

Appetizers

Our Toasted Ravioli 9.95

Oversized Meat-Filled Toasted Ravioli served with Marinara Sauce and Romano Cheese

Cheese Garlic Bread 5.75

Flash Fried Spinach 7.75

Lemon and Grated Romano

Shrimp De Jonghe 8.95

Garlic Butter, Tomato and Romano Cheese with Crostini

Stuffed Calamari 9.95

Whole Stuffed Calamari, Pan-Sautéed In Marsala Wine Sauce with Mushrooms

Fried Calamari Strips 9.95

Lightly Breaded Strips of Calamari, Served with Garlic Butter

Our Calzoni 12.75

Prosciutto Ham, Provolone and Ricotta Cheeses. Large Enough to Share

Escargot 10.95

Baked in a Garlic White Wine Broth, Topped with Italian Bread Crumbs and Romano Cheese

Insalata

Caesar 5.75

Romaine, Croutons, and our Own Dressing

Spinach 5.75

Spinach, Bacon, Mushrooms, Croutons and Vinaigrette

Lombardo's House 5.75

Mixed Salad Greens, Red Onions, Cheeses, Artichokes, Olive and Tomato

Spinach and Pecan Salad 14.75

Fresh Spinach tossed with Candied Pecans, Strawberries, Apples and Gorgonzola Cheese In a Maple Dijon Vinaigrette Add Chicken 3.00

Seafood Salad 21.00

Salmon, Shrimp and Scallops, Mixed Salad Greens, Red Onions, Cheeses, Artichokes, Olive and Tomato with a Citrus Vinaigrette

Panino

Served with Steak Fries

Italian Sausage Sandwich 9.75

Grilled Italian Sausage served open face on sliced Italian Bread with Marinara

Turkey Club 9.75

Turkey Breast, Bacon, Lettuce, Tomato, and Provolone Cheese on Pita Bread

Cheeseburger 9.95

Our Fresh Ground Chuck Burger topped with American Cheese, served with Lettuce, Tomato, Onion and Pickles.

Pasta

Rigatoni Trattoria 14.95

Sautéed Italian Sausage with Onions and Mushrooms in a Creamy Tomato Sauce

Linguine Lombardo 14.95

Grilled Housemade Sausage Links, Julienne of Onions, Peppers, Mushrooms And Sherry Wine Sauce

Whole Wheat Penne 14.95

Whole Wheat Penne with a light Olive Oil Sauce with Seasonal Vegetables, Onions, Fresh Tomato and a touch of Marinara Sauce

Rigatoni Seafood 19.75

Shrimp, Scallops, Crabmeat, Peas, Mushrooms in a White Sauce

Cappellini Anthony 14.95

Chicken, Garlic, Olive Oil, Sundried Tomatoes and Fresh Tomatoes

Tortellini 14.95

Meat-filled Tortellini Noodles with Peas, Mushrooms and Prosciutto Ham In a Pesto Cream Sauce

Lasagna 13.95

Meat Sauce layered with Lasagna Noodles in a Marinara Sauce with Provolone and Ricotta Cheeses

Linguine Seafood 19.75

Clams, Shrimp, Scallops and Crabmeat With a Garlic and Olive Oil Sauce Or Marinara Sauce

Seafood Risotto 28.00

Lobster, Shrimp and Scallops in a creamy Risotto with Tomatoes

Linguine Primavera 14.95

Fresh Spinach, Mixed Vegetables, Olive Oil and Garlic

Pollo

Chicken Parmigiano 19.95
*Italian Breaded Chicken Breast with Marinara
and Melted Provolone Cheese over Linguini*

Chicken Lucciano 19.95
*Italian Breaded Chicken Breast, with Peas,
Mushrooms and Artichoke Hearts with a
White Wine Sauce; served over Risotto*

Mixed Grilled Chicken 19.95
*Marinated and Grilled Chicken Breast
along with Grilled Vegetables over Risotto*

Chicken Gorgonzola 19.95
*Italian Breaded Chicken Breast with a White Wine
Gorgonzola Cheese Sauce with Mushrooms and
Cappellini Noodles with Mizzithra Cheese*

Vitello

Veal Piccante 23.00
*Veal Medallions with a White Wine Lemon
Butter Sauce. Served with Cappellini
with Mizzithra Cheese*

Veal Marsala 23.00
*Veal Medallions with a Marsala Wine Sauce with
Mushrooms. Served with Linguini Marinara*

Veal Saltimbocca 26.75
*Veal Cutlet filled with Prosciutto Ham and
Provolone Cheese with Spinach Noodles*

Veal Lucciano 23.00
*Veal Medallions in a White Wine Sauce,
with Peas, Mushrooms and Artichoke Hearts.
Served with Spinach Noodles in a Cream Sauce.*

Bistecca

Larger Cuts Available Upon Request

***Pepperloin** 8 oz. 33.00 / 10 oz. 37.00
*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 33.00 / 10 oz 37.00
*Italian Breaded and Grilled Tenderloin
With a White Wine Gorgonzola
Cheese Sauce with Mushrooms.
Served with Potato of the Day*

Sicilian Tenderloin 29.75
*Tenderloin Medallions Marinated and
dusted with Italian Herbs along with
Grilled Vegetables over Risotto*

Filet Angelou 8 oz. 33.00 / 10 oz. 37.00
*Mushrooms, Pancetta, Provolone
Cheese in a White Wine Sauce.
Served with Potato of the Day*

Filet Mignon 8 oz. 33.00 / 10 oz. 37.00
*Charbroiled Tenderloin with
Carmine's Steak Butter.
Served with Potato of the Day*

New York Strip 14 oz. 34.00
*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

Pesce

Atlantic Salmon 26.00
*Grilled Atlantic Salmon with a
Creamy Dill Sauce. Served with
Seasonal Vegetables*

Scampi Lombardo 28.75
*Prawns drizzled with Garlic Butter, topped
with Italian Bread Crumbs and Capers.
Served with Spinach Noodles*

Daily Seafood Special MP

Presidential Dinner for 2

Four Course Dinner 85.00

*Toasted Ravioli Shrimp de Jonghe Flash Fried Spinach
Caesar Salad*

(2) 8oz. Filet Milano served with Potato of the Day

Cannoli or Lemon Ice

Espresso