



Private Rooms Available for 25-100 People

Since 1934 – A tradition of fine food from the Lombardo Family

PASTA

Rigatoni Trattoria – 21

Italian Sausage, Onions, Mushroom Creamy Red & White Sauce Blend

Linguine Lombardo – 21

Sausage Links, Mushroom, Julianne of Onion & Pepper with Sherry Wine Sauce

Rigatoni Seafood – 28

Shrimp, Scallops, Crabmeat, Peas, Mushrooms, Creamy Cognac Lobster Reduction

Tortellini – 21

Meat Filled, Peas, Mushrooms, Prosciutto, Pesto Cream Sauce

Linguine Seafood – 28

Clams, Shrimp, Scallops, Crabmeat with Choice of Marinara or Olive Oil Garlic Sauce

Baked Ravioli – 21

Creamy Tomato Sauce, Sausage, Onion, Mushrooms, Melted Provolone

Fettuccine Alfredo with Chicken – 23

Penne Verdura – 20

Vegetable Medley, Garlic, Olive Oil, Sundried & Fresh Tomatoes

POLLO

French Cut Free Range Chicken Breast Wing Bone Attached

Chicken Parmigiano – 26

*Lightly Breaded & Topped with Marinara & Provolone
Served with Pasta*

Chicken Gorgonzola – 26

*Lightly Breaded, Gorgonzola Cream Sauce
Served with Penne con Broccoli & Olives*

Chicken Lucciano – 26

*Lightly Breaded, White Wine Cream Sauce, Peas,
Mushrooms, Artichoke Hearts
Served with Risotto*

VERDURA

Mixed Grilled Vegetables – 22

*Marinated Grilled Vegetables with Portabello Steak Mushroom
Served over Risotto*

ANTIPASTI

Toasted Ravioli – 14.75

A Lombardo's Family Specialty

House Made Calzoni – 19.75

This House Specialty is Large Enough to Share

Shrimp De Jonghe – 14

*Shrimp made with Fresh Tomato,
Garlic & Romano Cheese*

Portabello Mushroom – 13.75

Marinated with Balsamic Vinaigrette & Grilled

Fried Calamari Strips – 14

Flash Fried Spinach – 9.75

Escargot – 14

Fried Artichoke Hearts – 12.75

INSALATA

Lombardo's House Salad – 7 / 13

Caesar – 7 / 13

Seafood Salad – 29

*Grilled Salmon, & Shrimp over Mixed Greens with Tomato,
Onion, Artichokes & Olives
Tossed in a Balsamic Citrus Vinaigrette*

PRESIDENTIAL DINNER FOR TWO

Four Course Dinner – 150

Toasted Ravioli, Shrimp De Jonghe,
Flash Fried Spinach

Caesar Salad

2 – 8oz Filet Milano,
Served with Potato of the Day

Canoli or Lemon Ice

Espresso

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

VITELLO

Veal Marsala – 30

*Marsala Wine Sauce with Mushrooms
Served with Potato of the Day*

Veal Saltimbocca – 32

*Veal Cutlet with Prosciutto & Provolone
Served with Spinach Noodles in a Cream Sauce*

Veal Lucciano – 30

*White Wine Cream Sauce with Peas, Mushrooms & Artichoke Hearts
Served with Spinach Noodles in a Cream Sauce*

BISTECCA

Served with Potato of the Day

Pepperloin – Market Price (8 oz or 10 oz)

*Rolled in Cracked Black Pepper, Sherry Wine Sauce, Green Pepper,
Onion & Mushrooms*

Filet Gorgonzola – Market Price (8 oz or 10 oz)

White Wine Gorgonzola Cheese Sauce with Mushrooms

Filet Angelou – Market Price (8 oz or 10 oz)

*Topped with Melted Provolone Cheese & White Wine Lemon Butter Sauce
with Pancetta & Mushrooms*

Filet Mignon – Market Price (8 oz or 10 oz)

Charbroiled Tenderloin with Carmine's Steak Butter

Bone In Ribeye – Market Price

*Certified Hereford Beef, Aged 45 Days
Topped with Carmine's Steak Butter*

Filet & Lobster – Market Price

PESCE

Atlantic Salmon – 30

*Creamy Dill Sauce with Onion
Served with Vegetable Risotto*

Scampi Lombardo – Market Price

*Large Prawns, Garlic, Capers, & Breadcrumbs
Served with Spinach Noodles*

Twin Tails – Market Price

Served with Potato of the Day

Daily Seafood Special – Market Price