

DINNER

TO START

Mozzarella Frito fried mozzarella, marinara	8	Crab Cakes Remoulade lump and claw, remoulade sauce	8
Shrimp Cocktail poached shrimp, cocktail sauce	11	Stuffed Cherry Peppers prosciutto, provolone cheese	11
Clams Casino peppers, onions, romano, bacon	11	Calamari fine herbs, lemon, romano, marinara	8
Black Truffle Arancini pickled radicchio, pecorino crisp	15	Tomato and Mozzarella fresh basil, sea salt, balsamic syrup	8
Eggplant Fries fine herbs, marinara	7	Soup of The Day chef's selection	4

SALADS

Lombardo's Salad pepperoni, red wine vinaigrette, green olives, green peppers, onion	9
Antipasto salami, capicola, provolone, pepperoni, egg, roasted peppers	14
Caesar Salad romaine, croutons, caesar dressing	9
Garden Salad mixed greens, radish, cucumber, onion, tomato, mushrooms	9

ENTREES

Baked Lasanga sausage, pepperoni, meatballs, mushroom, provolone, romano	13
Ravioli cheese or meat, choice of sauce	14
Manicotti and Cannelloni crepes, cheese filling, beef filling	14
Chicken Francaise lemon cream, purple potato, vegetable of the day	19
Chicken Parmesan crisp chicken, provolone cheese, tomato sauce, spaghetti	16
Veal Parmesan veal paillard, provolone cheese, spaghetti	23
Truffle and Short Rib Risotto black truffle risotto, wild mushrooms, braised short rib, fried leeks	34
6oz Fillet Mignon vegetable of the day, fried polenta cake, demi glace	29
Dry-Aged New York Strip Steak whipped potatoes, vegetable of the day, demi glace	36
Broiled Crab Cakes lump and claw, vegetable of the day, whipped potatoes	28
6oz Scottish Salmon fresh pasta of the day, sherry cream, vegetable of the day	25

Lombardo's
Since 1946

PASTA

spaghetti, cappellini, rigatoni, gnocchi or fettuccine

	REGULAR	SMALL
Meatballs or Meat Sauce	12	10
Tomato, Marinara, or Olive Oil & Garlic	10	9
Pesto Sauce	12	10
Hot Italian Sausage	13	11
White Clam Sauce	14	12

DINNER SPECIALS

New Zealand Lamb Rack grilled eggplant puree, toasted orzo, red wine demi	32
Pappardelle Bolognese braised chuck flap, braised pork shoulder, italian sausage	24
Seared Scallops cauliflower puree, black trumpet mushrooms, blood orange syrup	32
Seared Halibut purple potato cake, crisp pickled brussel sprouts, cranberry fig gastrique	32

LUNCH

ENTREES

Lasanga three meat, side salad	10
Manicotti/Cannelloni meat or cheese, side salad	10
Ravioli meat or cheese, side salad	10

SANDWICHES

served with chips and pickle. substitute hand cut fries for 1.5

Italian Sub capicola, genoa salami, provolone	7
Meatball Sub meatballs, provolone	5
Italian Sausage hot sausage, tomato sauce	7
Turkey Club turkey, bacon, lettuce, tomato	9
Chicken Parmesan provolone, ciabatta	9
Egg Salad green olive	6
Chicken Salad grilled chicken, lemon zest	7
Tuna Salad albacore tuna, fine herbs	7

SALADS

Lombardo's Salad pepperoni, red wine vinaigrette, green olives, green peppers, onion	9
Spinach Salad baby spinach, egg, bacon, croutons, red wine vinaigrette	9
Caesar Salad romaine, croutons, parmesan, house caesar dressing	9
Greens Salad mixed greens, cucumber, carrot, tomato, choice of dressing	9
Antipasto salami, capicola, provolone, pepperoni, egg, roasted peppers	14

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Meatballs or Meat Sauce	10
Tomato, Marinara, or Olive Oil & Garlic	9
Pesto Sauce	10
Hot Italian Sausage	11
White Clam Sauce	12

LUNCH SPECIALS

Eggplant Pesto Sandwich (v) ciabatta, pesto, crispy eggplant, red pepper	8
Shrimp and Fennel Salad shaved fennel, arugula, poached figs, honey and black pepper vinaigrette	13
Dry Aged Burger fried mozzarella, tomato confit, arugula	13
Spinach and Artichoke Gnocchi (v) spinach gnocchi, grilled artichokes, sundried tomato butter	10
Burgundy Risotto red wine risotto, tenderloin tips, tomato, parmesan, bread crumbs	14