A	hper	tize	es

77				
Cheese Garlic Bread	4.75			
*Flash Fried Spinach Lemon, Grated Romano	5.75			
Shrimp De Jonghe 7.75 Garlic Butter, Tomato, Romano Cheese				
*Our Toasted Ravioli	7.75			
Stuffed Calamari In a Marsala Wine Sauce	7.75			
Portobello Mushroom Marinated in Balsamic Vinegar an Charbroiled and Served Over Sau				
*Our Calzoni Large Enough to Share	10.75			
Turtle Soup	5.75			
Insalata				
Caesar Romaine, Croutons, and our Own				
Lombardo's House 4.75 Mixed Salad Greens, Red Onions, Cheeses, Artichokes, And Tomato				
Pasta				
*Rigatoni Trattoria Sautéed Italian Sausage with Onion Mushrooms in a Red And White Sa				
*Linguine Lombardo Housemade Sausage, Julienne of C Peppers, Mushrooms, Sherry Wine				
*Housemade Cannelloni Meat Filled, in a Marinara or Béch	12.75 amel Sauce			
Cappellini Anthony Chicken, Garlic, Olive Oil, Sundrie Fresh Tomatoes	14.00 ed Tomatoes,			
Linguine Seafood Clams, Shrimp, Scallops, Crabmeat Garlic and Olive Oil Sauce or Mari				
Lobster Risotto Fresh Lobster, Portobello Mushroo Tomato, and Saffron Risotto	25.00 oms,			
Entrees				
All Entrees Served with Lombardo's				
Chicken Gorgonzola Italian Breaded and Grilled Chicke with a White Wine Gorgonzola Che with Mushrooms, and Housemade	eese Sauce			
*Pepperloin 8oz. Tenderloin Rolled in Cracked Pepp Sherry Wine Sauce with Green Pep and Mushroom Served with Potato	oper, Onion,			
Filet Angelou 8oz. Mushrooms, Pancetta, Provolone Che White Wine Sauce. Served with Pota				
*Veal Saltimboca Veal Cutlet Filled with Prosciutto a Provolone Cheese Served with our				

Housemade Spinach Noodle

Veal Medallions in a White Wine Sauce, with Peas, Mushrooms, and Artichoke Hearts.

Served with our Housemade Spinach Noodle.

Prawns drizzled with Garlic Butter, Topped with Italian Bread Crumbs and Capers

\*A THIRD GENERATION RECIPE PREPARED IN OUR KITCHEN

Served with our Housemade Spinach Noodle

\*Veal Lucciano

\*Scampi Lombardo

18.75

25.00