

PASTA

Rigatoni Trattoria – 23

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

Linguine Lombardo – 23

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

Rigatoni Seafood – 32

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

Tortellini – 25

Meat Filled, Peas, Mushrooms, Prosciutto, Sundried Tomatoes, Pesto Cream Sauce

Linguine Seafood – 32

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

Baked Ravioli – 23

Housemade Ravioli Baked with Marinara Sauce, Topped with Provolone & Romano Cheese

Fettuccine Alfredo with Chicken – 26

Penne Rustica – 21

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

POLLO

French Cut Free Range Chicken Breast Wing Bone Attached

Chicken Parmigiano – 28

Lightly Breaded & Topped with Marinara & Provolone Served with Pasta

Chicken Gorgonzola – 28

Lightly Breaded, Gorgonzola Cream Sauce with Mushrooms Served with Penne con Broccoli, & Olive e Ricotta

Chicken Lucciano – 28

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

VERDURA

Mixed Grilled Vegetables – 25

Marinated Grilled Vegetables with Portabello Steak Mushroom Served over Risotto

ANTIPASTI

Toasted Ravioli – 16

A Lombardo's Family Specialty

House Made Calzoni – 22

A House Specialty is Large Enough to Share

Shrimp De Jonghe – 14.75

Shrimp made with Fresh Tomato, Garlic & Romano Cheese

Portabello Mushroom – 14.75

Marinated with Balsamic Vinaigrette & Grilled

Fried Calamari Strips – 15.75

Flash Fried Spinach – 10.75

Escargot – 15.75

Fried Artichoke Hearts – 14.75

INSALATA

Lombardo's House Salad – 7 / 13

Mixed & Iceberg Lettuce with Romano & Provolone Cheeses, Tomato, Artichoke, Kalamata Olive, Cucumber & Onions

Caesar – 7 / 13

Seafood Salad – 29

Grilled Salmon, & Shrimp over Mixed Greens with Tomato, Romano & Provolone Cheeses, Onion, Artichokes & Olives Tossed in a Balsamic Citrus Vinaigrette

PRESIDENTIAL DINNER FOR TWO

Four Course Dinner – 155

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.

Not responsible for well-done steaks.

VITELLO

Veal Marsala – 32

Marsala Wine Sauce with Mushrooms Served with Potato of the Day

Veal Saltimbocca – 34

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

Veal Lucciano – 32

White Wine 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 (8 oz or 10 oz)

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

Filet Gorgonzola – Market Price (8 oz or 10 oz)

White Wine Gorgonzola Cheese Sauce with Mushrooms

Filet Angelou – Market Price (8 oz or 10 oz)

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

Filet Mignon – Market Price (8 oz or 10 oz)

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 – 32

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