	SLICE	PIE
NEAPOLITAN Round 18in {8 Slices} thin crust pizza with sauce and mozzarella cheese	3.90	22.00
SICILIAN 12 x 18in {9 slices} thick crust pizza with sauce and mozzarella cheese	3.90	23.00

• TOPPINGS •

ANCHOVIES, BLACK OLIVES, BROCCOLI, EGGPLANT, FRESH TOMATO, MEATBALLS, MUSHROOMS, PEPPERONI, ONIONS, SAUSAGE, SPINACH, EXTRA CHEESE

HALF TOP 3.75 • 1 TOP 5.50 • 2 TOP 7.50 • 3 OR MORE 9.50

SPECIALTY PIES

GRANDMA extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce	3.90	23.50
BUFFALO CHICKEN crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing	5.95	35.00
MARGHERITA a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil		27.00
PIZZA BIANCA crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil		27.00
VEGETABLE crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese		28.75
HOUSE SPECIAL a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce	Neapolitan 32.00	Sicilian 34.00
MESCLUN SALAD crispy round pie covered in a garlic and oil balsamic glaze spread, mesclun greer tomatoes, onions, topped with crumbled Gorgonzola topped in our homemade balsamic vinaigrette dressing	5.95 ns,	35.00

HOT PANINI

Served on our homemade oven baked bread • With fries add \$4

GRILLED CHICKEN PANINI grilled chicken, roasted peppers, fresh mozzarella	18.95
CHICKEN CUTLET PANINI fried chicken cutlet, fresh mozzarella, flame roasted red peppers, and homemade pesto	18.95
SKIRT STEAK PANINI sliced skirt steak, caramelized onions, sautéed mushrooms, fontina cheese	23.50
VEGETABLE PANINI grilled zucchini, squash, roasted peppers, mozzarella, basil pesto spread	18.50

PIZZETTE

PIE

MARCHERITA

Also available as: Whole Wheat Bar Pie • Gluten Free (add 2)

EV olive oil, balsamic glaze and shaved Parmagiano cheese

fresh tomato basil sauce, homemade mozzarella, crumbled Italian style sausage and sliced hot cherry peppers ALLA MELENZANA fresh tomato basil sauce topped with eggplant, homemade mozzarella and spotted with ricotta cheese VEGETARIAN spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella AL INSALATA crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola tossed in our homemade balsamic vinaigrette dressing BROCCOLI RABE & SALSICCIA tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe PROSCIUTTO E ARUGULA 17.2 17.2 17.3 18.5 17.5 18.5 17.5 18.5 17.5 1	traditional Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil and a whisper of extra virgin olive oil	14./5
fresh tomato basil sauce topped with eggplant, homemade mozzarella and spotted with ricotta cheese VEGETARIAN spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella AL INSALATA crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola tossed in our homemade balsamic vinaigrette dressing BROCCOLI RABE & SALSICCIA tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe PROSCIUTTO E ARUGULA 18.5	fresh tomato basil sauce, homemade mozzarella, crumbled Italian style	17.25
spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella AL INSALATA crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola tossed in our homemade balsamic vinaigrette dressing BROCCOLI RABE & SALSICCIA tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe PROSCIUTTO E ARUGULA 18.9	fresh tomato basil sauce topped with eggplant, homemade mozzarella	17.25
crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola tossed in our homemade balsamic vinaigrette dressing BROCCOLI RABE & SALSICCIA tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe PROSCIUTTO E ARUGULA 18.5		17.25
tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe PROSCIUTTO E ARUGULA 18.5	crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes,	18.50
		17.50
restrinozzarena, Tarria proseratto, aragaia, arizziea with	PROSCIUTTO E ARUGULA fresh mozzarella, "Parma" prosciutto, arugula, drizzled with	18.50

• CREATE YOUR OWN •

Choose from the following items to add to a margherita pizza

PEPPERONI, SAUSAGE, ONIONS, MUSHROOMS, FRESH GARLIC, CHERRY PEPPERS, SPINACH, ANCHOVIES, BLACK OLIVES, MEATBALLS, BATTERED EGGPLANT, BROCCOLI, FRESH TOMATO, ROASTED PEPPERS, GRILLED CHICKEN, RICOTTA CHEESE, EXTRA CHEESE (ADDITIONAL PER TOPPING)

