

Appetizers

<i>*Toasted Ravioli - House Made, Meat Filled</i>	13.75
<i>Shrimp De Jonghe - Garlic Butter, Tomato, & Romano Cheese</i>	13.75
<i>*Calzoni - House Made, Large Enough to Share, Stuffed with Prosciutto & Italian Cheeses</i>	18.75
<i>Fried Calamari - Served With our Marinara Sauce & Garlic Butter</i>	13.75
<i>Cheese Garlic Bread</i>	6.00
<i>Flash Fried Spinach - Lemon & 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 & 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 & 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 & Green Peppers, Mushrooms, & Wine Sauce</i>	18.75
<i>Linguine Seafood - Clams, Shrimp, Scallops, Olive Oil & Garlic</i>	26.00
<i>Rigatoni Seafood - Scallops, Shrimp, Peas, Mushrooms & 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*

8/26/22

Pollo

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

Chicken Gorgonzola - Breaded Boneless Breast of Chicken, Mushrooms, Red Onion, Gorgonzola Cheese & White Wine Sauce.....	25.00
Chicken Lucciano - Breaded Boneless Breast of Chicken, Peas, Mushrooms, Artichoke Hearts, & White Wine Sauce.....	25.00
Chicken Marsala - Breaded Boneless Breast of Chicken with a Marsala Wine Sauce and Mushrooms.....	25.00
Chicken Parmigiano - Breaded Boneless Breast of Chicken Red Sauce, Provolone Cheese.....	25.00

Pesce

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

Daily Seafood Special	33.00
Scampi Lombardo - 4 Large Prawns, Capers, Drawn Garlic Butter.....	34.00
Fresh Broiled Salmon - Dill Sauce.....	34.00

Bistecca

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

Filet Pepperloin - 8oz. Filet Charbroiled & Rolled in Cracked Pepper with Onion, Red & Green Peppers, and Mushrooms in a Wine Sauce.....	48.00
Filet Gorgonzola - 8oz. Filet, Lightly Breaded. Topped with Mushrooms, Red Onion Gorgonzola Cheese, & White Wine Sauce.....	48.00
Filet Mignon - 8oz. with Mushroom Cap & Au Jus.....	48.00
Filet & Scampi - 8oz. Filet & 2 Large Prawns topped with Capers, Drawn Garlic Butter....	55.00
Grilled Calf Livers - Bacon or Onion.....	25.00

Vitello Provimi

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

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

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