

## Appetizers

<i>*Toasted Ravioli - House Made, Meat Filled</i> .....	13.75
<i>Shrimp De Jonghe - Garlic Butter, Tomato, &amp; Romano Cheese</i> .....	13.75
<i>*Calzoni - House Made, Large Enough to Share, Stuffed with Prosciutto &amp; Italian Cheeses</i> .....	18.75
<i>Fried Lobster Bites - Brandy Cream Sauce</i> .....	18.75
<i>Fried Calamari - Served With our Marinara Sauce &amp; Garlic Butter</i> .....	13.00
<i>Cheese Garlic Bread</i> .....	6.00
<i>Flash Fried Spinach - Lemon &amp; Grated Cheese</i> .....	10.75
<i>Oyster Rockefeller</i> .....	16.75
<i>Oyster On the Half Shell</i> .....	15.75
<i>Soup du Jour</i> .....	5.75
<i>Turtle Soup</i> .....	7.75
<i>Pizza - Cheese</i> .....	15.75
<i>Each additional topping: Sausage, Pepperoni, Hamburger, Mushrooms, Onion, Green Pepper</i> ...	1.50

## Insalata

<i>Lombardo's House Salad - Mixed Salad Greens, Artichokes, Tomato, Mixed Cheese with Lombardo's Own Dressing (Small)</i> .....	6.75
<i>(Large)</i> .....	12.75
<i>Caesar Salad - Romaine, Croutons, Romano Cheese, with Our Own Caesar Dressing (Small)</i> .....	6.75
<i>(Large)</i> .....	12.75
<i>Seafood - Mixed Salad Greens, Cheese, Tomato, Shrimp, Scallops &amp; Salmon</i> .....	23.75

*Add Chicken or (4) Shrimp 7.75*

*Add Gorgonzola Crumbles 1.50*

*Dressings: Caesar, Italian, Creamy Italian, Gorgonzola, Ranch*

## Pasta

<i>Lasagna</i> .....	18.75
<i>Linguine Primavera - Fresh Vegetables, White Sauce or Olive Oil, Garlic</i> .....	16.75
<i>Tortellini - Meat Filled, Peas, Mushrooms, Prosciutto &amp; White Sauce</i> .....	18.75
<i>Fettuccine Alfredo</i> .....	16.00
<i>Add Chicken or (4) Shrimp</i> .....	7.75
<i>Linguine Meatballs-Red Sauce</i> .....	18.00
<i>*Linguine Lombardo - Homemade Sausage, Julienne of Onion, Tomato, Red &amp; Green Peppers, Mushrooms, &amp; Wine Sauce</i> .....	18.75
<i>Linguine Seafood - Clams, Shrimp, Scallops, Olive Oil &amp; Garlic</i> .....	26.00
<i>Rigatoni Seafood - Lobster, Shrimp, Peas, Mushrooms &amp; White Cream Sauce</i> .....	28.00

*\*A Third Generation Recipe prepared in our kitchen*

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs  
May Increase your Risk of Food Borne Illness*

## Pollo

*Served with Potato of the Day or Pasta in a Red or White Sauce*

<b>Chicken Gorgonzola</b> - Breaded Boneless Breast of Chicken, Mushrooms, Red Onion, Gorgonzola Cheese & White Wine Sauce.....	24.00
<b>Chicken Lucciano</b> - Breaded Boneless Breast of Chicken, Peas, Mushrooms, Artichoke Hearts, & White Wine Sauce.....	24.00
<b>Chicken Marsala</b> - Breaded Boneless Breast of Chicken with a Marsala Wine Sauce and Mushrooms.....	24.00
<b>Chicken Parmigiano</b> - Breaded Boneless Breast of Chicken Red Sauce, Provolone Cheese.....	24.00

## Pesce

*Served with Potato of the Day or Pasta in a Red or White Sauce*

<b>Daily Seafood Special</b> .....	33.00
<b>Scampi Lombardo</b> - 4 Large Prawns, Capers, Drawn Garlic Butter.....	33.00
<b>Lobster Tails</b> - Twin Tails Served with Drawn Butter.....	74.00
<b>Fresh Broiled Salmon</b> - Dill Sauce.....	34.00

## Bistecca

*Served with Potato of the Day or Pasta in a Red or White Sauce*

<b>Filet Pepperloin</b> - 8oz. Filet Charbroiled & Rolled in Cracked Pepper with Onion, Red & Green Peppers, and Mushrooms in a Wine Sauce.....	45.00
<b>Filet Gorgonzola</b> - 8oz. Filet, Lightly Breaded. Topped with Mushrooms, Red Onion Gorgonzola Cheese, & White Wine Sauce.....	45.00
<b>Filet Mignon</b> - 8oz. with Mushroom Cap & Au Jus.....	45.00
<b>Filet &amp; Scampi</b> - 8oz. Filet & 2 Large Prawns topped with Capers, Drawn Garlic Butter ....	52.00
<b>Filet &amp; Lobster Tail</b> - 8oz. Filet & 8oz. Butterflied Tail, Drawn Butter.....	74.00
<b>Grilled Calf Livers</b> - Bacon or Onion.....	24.00

## Vitello Provimi

*Served with Potato of the Day or Pasta in a Red or White Sauce*

<b>Veal Marsala</b> - Mushrooms, Garlic, Marsala Wine Sauce.....	30.00
<b>Veal Piccata</b> - Lemon White Wine Sauce.....	30.00
<b>Veal Parmigiano</b> - Provolone & Red Sauce.....	30.00
<b>*Veal Saltimbocca</b> - Stuffed Veal Cutlet with Prosciutto, Provolone, White Wine Sauce.....	32.00
<b>Veal Chop Modega</b> - Hand Cut 14oz. Topped with Prosciutto, Mushrooms, Provolone, and a White Wine Sauce .....	39.00

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