HALF TOP 2.50 • 1 TOP 3.00 • 2 TOP 4.00 • 3 OR MORE 5.00

CALZONES AND ROLLS

CHICKEN ROLL pizza dough rolled with tender strips of fresh chicken cutlet, tomato sauce and mozzarella cheese	10.50
CALZONE pizza dough pocket filled with seasoned ricotta and mozzarella cheese	10.50
SPINACH AND BROCCOLI PINWHEEL	4.50
PEPPERONI PINWHEEL	4.50
BUFFALO CHICKEN PINWHEEL	5.00

BUON APPETITO



10 HAMILTON ST.

DOBBS FERRY NY 10522

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APPETIZERS				
BAKED CLAMS OREGANATA (6 per of whole baked little neck clams	order}		17.2	25
MOZZARELLA DI CASA © fresh mozzarella served with flame roasted peppers	s, sliced ma	rket tomatoes	16.5	50
and basil, drizzled with virgin olive oil CALAMARI FRITTI Training from the columns of the col	do marinar	ra causa ar fra diavala causa	18.7	75
golden fried calamari served with a side of homema ZUPPA DI COZZE (Rosso or Bianco)			17.5	50
fresh cultivated mussels, steamed in your choice of and oil broth or served in a fresh garlic and crushed				
CALAMARI SCARPIELLO fried calamari tossed with crumbled sausage, diced		ppers,	19.9	95
tossed in a traditional rosemary lemon butter sauce CALAMARI ARRABBIATA)		19.9	95
fried calamari tossed with flame roasted peppers in	a spicy arr	abbiata plum tomato sauce	10.0	, ,
MOZZARELLA STICKS (6 per order) served with a side of pomodoro sauce			11.9	95
GOLDEN CHICKEN FINGERS (5 per o	order}		13.9	95
served with honey mustard sauce or ketchup GARLIC BREAD			7.0	00
freshly toasted Italian bread baked with chopped ga	arlic, virgin	olive oil and seasonings		
With mozzarella BUFFALO CHICKEN WINGS {8 per ord	d =)		8.5 15.5	
served with a side of crumbled blue cheese dressing			15.5	00
FRIED BURRATA seasoned breadcrumbs, classic pomodoro sauce			15.5	50
SHRIMP SCAMPI			16.5	50
sautéed with garlic and oil in a white wine sauce, se ARANCINI {4 per order}	erved over to	oasted Italian bread	13.7	7.5
"Sicilian Style' mini rice balls with ground beef, moz	zzarella, an	d Italian tomato sauce	13.7	
SOUPS				
	9.95	LENTIL ®	9.9	95
a classic Italian favorite with small tubular shaped pasta, white and red cannellini beans with a touch of fresh crushed plum tomato, roasted garlic,		lentils and fresh vegetables TORTELLINI IN BRODO	9.9	95
and extra virgin olive oil		cheese tortellini in a light chicken broth HOMEMADE CHICKEN NOOD) LE 9.9	95
STRACCIATELLA ® spinach and egg drop soup	9.95	white meat chicken, fresh vegetables, in a chicken brodino		
SALADS		SIDE	E ENTRE	EE
GARDEN SALAD		10.25		
iceberg, chopped Romaine, cherry tomatoes, cucur and black olives drizzled in our house Italian dressir		ots, red onions,		
CAESAR SALAD	J	10.75		25
chopped Romaine lettuce tossed with homemade g	garlic crouto	ons, parmesan cheese shavings and Caesar c	dressing 15.2	5
mesclun greens, dried cranberries, honey roasted p		onions,	13.2	.5
crumbled goat cheese in a raspberry infused vinaign	rette		25.0	ın
fresh marinated grilled skirt steak served over mesc	0	•	23.0	10
and a touch of Gorgonzola cheese drizzled with our INSALATA DI GAMBERONI ©	specialty It	calian style dressing	23.5	'n
grilled jumbo shrimp, mesclun greens, roasted pepp			23.3	10
goat cheese, cherry tomatoes, red onions, with our l		e balsamic vinaigrette dressing	17.5	'n
mesclun greens, baby arugula, diced beets, dried a		sted peppers and crumbled goat cheese	17.5	10
drizzled with our balsamic vinaigrette BUFFALO CHICKEN SALAD			18.7	'5
romaine hearts, diced plum tomatoes, shredded ca		elery,	10.7	J
buffalo chicken pieces with creamy blue cheese dre	essing		17.9	15
baby arugula, cherry tomatoes, flame roasted red p				J
	_		,	:

