

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

First Course

Toasted Ravioli
Oysters Rockefeller
Lombardo’s House Salad

Shrimp Cocktail
Shrimp De Jonghe
Caesar Salad

Main Course

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

36

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

43

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

43

Chicken Gorgonzola
*Free Range French Cut Breast Dusted
with Breadcrumbs Topped with a White Wine
Gorgonzola Cream Sauce. Served with Potato
of the Day*

42

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

42

Atlantic Salmon
*Grilled Salmon with a Creamy Dill Sauce.
Served with Risotto*

52

Scampi Lombardo
*Prawns Drizzled with Garlic Butter, Topped
with Italian Bread Crumbs and Capers.
Served with Seasonal Vegetables*

52

Veal Chop
*16oz Bone-in Provolone Chop, Breaded and
Topped with Provolone and White Wine Lemon
Butter Sauce with Pancetta
and Mushroom. Served with Potato of the Day*

16 oz. 62

Filet Angelou
*Charbroiled, Topped with Provolone Cheese and
White Wine Lemon Butter Sauce with Pancetta
and Mushrooms. Served with Potato of the Day*

8 oz. or 10 oz. Market Price

Filet Mignon
*Charbroiled, Topped with Steak Butter.
Served with Potato of the Day*

8 oz. or 10 oz. Market Price

Add a Tail to Any Entrée *Mp
Add Two Piece Scampi to Any Entrée 14

Choice of Dessert

-Tiramisu
***-Cheesecake with
Strawberries***