

# 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** 8.95

*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** 9.95

*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** 15.00

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

## **Linguine Lombardo** 15.00

*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** 24.00

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

### **Veal Marsala** 24.00

*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** 24.00

*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. 33.00 / 10 oz. 37.00

*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 33.00 / 10 oz 37.00

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

### **Sicilian Tenderloin** 30.00

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

### **Filet Angelou** 8 oz. 33.00 / 10 oz. 37.00

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

### **Filet Mignon** 8 oz. 33.00 / 10 oz. 37.00

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

### **New York Strip** 14 oz. 34.00

*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** 27.00

*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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