

Appetizers

House Made Toasted Ravioli 11.75

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

Cheese Garlic Bread 5.75

Flash Fried Spinach 8.00
Lemon and Grated Romano

Shrimp De Jonghe 10.00
*Garlic Butter, Tomato and
Romano Cheese with Crostini*

Stuffed Calamari 10.00
*Whole Calamari, Stuffed and Pan-Sautéed
In Marsala Wine Sauce with Mushrooms*

Fried Calamari Strips 11.00

*Lightly Breaded Strips of Calamari,
Served with Garlic Butter and Marinara*

Our Calzoni 15.00

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

Escargot 11.00

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

Insalata

Caesar 5.75

*Romaine, Croutons,
Romano Cheese tossed
with Caesar Dressing*

Spinach 5.75

*Spinach, Bacon, Mushrooms,
Croutons and Italian Vinaigrette*

Lombardo's House 5.75

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

Dressings: House Italian, Gorgonzola, Honey Dijon, Maple Dijon Vinaigrette

Italian Vinaigrette, Balsamic Citrus Vinaigrette

Spinach and Pecan Salad 16.00

*Fresh Spinach tossed with Candied Pecans,
Strawberries, Apples and Gorgonzola Cheese
In a Maple Dijon Vinaigrette
Add Chicken 4.00*

Seafood Salad 27.00

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

Pasta

Rigatoni Trattoria 18.00

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

Linguine Lombardo 18.00

*Grilled House made Sausage Links,
Julienne of Onions, Peppers, Mushrooms
And Sherry Wine Sauce*

Whole Wheat Penne 16.75

*Whole Wheat Penne with an Italian
Vegetable Medley, Garlic, Olive Oil, Sundried
Tomatoes, Fresh Tomatoes and Marinara*

Rigatoni Seafood 23.00

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

Cappellini Anthony 18.00

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

Tortellini 17.00

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

Lasagna 17.00

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

Linguine Seafood 23.00

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

Seafood Risotto 30.00

*Lobster, Shrimp and Scallops
over Creamy Tomato Risotto*

Linguine Primavera 16.75

*Fresh Spinach, Italian Mixed Vegetables,
Olive Oil and Garlic*

Since 1934 – A Tradition of Fine Food from the Lombardo Family

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

Pollo

Chicken Parmigiano 21.00
*Italian Breaded Chicken Breast with Marinara
and Melted Provolone Cheese over Linguini*

Chicken Lucciano 21.00
*Italian Breaded Chicken Breast, with Peas,
Mushrooms and Artichoke Hearts with a
White Wine Cream Sauce served over Risotto*

Mixed Grilled Chicken 23.00
*Marinated and Grilled Chicken Breast
along with Grilled Vegetables over Risotto*

Chicken Gorgonzola 21.00
*Italian Breaded Chicken Breast with a White Wine
Gorgonzola Cheese Cream Sauce with Mushrooms
and Cappellini Noodles with Mizzithra Cheese*

Vitello

Veal Piccante 27.00
*Veal Tenderloin Medallions with a White Wine Lemon
Butter Sauce. Served with Cappellini
with Mizzithra Cheese*

Veal Marsala 27.00
*Veal Tenderloin Medallions with a Marsala Wine Sauce
with Mushrooms. Served with Linguini Marinara*

Veal Saltimbocca 29.00
*Veal Cutlet filled with Prosciutto Ham and
Provolone Cheese with Spinach Noodles*

Veal Lucciano 27.00
*Veal Tenderloin Medallions in a White Wine Cream Sauce,
with Peas, Mushrooms and Artichoke Hearts.
Served with Spinach Noodles*

Bistecca

Larger Cuts Available Upon Request

Pepperloin 8 oz. 36.00 / 10 oz. 40.00
*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 36.00 / 10 oz 40.00
*Italian Breaded and Grilled Tenderloin
With a White Wine Gorgonzola
Cheese Sauce with Mushrooms.
Served with Potato of the Day*

Sicilian Tenderloin 33.50
*Tenderloin Tips Marinated and
dusted with Italian Herbs along with
Grilled Vegetables over Risotto*

Filet Angelou 8 oz. 36.00 / 10 oz. 40.00
*Mushrooms, Pancetta, Provolone
Cheese in a White Wine Sauce.
Served with Potato of the Day*

Filet Mignon 8 oz. 36.00 / 10 oz. 40.00
*Charbroiled Tenderloin with
Carmine's Steak Butter.
Served with Potato of the Day*

New York Strip 14 oz. 38.00
*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 28.00
*Grilled Atlantic Salmon with a
Creamy Dill Sauce. Served with
Seasonal Vegetables*

Scampi Lombardo 29.00
*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 105.00

*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

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