

## Appetizers

<b>Cheese Garlic Bread</b> .....	4.75
🍷 <b>Flash Fried Spinach</b> - <i>Lemon, Grated Romano</i> .....	5.75
<b>Shrimp De Jonghe</b> - <i>Garlic Butter, Tomato, Romano Cheese</i> .....	7.95
🍷 <b>Our Toasted Ravioli</b> .....	7.95
<b>Stuffed Calamari</b> - <i>In a Marsala Wine Sauce</i> .....	8.95
<b>Portobello Mushroom</b> - <i>Marinated in Balsamic Vinegar and Garlic, Charbroiled and Served Over Sauteed Spinach</i> .....	8.75
🍷 <b>Our Calzoni</b> - <i>Large Enough to Share</i> .....	10.95
<b>Turtle Soup</b> .....	5.75

## Insalata

<b>Caesar</b> - <i>Romaine, Croutons, Our Own Dressing</i> .....	4.75
<b>Spinach</b> - <i>Spinach, Bacon, Mushrooms, Croutons, Vinaigrette Dressing</i> .....	4.75
<b>Lombardo's House</b> - <i>Mixed Salad Greens, Red Onions, Cheeses, Artichokes, &amp; Tomato</i> ...	4.75

*Dressings: Caesar, Italian, Gorgonzola, Honey Dijon  
Gorgonzola Chunks \$1.00*

## Pasta

<b>Lasagna</b> .....	12.75
🍷 <b>Rigatoni Trattoria</b> - <i>Sautéed Italian Sausage with Onions and Mushrooms in a Blend of Red and White Sauce</i> .....	14.75
🍷 <b>Linguine Lombardo</b> - <i>Sausage, Julienne of Onions, Peppers, Mushrooms, Sherry Wine Sauce</i> .....	14.75
<b>Cannelloni</b> - <i>Meat Filled, in a Marinara or Béchamel Sauce</i> .....	13.75
<b>Linguine Primavera</b> - <i>Fresh Spinach, Mixed Vegetables, Olive Oil, Garlic</i> .....	12.75
<b>Tortellini</b> - <i>Peas, Mushrooms, Prosciutto, Pesto Cream Sauce</i> .....	13.75
🍷 <b>Cappellini Anthony</b> - <i>Chicken, Garlic, Olive Oil, Sundried Tomatoes, Fresh Tomatoes</i> ...	14.75
<b>Rigatoni Seafood</b> - <i>Shrimp, Scallops, Crabmeat, Peas, Mushrooms, White Sauce</i> .....	17.75
<b>Linguine Seafood</b> - <i>Clams, Shrimp, Scallops, Crabmeat, with a Garlic and Olive Oil Sauce or Marinara Sauce</i> .....	17.75
<b>Lobster Risotto</b> - <i>Fresh Lobster, Portobello Mushrooms, Tomato, and Saffron Risotto</i> ...	25.00

*Private Meeting Rooms for up to 100 People*

*Lombardo's Trattoria*

*201 S. 20th Street • St. Louis, Missouri • 314.621.0666*

*[www.lombardosrestaurants.com](http://www.lombardosrestaurants.com)*

🍷 *A Third Generation Recipe prepared in our kitchen*

## Entrees

All Entrees Served with Lombardo's House Salad

### Pollo

- Chicken Gorgonzola** - Italian Breaded and Grilled Chicken Breast with a White Wine Gorgonzola Cheese Sauce with Mushrooms, and Cappellini . . . . . 17.75
- Mixed Grilled Chicken** - Marinated and Grilled Chicken Breast along with Grilled Vegetables, over Risotto . . . . . 17.75
- Chicken Parmigiano** - Italian Breaded and Grilled Chicken Breast with Marinara and Melted Provolone Cheese, over Linguini. . . . . 17.75

### Bistecca

- 🍷 **Pepperloin** - Grilled Tenderloin Rolled in Cracked Pepper, Topped with a Sherry Wine Sauce with Green Pepper, Onion, and Mushroom.  
Served with Potato of the Day. . . . . 8 oz. 29.00 10 oz. 33.00
- Filet Mignon** - Charbroiled Tenderloin with Carmine's Steak Butter.  
Served with Potato of the Day. . . . . 8 oz. 29.00 10 oz. 33.00
- Filet Gorgonzola** - Italian Breaded and Grilled Tenderloin with a White Wine Gorgonzola Cheese Sauce with Mushrooms. Served with Potato of the Day . . 8 oz. 29.00 10 oz. 33.00
- Filet Angelou** - Mushrooms, Pancetta, Provolone Cheese, White Wine Sauce.  
Served with Potato of the Day. . . . . 8 oz. 29.00 10 oz. 33.00
- Sicilian Tenderloin** - Tenderloin Medallions Marinated and Dusted with Italian Herbs along with Grilled Vegetables over Risotto. . . . . 22.00
- Filet & Lobster Tail** - Charbroiled Tenderloin and South African Lobster Tail.  
Served with Potato of the Day. . . . . 8 oz. Market Price 10 oz. Market Price

Larger Cuts Available on All Steaks

### Vitello

- Veal Piccante** - Veal Medallions with a White Wine Lemon Butter Sauce.  
Served with Spinach Noodles. . . . . 19.75
- Veal Marsala** - Veal Medallions in a Marsala Wine Sauce, with Mushrooms  
Served with Linguini Marinara. . . . . 19.75
- 🍷 **Veal Saltimbocca** - Veal Cutlet Filled with Prosciutto Ham and Provolone Cheese with Spinach Noodles. . . . . 24.00
- Veal Lucciano** - Veal Medallions in a White Wine Cream Sauce, with Peas, Mushrooms, and Artichoke Hearts. Served with Spinach Noodles. . . . . 19.75

### Pesce

- Atlantic Salmon** - Grilled Atlantic Salmon with a Creamy Dill Sauce.  
Served with Seasonal Vegetables and Gnocchi. . . . . 23.00
- 🍷 **Scampi Lombardo** - Prawns drizzled with Garlic Butter, Topped with Italian Bread Crumbs and Capers. Served with Spinach Noodles. . . . . 25.00

## Presidential Dinner For Two

Toasted Ravioli, Shrimp de Jonghe, Flash Fried Spinach, Caesar Salad,  
8 oz. Filet Milano, Potato of The Day, Cannoli or Lemon Ice, Espresso

85.00

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