

Appetizers

Our Toasted Ravioli 8.95

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

Cheese Garlic Bread 5.75

Flash Fried Spinach 6.75

Lemon and Grated Romano

Shrimp De Jonghe 8.95

Garlic Butter, Tomato and Romano Cheese with Crostini

Stuffed Calamari 8.95

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

Fried Calamari Strips 8.95

Lightly Breaded Strips of Calamari, Served with Garlic Butter

Our Calzoni 11.75

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 4.75

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

Spinach and Pecan Salad 12.75

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

Seafood Salad 18.95

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 9.50

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

Turkey Club 9.50

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

Hamburger 8.75

Fresh Ground, Half Pound USDA Choice Chuck, with Lettuce, Tomato, Onion and Pickle Spear

Cheeseburger 9.25

Our Fresh Ground Chuck Burger topped with American Cheese

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 12.95

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

Rigatoni Seafood 17.95

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

Cappellini Anthony 14.95

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

Tortellini 13.95

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

Lasagna 12.95

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

Linguine Seafood 17.95

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

Lobster Risotto 25.75

Fresh Lobster, Portobello Mushrooms, Tomato and Saffron Risotto

Linguine Primavera 12.95

Fresh Spinach, Mixed Vegetables, Olive Oil and Garlic

Pollo

Chicken Parmigiano 17.95

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

Chicken Lucciano 17.95

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

Mixed Grilled Chicken 17.95

Marinated and Grilled Chicken Breast along with Grilled Vegetables over Risotto

Chicken Gorgonzola 17.95

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

Vitello

Veal Piccante 21.00

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

Veal Marsala 21.00

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

Veal Saltimbocca 25.00

Veal Cutlet filled with Prosciutto Ham and Provolone Cheese with Spinach Noodles

Veal Lucciano 21.00

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. 29.95 / 10 oz. 33.95

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 29.95 / 10 oz 33.95

Italian Breaded and Grilled Tenderloin With a White Wine Gorgonzola Cheese Sauce with Mushrooms. Served with Potato of the Day

Sicilian Tenderloin 27.00

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

Filet Angelou 8 oz. 29.95 / 10 oz. 33.95

Mushrooms, Pancetta, Provolone Cheese in a White Wine Sauce. Served with Potato of the Day

Filet Mignon 8 oz. 29.95 / 10 oz. 33.95

Charbroiled Tenderloin with Carmine's Steak Butter. Served with Potato of the Day

New York Strip 14 oz. 31.00

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 25.00

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

Scampi Lombardo 26.75

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