ALL SALADS AVAILABLE WITH

Mozzarella Cheese 4.00 • Crumbled Gorgonzola 4.00 • Goat Cheese 4.00 Balsamic Grilled Chicken 10.00 • Fried Chicken Strips 10.00 Buffalo Chicken Pieces 10.00 • Grilled Shrimp (5) 14.00 Salmon 16.00 • Marinated Skirt Steak 16.00 • Chopped Salad 3.00

PASTA All pasta served as listed OR with your choice of spaghetti, penne, rigatoni, linguine, fusilli or fettuccine • cheese ravioli and tortellini 3.00 • gluten free 3.00 PASTA MARINARA 17.50 "Old world" style garlic and herb plum tomato sauce served over your choice of pasta PENNE ALLA VODKA 21.75 creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne RIGATONI FIORENTINA 22.95 fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni SHRIMP MARINARA OR FRA DIAVOLO 25.95 fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine RIGATONI MONTANARA 22.95 fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni TRUFFLE MUSHROOM RISOTTO 22.75 imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese **SEAFOOD RISOTTO** 28.00 Italian rice with shrimp, mussels, clams and arugula with a touch of pink sauce LINGUINE DI MARE (Rosso or Bianco) 25.95 fresh shrimp, mussels and baby clams sautéed in your choice of: garlic and extra virgin olive oil or marinara sauce over linguine (fra diavolo style upon request) **FUSILLI CAMPAGNIOLA** 24.50 a "southern Italian" favorite which includes fresh broccoli rabe and sausage in a traditional garlic and oil brodino sauce served over corkscrew shaped pasta LINGUINE PRIMAVERA (Rosso or Bianco) 23.50 a medley of fresh garden vegetables sautéed in a light tomato and basil sauce or garlic and extra virgin olive oil sauce over linguine LINGUINE CON VONGOLE (Rosso or Bianco) 24.50 our authentic fresh clam sauce topped with imported shelled baby clams sautéed in garlic and extra virgin olive oil brodino served over linguine LINGUINE MARE MONDO 25.75 sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs PASTA BOLOGNESE 22.00 Italian style fresh ground, hearty meat sauce over your choice of pasta SPAGHETTI AL CARTOCCIO 25.50 spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused pink sauce, baked and served in a foil pouch FETTUCCINE ALFREDO 21.00 fettuccine pasta tossed in a classic parmesan creamy cheese sauce SPAGHETTI POMODORO 17.00 our classic "Old World" style tomato sauce served over your choice of pasta With homemade meatballs {3 per order} 21.50 **FUSILLI PESTO ROSSO** 22.50 corkscrew pasta topped with fresh grilled chicken, sautéed with our plum San Marzano tomato sauce then blended with our homemade pesto Di Basilico PASTA AL FORNO

BAKED ZITI	18.5
HOMEMADE MEAT LASAGNA	21.5
BAKED CHEESE RAVIOLI	19.5
BAKED ZITI SICILIANA (with fresh battered Eggplant)	19.5

• SIDES •

SAUTÉED SPINACH 11.00 • BROCCOLI SPEARS 11.00 • BROCCOLI RABE 13.00 SAUTÉED PRIMAVERA VEGETABLES 11.00 • FRENCH FRIES 7.50 ITALIAN STYLE MEATBALLS POMODORO (5 PER ORDER) 12.50 • FRIED OR GRILLED CHICKEN CUTLETS 13.00 • FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 12.50 **ROASTED POTATOES 9.00**

