

# "Happy Valentine's Day"

# **Appetizers**

Toasted Ravioli 11.75 Oysters Rockefeller 13.75 Shrimp Cocktail 10.00 Shrimp De Jonghe 10.00

### Choice of Entrée

### Entrees Include Lombardo's House Salad and Choice of Dessert

<b>VVNOIE VV NEAT PENNE-</b> Vegetables, Crushed Tomatoes, Olive Oil and Garlic	8.50
Tortellini- Peas, Mushrooms, Prosciutto, Pesto Cream Sauce	9.00
Linguine Seafood- Clams, Shrimp, Scallops, Crabmeat, with a Garlic and Olive Oil Sauce	4.50
Rigatoni Seafood- Shrimp, Scallops and Crabmeat, with a White Wine Cream	
Sauce with Peas and Mushrooms	4.50
Chicken Gorgonzola-Italian Breaded and Grilled Chicken Breast with a White Wine Gorgonzola	
Cheese Sauce with Mushrooms, and Cappellini Noodles $\ldots 32$	2.50
Chicken Lucciano -Italian Breaded and Grilled Chicken Breast with a White Wine Sauce with Peas	
Mushrooms and Artichoke Hearts. Served over Risotto $\ldots 32$	2.50
<b>Atlantic Salmon</b> -Grilled Atlantic Salmon with a Creamy Dill Sauce. Served with Steamed Vegetables <b>40</b>	0.00
Scampi Lombardo -Prawns drizzled with Garlic Butter, Topped with Italian Bread Crumbs	
and Capers. Served with housemade spinach noodles	1.00
<b>Pepperloin</b> - Two Tournedos of Tenderloin rolled in Cracked Pepper topped with a Sherry Wine Sauce with	
Green Pepper, Onion, and Mushroom. Served with Romano Potato	8.00
Filet Mignon-Charbroiled, Topped with Steak Butter. Served with Romano Potato	<i>8.00</i>
10oz. 52	2.00
Baked Veal Chop - Italian Breaded Veal Chop with a White Wine Lemon Butter Sauce	
Served with Romano Potato	0.00
Veal Marsala-Veal Medallions in a Marsala Wine Sauce with Mushrooms	
Served with Romano Potato	8.00
Filet Mignon and Lobster Tail - Charbroiled Filet Mignon and Lobster Tail	
Served with Romano Potato	0.00
Twin Lobster Tails - Twin Cobster Tails Served with Romano Potato.	2.00

#### Add 2 piece Scampi -15 Add Lobster Tail -35

### Choice of Dessert

-Cheese Cake with Strawberries -Tiramisu -Spumoni -Chocolate Covered Strawberries