topped with Lemon Butter Sauce & served with Roasted Potatoes & Seasonal Vegetables

Pollo Arrosto \$19 Roasted Half Chicken served with Wilted Spinach and Roasted Potatoes, White Wine Demi Butter Sauce and Confit of Lemon

Tagliata di Manzo \$24.50 7 oz. Pan Seared Beef Tenderloin, Served Sliced with Arugula, Extra Virgin Olive Oil & Roasted Potatoes

Pollo Parmigiana \$19.50 Crispy Breaded Breast of Chicken topped with Tomato Sauce & Mozzarella. Served with Spaghetti Pomodoro

Eggplant Parmigiana \$18 Baked in Tomato Sauce with Parmesan & Smoked Mozzarella Cheese. Served with Spaghetti Pomodoro

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

SIDES \$5.95

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

DOLCI \$8.50

Crème Brulee

Panna Cotta

Cioccolato Lombardi

Balsamic Ice Cream

Tiramisu Chef's Specialty

Cheesecake

Vanilla Panna Cotta with Mixed Berry sauce

with Crème Anglaise ala Mode

with Sautéed Strawberries and Biscotti

Cannoli

With Candied Fruit

With Fresh Berry Compote

GLUTEN FREE MENU AVAILABLE

Lombardi's

ROMAGNA MIA



RISOTTERIA \$16

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



ENTRÉE SALADS \$10

Add Chicken \$14, Add Shrimp \$15, Add Salmon \$15

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

Caesar Salad Crisp Romaine, Shaved Parmesan & Focaccia Croutons



PIZZA CLASSICA \$15

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 \$16

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 California Grilled Chicken, Marinated Tomatoes, Avocado, Mozzarella & Feta

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

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

Substitute gluten-free pizza dough for \$2.00

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