

Appetizers

*Toasted Ravioli - House Made, Meat Filled	14.25
Shrimp De Jonghe - Garlic Butter, Tomato, & Romano Cheese.....	14.00
*Calzoni - House Made, Large Enough to Share, Stuffed with Prosciutto & Italian Cheeses.....	19.25
Fried Calamari - Served With our Marinara Sauce or Spicy Aioli.....	14.25
Cheese Garlic Bread.....	6.00
Oyster Rockefeller.....	16.75
Oyster On the Half Shell.....	15.75
Soup du Jour.....	5.75
Turtle Soup.....	7.75
Pizza -Cheese.....	16.75
Each additional topping: Sausage, Pepperoni, Hamburger, Mushrooms, Onion, Green Pepper	1.50

Insalata

Lombardo's House Salad – Mixed Salad Greens, Artichokes, Tomato, Pepperoncini, Mixed Cheese with Lombardo's Own Dressing	
(Small).....	7.00
(Large).....	13.25
Caesar Salad - Romaine, Croutons, Romano Cheese, with Our Own Caesar Dressing	
(Small).....	7.00
(Large).....	13.25
Seafood – Lombardo's House Salad with Shrimp, Scallops & Salmon.....	27.00

Add Chicken or (4) Shrimp 7.75

Add Gorgonzola Crumbles 1.50

Dressings: Caesar, Italian, Creamy Italian, Gorgonzola, Ranch, Raspberry vinaigrette

Pasta

Lasagna	19.75
Linguine Primavera – Fresh Vegetables, White Sauce or Olive Oil, Garlic.....	19.75
Tortellini – Meat Filled, Peas, Mushrooms, Prosciutto & White Sauce	20.75
Fettuccine Alfredo	17.25
Add Chicken or (4) Shrimp.....	7.75
Add Broccoli.....	3.75
Linguine Meatballs -Red Sauce.....	19.75
* Linguine Lombardo – Homemade Sausage, Julienne of Onion, Tomato, Red & Green Peppers, Mushrooms, & Wine Sauce.....	20.75
Linguine Seafood – Clams, Shrimp, Scallops, Olive Oil & Garlic.....	28.00
Rigatoni Seafood – Scallops, Shrimp, Peas, Mushrooms & White Cream Sauce.....	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**

04/15/23

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.....	51.00
Filet Gorgonzola - 8oz. Filet Topped with Mushrooms, Red Onion, Gorgonzola Cheese, & White Wine Sauce.....	51.00
Filet Mignon - 8oz. with Mushroom Cap & Au Jus.....	51.00
Filet & Scampi - 8oz. Filet & 2 Large Prawns topped with Capers, Drawn Garlic Butter.....	61.00
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.....	33.00

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