



Private Rooms Available for 25-100 People
Since 1934 – A tradition of fine food from the Lombardo Family

PASTA

Rigatoni Trattoria – 19

Italian Sausage, Onions, Mushroom Creamy Red & White Sauce Blend

Linguine Lombardo – 19

Sausage Links, Mushroom, Julianne of Onion & Pepper with Sherry Wine Sauce

Rigatoni Seafood – 26

Shrimp, Scallops, Crabmeat, Peas, Mushrooms, Creamy Cognac Lobster Reduction

Tortellini – 19

Meat Filled, Peas, Mushrooms, Prosciutto, Pesto Cream

Linguine Seafood – 26

Clams, Shrimp, Scallops, Crabmeat with Choice of Marinara or Olive Oil Garlic Sauce

Baked Ravioli – 19

Creamy Tomato Sauce, Sausage, Onion, Mushrooms, Melted Provolone

Fettuccine Alfredo Pollo – 22

Whole Wheat Penne – 18

Vegetable Medley, Garlic, Olive Oil, Sundried & Fresh Tomatoes

POLLO

French Cut Free Range Chicken Breast Wing Bone Attached

Chicken Parmigiano – 25

*Lightly Breaded & Topped with Marinara & Provolone
Served with Pasta*

Chicken Gorgonzola – 25

*Lightly Breaded, Gorgonzola Cream Sauce
Served with Penne con Broccoli & Olives*

Chicken Lucciano – 25

*Lightly Breaded, White Wine Lemon Butter Cream Sauce, Peas,
Mushrooms, Artichoke Hearts
Served with Risotto*

VERDURA

Mixed Grilled Vegetables – 22

*Marinated Grilled Vegetables with Portabello Steak Mushroom
Served over Risotto*

ANTIPASTI

Toasted Ravioli – 13.75

A Lombardo's Family Specialty

House Made Calzoni – 19

This House Specialty is Large Enough to Share

Shrimp De Jonghe – 13.75

*Shrimp made with Fresh Tomato,
Garlic & Romano Cheese*

Portabello Mushroom – 13

Marinated with Balsamic Vinaigrette & Grilled

Fried Calamari Strips – 13

Flash Fried Spinach – 9.75

Escargot – 13

INSALATA

Lombardo's House Salad – 6.75 / 12.75

Caesar – 6.75 / 12.75

Seafood Salad – 28

*Grilled Salmon, Shrimp & Scallops over Mixed Greens with
Tomato, Onion, Artichokes & Olives
Tossed in a Balsamic Citrus Vinaigrette*

PRESIDENTIAL DINNER FOR TWO

Four Course Dinner – 125

Toasted Ravioli, Shrimp De Jonghe,
Flash Fried Spinach

Caesar Salad

2 – 8oz Filet Milano,
Served with Potato of the Day

Canoli or Lemon Ice

Espresso

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

VITELLO

Veal Marsala – 29

*Marsala Wine Sauce with Mushrooms
Served with Potato of the Day*

Veal Saltimbocca – 29

*Veal Cutlet with Prosciutto & Provolone
Served with Spinach Noodles in a Cream Sauce*

Veal Lucciano – 29

*Lemon Butter Cream Sauce with Peas, Mushrooms & Artichoke Hearts
Served with Spinach Noodles in a Cream Sauce*

BISTECCA

Served with Potato of the Day

Pepperloin – Market Price

*Rolled in Cracked Black Pepper, Sherry Wine Sauce, Green Pepper,
Onion & Mushrooms*

Filet Gorgonzola – Market Price

White Wine Gorgonzola Cheese Sauce with Mushrooms

Filet Angelou – Market Price

*Topped with Melted Provolone Cheese & White Wine Lemon Butter Sauce
with Pancetta & Mushrooms*

Filet Mignon – Market Price

Charbroiled Tenderloin with Carmine's Steak Butter

Bone In Ribeye – Market Price

*Certified Hereford Beef, Aged 45 Days
Topped with Carmine's Steak Butter*

Filet & Lobster – Market Price

PESCE

Atlantic Salmon – 28

*Creamy Dill Sauce with Onion
Served with Vegetable Risotto*

Scampi Lombardo – Market Price

*Large Prawns, Garlic, Capers, & Breadcrumbs
Served with Spinach Noodles*

Twin Tails – Market Price

Served with Potato of the Day

Daily Seafood Special – Market Price

L07/2021