

Lombardo's

T R A T T O R I A

Concert Menu

Appetizer

Flash Fried Spinach	9.75
Shrimp De Jonghe -Garlic Butter, Tomato, Romano Cheese.....	13.75
Our Toasted Ravioli	13.75
Our Calzoni -Large Enough to Share.....	19.00

Insalata

Lombardo's House -Mixed Salad Greens, Red Onions, Cheeses, Artichokes, and Tomato.....	6.75
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Pasta

Baked Ravioli - Creamy Tomato Sauce, Sausage, Onion, and Mushrooms. Melted Provolone Cheese.....	19.00
Rigatoni Trattoria -Sautéed Italian Sausage with Onions and Mushrooms in a Red And White Sauce Blend.....	19.00
Whole Wheat Penne -Whole Wheat Penne with Seasonal Vegetables, Onions, Fresh Tomatoes, Olive Oil and a touch of Marinara Sauce.....	18.00
Tortellini -Meat Filled Tortellini with Peas, Mushrooms, Prosciutto Ham, Pesto Cream Sauce.....	19.00
Rigatoni Seafood - Shrimp, Scallops & Crabmeat, along with Peas and Mushrooms in a White Sauce....	26.00

Entrees

Chicken Gorgonzola -Italian Breaded and Baked Chicken Breast with a White Wine Gorgonzola Cheese Sauce with Mushrooms, with Penne Noodles.....	25.00
Chicken Lucciano -Italian Breaded and Baked Chicken Breast with a White Wine Sauce with Peas Mushrooms and Artichoke Hearts. Served over Risotto.....	25.00
Pepperloin -Tenderloin Rolled in Cracked Pepper with a Sherry Wine Sauce with Green Pepper, Onion, and Mushroom. Served with Potato of the Day.....	8 oz./10oz. Market Price
Filet Mignon -8 Ounce Charbroiled, Served with Potato of the Day.....	8 oz./10oz. Market Price
Filet Gorgonzola - Italian Breaded and Grilled Tenderloin with a White Wine Gorgonzola Cheese Sauce with Mushrooms. Served with Potato of the Day.....	8 oz./10oz. Market Price
Veal Saltimbocca -Veal Cutlet Filled with Prosciutto and Provolone Cheese with our Spinach Noodle.....	29.00
Atlantic Salmon -Grilled Atlantic Salmon with a Creamy Dill Sauce. Served with Seasonal Vegetable Risotto.....	28.00
Scampi Lombardo -Prawns drizzled with Garlic Butter, Topped with Italian Bread Crumbs and Capers. Served with our Spinach Noodles.....	34.00

