

Appetizers

Our Toasted Ravioli 9.95

Oversized Meat-Filled Toasted Ravioli served with Marinara Sauce and Romano Cheese

Cheese Garlic Bread 5.75

Flash Fried Spinach 7.75

Lemon and Grated Romano

Shrimp De Jonghe 9.95

Garlic Butter, Tomato and Romano Cheese with Crostini

Stuffed Calamari 9.95

Whole Stuffed Calamari, Pan-Sautéed In Marsala Wine Sauce with Mushrooms

Fried Calamari Strips 10.75

Lightly Breaded Strips of Calamari, Served with Garlic Butter

Our Calzoni 12.95

Prosciutto Ham, Provolone and Ricotta Cheeses. Large Enough to Share

Escargot 10.95

Baked in a Garlic White Wine Broth, Topped with Italian Bread Crumbs and Romano Cheese

Insalata

Caesar 5.75

Romaine, Croutons, and our Own Dressing

Spinach 5.75

Spinach, Bacon, Mushrooms, Croutons and Vinaigrette

Lombardo's House 5.75

Mixed Salad Greens, Red Onions, Cheeses, Artichokes, Olive and Tomato

Spinach and Pecan Salad 15.00

*Fresh Spinach tossed with Candied Pecans, Strawberries, Apples and Gorgonzola Cheese In a Maple Dijon Vinaigrette
Add Chicken 3.00*

Seafood Salad 23.00

Salmon, Shrimp and Scallops, Mixed Salad Greens, Red Onions, Cheeses, Artichokes, Olive and Tomato with a Citrus Vinaigrette

Pasta

Rigatoni Trattoria 16.00

Sautéed Italian Sausage with Onions and Mushrooms in a Creamy Tomato Sauce

Linguine Lombardo 16.00

Grilled Housemade Sausage Links, Julienne of Onions, Peppers, Mushrooms And Sherry Wine Sauce

Whole Wheat Penne 15.00

Whole Wheat Penne with a light Olive Oil Sauce with Seasonal Vegetables, Onions, Fresh Tomato and a touch of Marinara Sauce

Rigatoni Seafood 21.00

Shrimp, Scallops, Crabmeat, Peas, Mushrooms in a White Sauce

Cappellini Anthony 15.00

Chicken, Garlic, Olive Oil, Sundried Tomatoes and Fresh Tomatoes

Tortellini 15.00

Meat-filled Tortellini Noodles with Peas, Mushrooms and Prosciutto Ham In a Pesto Cream Sauce

Lasagna 15.00

Meat Sauce layered with Lasagna Noodles in a Marinara Sauce with Provolone and Ricotta Cheeses

Linguine Seafood 21.00

Clams, Shrimp, Scallops and Crabmeat With a Garlic and Olive Oil Sauce Or Marinara Sauce

Seafood Risotto 29.00

Lobster, Shrimp and Scallops in a creamy Risotto with Tomatoes

Linguine Primavera 15.00

Fresh Spinach, Mixed Vegetables, Olive Oil and Garlic

Since 1934 – A Tradition of Fine Food from the Lombardo Family

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pollo

Chicken Parmigiano 19.95

Italian Breaded Chicken Breast with Marinara and Melted Provolone Cheese over Linguini

Chicken Lucciano 19.95

Italian Breaded Chicken Breast, with Peas, Mushrooms and Artichoke Hearts with a White Wine Sauce; served over Risotto

Mixed Grilled Chicken 19.95

Marinated and Grilled Chicken Breast along with Grilled Vegetables over Risotto

Chicken Gorgonzola 19.95

Italian Breaded Chicken Breast with a White Wine Gorgonzola Cheese Sauce with Mushrooms and Cappellini Noodles with Mizzithra Cheese

Vitello

Veal Piccante 24.75

Veal Medallions with a White Wine Lemon Butter Sauce. Served with Cappellini with Mizzithra Cheese

Veal Marsala 24.75

Veal Medallions with a Marsala Wine Sauce with Mushrooms. Served with Linguini Marinara

Veal Saltimbocca 27.75

Veal Cutlet filled with Prosciutto Ham and Provolone Cheese with Spinach Noodles

Veal Lucciano 24.75

Veal Medallions in a White Wine Sauce, with Peas, Mushrooms and Artichoke Hearts. Served with Spinach Noodles in a Cream Sauce.

Bistecca

Larger Cuts Available Upon Request

***Pepperloin** 8 oz. 34.00 / 10 oz. 38.00

Grilled Tenderloin Rolled in Cracked Pepper with a Sherry Wine Sauce with Green Pepper, Onion and Mushroom. Served with Potato of the Day

Filet Gorgonzola 8 oz 34.00 / 10 oz 38.00

Italian Breaded and Grilled Tenderloin With a White Wine Gorgonzola Cheese Sauce with Mushrooms. Served with Potato of the Day

Sicilian Tenderloin 32.00

Tenderloin Medallions Marinated and dusted with Italian Herbs along with Grilled Vegetables over Risotto

Filet Angelou 8 oz. 34.00 / 10 oz. 38.00

Mushrooms, Pancetta, Provolone Cheese in a White Wine Sauce. Served with Potato of the Day

Filet Mignon 8 oz. 34.00 / 10 oz. 38.00

Charbroiled Tenderloin with Carmine's Steak Butter. Served with Potato of the Day

New York Strip 14 oz. 36.00

Charbroiled New York Strip with Carmine's Steak Butter. Served with Potato of the Day

Filet and Lobster Tail *MP*

Served with Potato of the Day

Pesce

Atlantic Salmon 28.00

Grilled Atlantic Salmon with a Creamy Dill Sauce. Served with Seasonal Vegetables

Scampi Lombardo 28.75

Prawns drizzled with Garlic Butter, topped with Italian Bread Crumbs and Capers. Served with Spinach Noodles

Daily Seafood Special *MP*

Presidential Dinner for 2

Four Course Dinner 90.00

Toasted Ravioli Shrimp de Jonghe Flash Fried Spinach Caesar Salad

(2) 8oz. Filet Milano served with Potato of the Day

Cannoli or Lemon Ice

Espresso

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