

## Appetizers

Oyster Rockefeller.....	13.75
Oyster on the Half Shell.....	12.75
Shrimp De Jonghe – Garlic Butter, Tomato & Romano Cheese.....	11.75
Turtle Soup.....	7.75
*Toasted Ravioli – House Made, Meat Filled.....	11.95
*Calzoni – House Made, Large Enough to Share, Stuffed with Prosciutto & Italian Cheeses....	14.75
Fried Hearts of Artichokes – Garlic Butter & Romano Cheese.....	9.75
Stuffed Calamari – In a Marsala Wine Sauce.....	9.75
Fried Calamari – Served With our Marinara Sauce & Garlic Butter.....	9.75
Cheese Garlic Bread.....	4.75
Cristini Bread With Prosciutto.....	8.75
Flash Fried Spinach – Lemon & Grated Cheese.....	8.25
Antipasto for Two.....	14.75
Pizza – Cheese.....	11.75
Each additional topping: Sausage, Pepperoni, Hamburger, Mushrooms, Onion, Green Pepper.....	1.75

## Insalata

Caesar- Romaine, croutons, Romano Cheese & Our Own Dressing.....	10.25
Spinach – Spinach, Bacon, Mushrooms, Tomato, Gorgonzola & Romano Cheese.....	10.25
Lombardo's – Mixed Salad Greens, Artichokes, Tomato, Mixed Cheese, & Lombardo's Own Dressing.....	10.25
Seafood – Mixed Salad Greens, Cheese, Tomato, Shrimp, Scallops & Salmon.....	20.75
Famous – Pepperoni, Salami, Egg Slices, Tomatoes, Cheese & Peppers.....	14.75
Dinner Salad.....	4.75
Dressing: Caesar, Italian, Creamy Italian, Gorgonzola, Ranch, Gorgonzola Chunks \$1.50 extra	

## Pasta

*Served with a salad or Soup of the Day*

Lasagna.....	19.75
Baked Eggplant – Meat Sauce & Ricotta Cheese.....	19.75
Linguine Primavera – Fresh Vegetables, Olive Oil, Garlic.....	19.25
Tortellini – Meat Filled, Peas, Mushrooms, Prosciutto & White Sauce.....	21.75
Fettuccine Alfredo.....	20.25
Add Chicken Breast (1) or Shrimp (4).....	6.00
*Linguine Lombardo – Homemade Sausage, Julienne of Onion, Tomato, Peppers, Mushrooms, & Wine Sauce.....	22.75
Linguine Clams – Red or Olive oil Base Sauce.....	19.75
Linguine Seafood – Clams, Shrimp, Scallops, Olive Oil & Garlic.....	25.00
Rigatoni Seafood – Lobster, Shrimp, Peas, Mushrooms & White Cream Sauce.....	28.00
Calamari – Stuffed Squid, Marsala Wine Sauce over Linguini.....	19.75
Boiled Ravioli – Meat Filled.....	17.25

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## Pollo

*Served With Soup of the Day or Salad and Choice of Pasta or Potato*

<b>Chicken Gorgonzola</b> – Breaded boneless Grilled Breast of chicken, Mushrooms, Red Onion, Gorgonzola Cheese & White Wine Sauce. . . . .	<b>21.25</b>
<b>Chicken Lucciano</b> – Breaded Boneless Breast of Chicken, Peas, Mushrooms, Artichoke Hearts, & White Wine Sauce . . . . .	<b>21.25</b>
<b>Chicken Bordelaise</b> – Breaded Boneless Grilled Breast of Chicken, Mushrooms, Artichokes, Marsala Wine Sauce . . . . .	<b>21.25</b>
<b>Chicken Parmigiano</b> – Breaded Boneless Breast, Red Sauce, Provolone Cheese . . . . .	<b>21.25</b>

## Pesce

*Served with Soup of the Day or Salad and Choice of Pasta or Potato*

<b>Daily Seafood Special</b> . . . . .	<b>Market Price</b>
<b>Seafood Platter</b> – Deep Fried Cod, Scallops, & Shrimp . . . . .	<b>26.00</b>
<b>Scampi Lombardo</b> – Drawn Garlic Butter. . . . .	<b>28.75</b>
<b>Lobster Tails</b> – Boiled, Drawn Butter. . . . .	<b>Market Price</b>
<b>Fresh Broiled Salmon</b> – Dill Sauce. . . . .	<b>26.00</b>

## Bistecca

*Served with Soup of the Day or Salad and Choice of Pasta or Potato*

<b>Sliced Pepperloin</b> – Cracked Pepper, Wine Sauce, Onion, Green Pepper, & Mushrooms . . . . .	<b>24.75</b>
<b>Filet Gorgonzola</b> – 2-3 Ounce Charbroiled Breaded Tournedos, Mushrooms, Red Onions Gorgonzola Cheese, & White Wine Sauce. . . . .	<b>29.75</b>
<b>Filet Mignon</b> – 8 Ounce . . . . .	<b>33.00</b>
<b>Filet and Lobster Tail</b> . . . . .	<b>Market Price</b>
<b>NY Strip Steak</b> – 14 Ounce Charbroiled. . . . .	<b>32.00</b>
<b>Italian Pepper Steak</b> – 14 Ounce Strip Steak, Pepper, Onions, Green Pepper, Mushrooms, & Wine Sauce. . . . .	<b>33.00</b>
<b>Grilled Calf Livers</b> – Bacon or Onion . . . . .	<b>21.00</b>

## Vitello Provimi Veal

*Served With Soup of the day or Salad and Choice of Pasta or Potato*

<b>Veal Scaloppini</b> – Onions, Green Peppers, Garlic Mushrooms, Tomato & Wine Sauce . . . . .	<b>25.75</b>
<b>Veal Marsala</b> – Mushrooms, Garlic, Marsala Wine Sauce . . . . .	<b>25.75</b>
<b>Veal Piccata</b> – Lemon White Wine Sauce . . . . .	<b>25.75</b>
<b>Veal Cutlet</b> . . . . .	<b>25.75</b>
<b>Veal Parmigiano</b> . . . . .	<b>26.75</b>
<b>*Veal Saltimbocca</b> – Filled Veal Cutlet wit Prosciutto, Provolone, White Wine Sauce . . . . .	<b>27.00</b>
<b>Broiled Veal Chop</b> – Hand Cut 14 Ounce, Mushrooms & Au Jus. . . . .	<b>34.00</b>

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