

Lombardi's

ITALIAN RISTORANTE

LUNCH MENU

ANTIPASTI

Zuppa di Giorno	4.95
Bruschetta Grilled Italian bread with marinated tomato & basil	8.95
Caprese Imported bufala mozzarella, sliced tomatoes, basil & aged balsamic.	9.95
Brodetto di Cozze Sauteed mussels, garlic, white wine, in red or white broth.	10.95
Fritti Calamari Lombardi Crisp calamari, limone tomato sauce	10.95
Carpaccio di Manzo Tenderloin carpaccio, mixed green fields, white truffle & shaved parmesan.	11.95
Prosciutto e Melone	11.95

INSALATA

Insalata Cesare or Insalata Mista	8.95
Add Chicken	3.95
Add Shrimp	6.95
Insalata di Pollo e Mango Chicken, Walnut, raisins, mango, raspberry vinaigrette.	9.95

PIZZA & FOCACCIA

Focaccia With tomato oil, shallots, fine herbs & parmesan cheese.	8.95
Margarita Tomato, basil, oregano	12.95
Pepperoni Lombardi's classic favorite.	13.95
Salsiccia Italian sausage, caramelized onions & peppers.	13.95
White Pizza Ricotta, parmesan, mozzarella, spinach, garlic.	13.95
Gamberetti e Pesto Sun dried tomato, shrimp & pesto.	14.95

SECONDI PIATTI

Capelli d'Angelo Pomodoro e Basilico Angel hair pasta, plum tomato, basil.	12.95
Spaghetti al Polpettine Spaghetti with homemade meat balls & tomato sauce.	14.95
Ravioli Pesto Spinach & ricotta cheese ravioli in tomato sauce.	14.95
Linguine alle Vongole Manila clams in red or white sauce.	17.95
Salmone Pan roasted salmon, potatoes & vegetables.	18.95
Fettuccini di Frutti di Mare Shrimp, scallops, mussels in pink sauce	20.95

EXECUTIVE LUNCH

Choice of one soup or salad	12.95
Chicken Marsala over Paperdelle	
Tilapia Livornese with rustica potato.	
Bistecca Rustica, mashed potato and seasonal vegetables.	

Only available between 11 a.m. to 2:30 p.m. Monday thru Friday



DINNER MENU

ANTIPASTI

Zuppa di Giorno

4.95

Chef's soup of the day

Focaccia

8.95

With tomato oil, shallots, fine herbs & parmesan cheese.

Insalata Mista or Cesare

8.95

Add Chicken

3.95

Add Shrimp

6.95

Focaccia

8.95

With tomato oil, shallots, fine herbs & parmesan cheese.

Avocado Salad Floretti

9.95

Tomatoes, shallots, fine herbs, citrus vinaigrette.

Bruschetta

9.95

Grilled Italian bread with marinated tomato & basil

Caprese

9.95

Imported bufala mozzarella, sliced tomatoes, basil & aged balsamic.

Calamari

10.95

Crisp calamari, lemon tomato sauce

Brodetto di Cozze

10.95

Sautéed mussels, garlic, white wine, in red or white broth.

Carpaccio di Manzo

11.95

Tenderloin carpaccio, mesculin greens, white truffle & shaved parmesan.

Prosciutto e Melone

11.95

PIZZA

Margarita

12.95

Tomato, basil, oregano

Salsiccia

13.95

Italian sausage, caramelized onion & peppers.

Pepperoni

14.95

Lombardi's classic favorite.

Gamberetti e Pesto

14.95

Sundried tomato, shrimp & pesto.

White Pizza**14.95**

Ricotta, parmesan, mozzarella, spinach & garlic.

FRUTTI DI MARI

Jumbo Shrimp (each)**2****Live Maine Lobster****M.P.**

Chilled, steamed or grilled.

Oysters on the Half Shell**21****Half Dozen 12 Full Dozen**

Cocktail sauce, horse radish & remoullad.

Stone Crab**40****Seafood Platter****40**

4 shrimp, 8 oysters, half pound lobster

Imperial Platter**70**

8 shrimp, 16 oysters, one pound lobster

PASTA E RISOTO

Capelli d'Angelo Pomodoro e Basilico**13.95**

Angel hair pasta, plum tomato & basil.

Lasagna Verde alla Bolognese**13.95**

Spinach pasta with meat sauce, ricotta, béchamel & mozzarella.

Spaghetti con Polpettine**14.95**

Spaghetti with homemade meatballs & tomato sauce.

Ravioli al Pesto**14.95**

Spinach & ricotta cheese ravioli in pesto.

Fettuccine al Limone con Pollo**16.95**

Grilled chicken, lemon in white wine cream sauce.

Penne Genovese**16.95**

Penne pasta served with sautéed chicken & bacon in a pesto cream sauce.

Gnocchi Verdi**16.95**

Spinach dumplings in a sun dried tomato & asiago cream sauce.

Linguine alla Vongole**17.95**

Manila clams in red or white sauce.

Fettuccini di Frutti di Mare**20.95**

Shrimp, scallops, mussels in pink sauce.

Risotto Funghi Tartufati e Piselli**20.95**

Wild mushrooms, white truffle oil, Parmesan cheese & green peas.

SECONDI PIATTI

Pollo alla Grilia**17.95**

Herb marinated chicken breast, sweet onion potatoes & vegetables.

Pollo Parmigiana

17.95

Classic special of the house with spaghetti pomodoro.

Tilapia alla Livornese

18.95

Fillet of tilapia sautéed, fresh tomatoes, capers, onions, black olives and white wine.

Salmone

18.95

Pan roasted salmon, potatoes, tomato & vegetables.

Scampi del Mediterraneo

20.95

Linguini, shrimp, garlic, lemon butter & fine herbs.

Bisteca alla Brace New York

22.95

Marinated New York strip with crispy fried onions potato & vegetables.

Scallopini al Marsala

22.95

Tender veal dusted with flour, pan fried in a mushroom marsala cream sauce.

Costolette di Agnello ai Ferri

24.95

Pan seared rack of lamb rosemary & garlic scented, puree potatoes & vegetable.

Mahi Mahi Almondini

27.95

Sautéed with toasted almonds, diced tomatoes, capers, white wine topped shrimp

Bistecca di Manzo

29.95

Center cut tenderloin, potato puree, crispy fried onion & vegetables.

15% gratuity will be added to total bill. 20% will be added to a party of 6 or more.
We reserve the right to deny service to anyone.

There is a risk consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or if you have immune disorders, you are at risk of serious illness from any raw protein. If unsure, please consult a physician.