

“We Wish You a Happy and Prosperous New Year”
- The Lombardo Family and Staff

First Course

Choose One

Toasted Ravioli- *House-made ravioli filled with Beef, spinach and Romano Cheese.*

Oysters Rockefeller- *Oysters on the half shell with Creamed Spinach and Romano Cheese*

Shrimp Cocktail- *Served with Cocktail Sauce*

Shrimp de Jonghe- *Shrimp with White Wine, Garlic, Crushed Tomato Sauce*

House Salad- *Mixed Salad Greens and cheese with Artichoke, Tomato, Kalamata Olives, Onion*

Caesar Salad- *Romaine Lettuce, Romano Cheese and Croutons*

Main Course

Rigatoni Trattoria 39

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

Linguine Seafood 47

Clams, Shrimp, Scallops, and Crab meat with a Garlic and Olive Oil Sauce

Rigatoni Seafood 47

Shrimp, Scallops, and Crab meat in a Creamy Cognac Lobster Reduction with Peas and Mushrooms

Chicken Gorgonzola 44

French Cut Breast Dusted with Italian Breadcrumbs Topped with a White Wine Gorgonzola Cream Sauce. Served with Potatoes

Chicken Lucciano 44

French Cut Breast Dusted with Italian Breadcrumbs Topped with Artichokes, Peas and Mushrooms in a White Wine Cream Sauce. Served with Vegetable Risotto

Atlantic Salmon 47

Grilled Salmon with a Creamy Dill Sauce. Served with Risotto

Scampi Lombardo 53

Butterflied Italian Breaded Prawns Topped with Capers and Drizzled with Melted Garlic Butter. Served with Vegetable Risotto

16oz Veal Chop 68

Bone-in Provimmi Chop, Breaded and Topped with Provolone and White Wine Lemon Butter Sauce with Pancetta and Mushrooms. Served with Potatoes

Filet Angelou

8oz or 10oz Market Price

Charbroiled, Topped with Provolone Cheese and White Wine Lemon Butter Sauce with Pancetta and Mushrooms. Served with Potatoes

Filet Mignon

8oz or 10oz Market Price

Charbroiled, Topped with Herbed Steak Butter. Served with Potatoes

*Add a Lobster Tail to Any Entrée *MP*
Add Two Piece Scampi To Any Entrée 15

Choice of Dessert

-Tiramisu

-Cheesecake with Strawberries