

## Appetizers

- Cheese Garlic Bread** 5.75
- \*Flash Fried Spinach** 6.75  
Lemon and Grated Romano
- Shrimp De Jonghe** 7.95  
Garlic Butter, Tomato and Romano Cheese
- \*Our Toasted Ravioli** 7.95  
Oversized Meat-Filled Toasted Ravioli served with Marinara Sauce and Romano Cheese
- Stuffed Calamari** 8.75  
Whole Stuffed Calamari, Pan-Sautéed in Marsala Wine Sauce with Mushrooms
- Fried Calamari Strips** 8.75  
Lightly Breaded Strips of Calamari, served with Garlic Butter
- \*Our Calzoni** 10.75  
Prosciutto Ham, Provolone and Ricotta Cheeses. Large Enough to Share
- Escargot** 10.75  
Baked in a Garlic White Wine Broth, topped with Italian Bread Crubs and Romano Cheese
- Turtle Soup** 5.75

## Insalata

- Caesar** 5.75  
Romaine, Croutons, and our Own Dressing
- Spinach** 5.75  
Spinach, Bacon, Mushrooms, Croutons and Vinaigrette
- Lombardo's House** 4.75  
Mixed Salad Greens, Red Onions, Cheeses, Artichokes, Olive and Tomato
- Spinach and Pecan Salad** 11.75  
Fresh Spinach tossed with Candied Pecans, Strawberries, Apples and Gorgonzola Cheese in a Maple Dijon Vinaigrette  
Add Chicken 3.00
- Seafood Salad** 17.75  
Calamari, Shrimp and Scallops, Mixed Salad Greens, Red Onions, Cheeses, Artichokes, Olive and Tomato with a Citrus Vinaigrette

## Panino

All Sandwiches served with French Fries

- Italian Sausage Sandwich** 8.75  
Grilled Italian Sausage served open face on sliced Italian Bread with Marinara Sauce
- Turkey Club** 8.75  
Turkey Breast, Bacon, Lettuce, Tomato, and Provolone Cheese on Pita Bread
- Hamburger** 8.25  
Fresh Ground, Half Pound USDA Choice Chuck, with Lettuce, Tomato, Onion and Pickle Spear
- Cheeseburger** 8.75  
Our Fresh Ground Chuck Burger topped with melted American Cheese

## Pasta

Add a Lombardo's House Salad with any Pasta 3.75

- \*Rigatoni Trattoria** 14.75  
Sautéed Italian Sausage with Onions and Mushrooms in a Creamy Tomato Sauce
- \*Linguine Lombardo** 14.75  
Grilled Housemade Sausage Links, Julienne of Onions, Peppers, Mushrooms and Sherry Wine Sauce
- Whole Wheat Penne Rustica** 12.75  
Whole Wheat Penne with a light Olive Oil Sauce with Seasonal Vegetables, Onions, Fresh Tomato and a touch of Marinara Sauce
- Linguine Primavera** 12.75  
Fresh Spinach, Mixed Vegetables, Olive Oil and Garlic
- Tortellini** 13.75  
Meat-filled Tortellini Noodles with Peas, Mushrooms and Prosciutto Ham in a Pesto Cream Sauce
- Cappellini Anthony** 14.75  
Chicken, Garlic, Olive Oil, Sundried Tomatoes and Fresh Tomatoes
- Rigatoni Seafood** 17.75  
Shrimp, Scallops, Crabmeat, Peas, Mushrooms in a White Sauce
- Lasagna** 12.75  
Meat Sauce with Mushrooms, layered with Lasagna Noodles in a Marinara Sauce with Provolone and Ricotta Cheeses
- Linguine Seafood** 17.75  
Clams, Shrimp, Scallops and Crabmeat with a Garlic and Olive Oil Sauce or Marinara Sauce
- Lobster Risotto** 25.00  
Fresh Lobster, Portobello Mushrooms, Tomato and Saffron Risotto

**\*A Third Generation Recipe prepared in our kitchen**

## Entrees

*All Entrees Served with Lombardo's House Salad*

### Pollo

**Chicken Gorgonzola** 17.75

*Italian Breaded and Grilled Chicken Breast with a White Wine Gorgonzola Cheese Sauce with Mushrooms and Cappellini Noodles*

**Chicken Parmigiano** 17.75

*Italian Breaded and Grilled Chicken Breast with Marinara and Melted Provolone Cheese Over Linguini*

**Mixed Grilled Chicken** 17.75

*Marinated and Grilled Chicken Breast along with Grilled Vegetables Over Risotto*

### Bistecca

*Larger Cuts Available Upon Request*

**\*Pepperloin** 8 oz. 29.00 / 10 oz. 33.00

*Grilled Tenderloin Rolled in Cracked Pepper with a Sherry Wine Sauce with Green Pepper, Onion and Mushroom. Served with Potato of the Day*

**Filet Gorgonzola** 8 oz. 29.00 / 10 oz. 33.00

*Italian Breaded and Grilled Tenderloin with a White Wine Gorgonzola Cheese Sauce with Mushrooms. Served with Potato of the Day*

**Sicilian Tenderloin** 24.00

*Tenderloin Medallions Marinated and dusted with Italian Herbs along with Grilled Vegetables over Risotto*

**Filet Angelou** 8 oz. 29.00 / 10 oz. 33.00

*Mushrooms, Pancetta, Provolone Cheese in a White Wine Sauce. Served with Potato of the Day*

**Filet Mignon** 8 oz. 29.00 / 10 oz. 33.00

*Charbroiled Tenderloin with Carmine's Steak Butter. Served with Potato of the Day*

**New York Strip** 14 oz. 29.75

*Charbroiled New York Strip with Carmine's Steak Butter. Served with Potato of the Day*

**Filet and Lobster Tail** MP

*Served with Potato of the Day*

### Vitello

**Veal Piccante** 19.75

*Veal Medallions with a White Wine Lemon Butter Sauce. Served with Cappellini with Mizzithra Cheese*

**Veal Marsala** 19.75

*Veal Medallions with a Marsala Wine Sauce with Mushrooms. Served with Linguini Marinara*

**\*Veal Saltimbocca** 24.00

*Veal Cutlet filled with Prosciutto Ham and Provolone Cheese with Spinach Noodles*

**\*Veal Lucciano** 19.75

*Veal Medallions in a White Wine Sauce, with Peas, Mushrooms and Artichoke Hearts. Served with Spinach Noodles*

### Perce

**Atlantic Salmon** 23.00

*Grilled Atlantic Salmon with a Creamy Dill Sauce. Served with Seasonal Vegetables*

**\*Scampi Lombardo** 25.00

*Prawns drizzled with Garlic Butter, topped with Italian Bread Crumbs and Capers. Served with Spinach Noodles*

**Fresh Seafood Daily** MP

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