If you have any food allergies, please notify your server or manager • Tax not included

GF=naturally gluten free

ENTRÉES

Entrées served with choice of spaghetti or penne pomodoro OR small garden salad

Pasta available with sauce substitutions for an additional charge

Bolognese 3 • Vodka sauce 3.5

Dologliese 3 Vouka sauce 3.3					
MARSALA tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce	Chicken 28.50	Veal	30.50	Shrimp	31.50
FRANCESE fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce	Chicken 28.50	Veal	30.50	Shrimp	31.50
SORRENTINO fresh breast of chicken OR veal layered with battered eggplant, cheese and imported prosciutto Di Parma served in a mushroo		Chicken	28.50	Veal	31.50
SEMI-FREDDO golden fried chicken or veal cutlets topped with fresh diced plu red onions and basil "bruschetta" salad	ım tomatoes,	Chicken	28.50	Veal	30.50
PICATTA fresh breast of chicken OR veal scallopine OR Salmon fillet sau capers and artichoke hearts, in a white wine lemon butter sauc		Veal	30.50	Salmon	32.00
PRIMAVERA fresh breast of grilled chicken marinated in balsamic vinegar at topped with a medley of sautéed fresh garden vegetables	nd imported seas	Chicken conings,	28.50	Shrimp	31.50
VESUVIO fresh breasts of grilled chicken or shrimp marinated in balsami topped with fresh spinach, broccoli and mushrooms in a garlic		Chicken asonings,	28.50	Shrimp	31.50
CHICKEN SCARPARIELLO oven roasted bone in chicken, Italian sausage, roasted potatoe and caramelized onions in a rosemary lemon butter sauce	es, bell peppers, s	liced mus	hrooms		31.50
EGGPLANT ROLLATINI fresh battered eggplant rolled with seasoned ricotta, baked "pastyle with tomato sauce and mozzarella cheese	armigiana"				25.50
BAKED SHRIMP OREGANATA fresh jumbo shrimp (6 per order) topped with seasoned bread or broiled in a classic garlic and white wine "scampi" sauce	crumbs,				32.50
PAN SEARED SALMON fresh Salmon filet pan seared and seasoned with a touch of ros	semary and serve	d over prii	mavera risc	otto	32.50
PORK CHOP MILANESE © 12 oz breaded french pork chop, topped with baby arugula, recreggiano shavings, lemon vinaigrette	•				29.50
MARINATED SKIRT STEAK marinated and served with oven roasted potatoes and sautéed	broccoli spears				35.50
BRANZINO MEDITERRANEO broiled mediterranean sea bass filet, fresh herbs, capers, EVOC	O drizzle, served	with a side	e of broccol	li rabe	35.00
BRANZINO MARECHIARA for fresh mediterranean sea bass, pan seared and simmered with top neck clams & mussels, in a southern italian				35.00	

PLATTERS AND HEROS

white wine and crushed cherry tomato brodino

Platters served with choice of spaghetti or penne pomodoro OR small garden salad

Pasta available with sauce substitutions for an additional charge

Bolognese 3 • Vodka sauce 3.5

WITH MOZZARELLA

	HERO	ENTREE
MEATBALL PARMIGIANA	13.50	23.50
EGGPLANT PARMIGIANA	13.50	23.50
SAUSAGE, PEPPER AND ONION (Red or White)	13.50	23.50
SAUSAGE PARMIGIANA	13.50	23.50
CHICKEN CUTLET PARMIGIANA	14.25	25.00
VEAL CUTLET PARMIGIANA	16.00	28.50
JUMBO SHRIMP PARMIGIANA	17.00	30.25
GRILLED CHICKEN TOSCANA fresh grilled breast of chicken with broccoli rabe, roasted peppers, fresh mozzarella cheese, drizzled with extra virgin olive oil	16.25	25.50
GRILLED CHICKEN CLUB OR FRIED CHICKEN CLUB served with lettuce, tomato. Italian dressing (Mayo upon request)	14.50	N/A

16.00