

Appetizers

Oyster Rockefeller.....	13.75
Oyster on the Half Shell.....	12.75
Shrimp De Jonghe – Garlic Butter, Tomato & Romano Cheese.....	11.75
Turtle Soup.....	7.75
*Toasted Ravioli – House Made, Meat Filled.....	11.95
*Calzoni – House Made, Large Enough to Share, Stuffed with Prosciutto & Italian Cheeses....	14.75
Fried Hearts of Artichokes – Garlic Butter & Romano Cheese.....	9.75
Stuffed Calamari – In a Marsala Wine Sauce.....	9.75
Fried Calamari – Served With our Marinara Sauce & Garlic Butter.....	9.75
Cheese Garlic Bread.....	4.75
Cristini Bread With Prosciutto.....	8.75
Flash Fried Spinach – Lemon & Grated Cheese.....	8.25
Antipasto for Two.....	14.75
Pizza – Cheese.....	11.75
Each additional topping: Sausage, Pepperoni, Hamburger, Mushrooms, Onion, Green Pepper.....	1.75

Insalata

Caesar- Romaine, croutons, Romano Cheese & Our Own Dressing.....	10.25
Spinach – Spinach, Bacon, Mushrooms, Tomato, Gorgonzola & Romano Cheese.....	10.25
Lombardo's – Mixed Salad Greens, Artichokes, Tomato, Mixed Cheese, & Lombardo's Own Dressing.....	10.25
Seafood – Mixed Salad Greens, Cheese, Tomato, Shrimp, Scallops & Salmon.....	20.75
Famous – Pepperoni, Salami, Egg Slices, Tomatoes, Cheese & Peppers.....	14.75
Dinner Salad.....	4.75
Dressing: Caesar, Italian, Creamy Italian, Gorgonzola, Ranch, Gorgonzola Chunks \$1.50 extra	

Pasta

Served with a salad or Soup of the Day

Lasagna.....	19.75
Baked Eggplant – Meat Sauce & Ricotta Cheese.....	19.75
Linguine Primavera – Fresh Vegetables, Olive Oil, Garlic.....	19.25
Tortellini – Meat Filled, Peas, Mushrooms, Prosciutto & White Sauce.....	21.75
Fettuccine Alfredo.....	20.25
Add Chicken Breast (1) or Shrimp (4).....	6.00
*Linguine Lombardo – Homemade Sausage, Julienne of Onion, Tomato, Peppers, Mushrooms, & Wine Sauce.....	22.75
Linguine Clams – Red or Olive oil Base Sauce.....	19.75
Linguine Seafood – Clams, Shrimp, Scallops, Olive Oil & Garlic.....	25.00
Rigatoni Seafood – Lobster, Shrimp, Peas, Mushrooms & White Cream Sauce.....	28.00
Calamari – Stuffed Squid, Marsala Wine Sauce over Linguini.....	19.75
Boiled Ravioli – Meat Filled.....	17.25

**A Third Generation Recipe prepared in our Kitchen*

Pollo

Served With Soup of the Day or Salad and Choice of Pasta or Potato

Chicken Gorgonzola – Breaded boneless Grilled Breast of chicken, Mushrooms, Red Onion, Gorgonzola Cheese & White Wine Sauce.	21.25
Chicken Lucciano – Breaded Boneless Breast of Chicken, Peas, Mushrooms, Artichoke Hearts, & White Wine Sauce	21.25
Chicken Bordelaise – Breaded Boneless Grilled Breast of Chicken, Mushrooms, Artichokes, Marsala Wine Sauce	21.25
Chicken Parmigiano – Breaded Boneless Breast, Red Sauce, Provolone Cheese	21.25

Pesce

Served with Soup of the Day or Salad and Choice of Pasta or Potato

Daily Seafood Special	Market Price
Seafood Platter – Deep Fried Cod, Scallops, & Shrimp	26.00
Scampi Lombardo – Drawn Garlic Butter.	28.75
Lobster Tails – Boiled, Drawn Butter.	Market Price
Fresh Broiled Salmon – Dill Sauce.	26.00

Bistecca

Served with Soup of the Day or Salad and Choice of Pasta or Potato

Sliced Pepperloin – Cracked Pepper, Wine Sauce, Onion, Green Pepper, & Mushrooms	24.75
Filet Gorgonzola – 2-3 Ounce Charbroiled Breaded Tournedos, Mushrooms, Red Onions Gorgonzola Cheese, & White Wine Sauce.	29.75
Filet Mignon – 8 Ounce	33.00
Filet and Lobster Tail	Market Price
NY Strip Steak – 14 Ounce Charbroiled.	32.00
Italian Pepper Steak – 14 Ounce Strip Steak, Pepper, Onions, Green Pepper, Mushrooms, & Wine Sauce.	33.00
Grilled Calf Livers – Bacon or Onion.	21.00

Vitello Provimi Veal

Served With Soup of the day or Salad and Choice of Pasta or Potato

Veal Scaloppini – Onions, Green Peppers, Garlic Mushrooms, Tomato & Wine Sauce	25.75
Veal Marsala – Mushrooms, Garlic, Marsala Wine Sauce	25.75
Veal Piccata – Lemon White Wine Sauce	25.75
Veal Cutlet	25.75
Veal Parmigiano	26.75
*Veal Saltimbocca – Filled Veal Cutlet wit Prosciutto, Provolone, White Wine Sauce	27.00
Broiled Veal Chop – Hand Cut 14 Ounce, Mushrooms & Au Jus.	34.00

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