PIZZA

NEAPOLITAN  Round 18in (8 Slices)
17.5
thin crust pizza with sauce and mozzarella cheese

SICILIAN  12 x 18in (9 slices)
18.5
thick crust pizza with sauce and mozzarella cheese

SPECIALTY PIES

PIE
GRANDMA 19
extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed “San Marzano” tomato sauce

BUFFALO CHICKEN 29
crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade blue cheese dressing

MARGHERITA 21.5
a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil

PIZZA BIANCA 21.5
crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil

BAKED ZITI PIZZA 21.5
crispy round pie topped with traditional style baked ziti, mozzarella, and spotted ricotta

VEGETABLE 22.5
crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese

HOUSE SPECIAL 26 Neapolitan 27 Sicilian
a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce

SUPREMO 28
crumbled sausage, homemade meatballs, pepperoni, shredded mozzarella

PROSCIUTTO & ARUGULA 28
baby arugula, prosciutto di parma, truffle oil drizzle, shaved parmigiano

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

HALF TOP 3 • 1 TOP 4 • 2 TOP 6 • 3 OR MORE 8

PANINI PLATTERS
10 panini per platter served on our homemade oven baked bread
Assortment of your choice

GRILLED CHICKEN
roasted peppers, fresh mozzarella

GRILLED CHICKEN AND BROCCOLI RABE
roasted peppers and fresh mozzarella

GRILLED VEGETABLE
grilled zucchini, squash, roasted peppers, mozzarella, basil pesto spread

CHICKEN CUTLET
roasted peppers, fresh mozzarella, basil pesto spread

COMPLIMENTARY WITH ALL ORDERS OF:

$100 TO $150
1 Tray of Garlic Sticks

$150 TO $250
2 Trays of Garlic Sticks

$250 AND UP
3 Trays of Garlic Sticks

Above items are supplied at NO CHARGE
With our compliments & THANKS!

ALL CATERING ORDERS COME WITH ITALIAN BREAD & HOMEMADE PITA BREAD

Sales tax not included

RACKS & STERNO’S AVAILABLE UPON REQUEST WITH REFUNDABLE DEPOSIT

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

BAKED CLAMS OREGANATA

MOZZARELLA DI CASA

homemade mozzarella, flame roasted peppers, sked market tomatoes, extra virgin olive oil

CALAMARI FRITTI

golden fried calamari served with a side of homemade marinara sauce or fra diavolo sauce

MUSSELS

{Red or White}

fresh cultivated mussels, steamed in your choice of a white wine, garlic and oil broth or served in a fresh garlic and crushed plum tomato brodino

ARANCINI

risotto bites, ground beef, mozzarella, pomodoro

CALAMARI ARRIBIATA

fried calamari tossed with flame roasted peppers in a spicy arrabbiata plum tomato sauce

MOZZARELLA STICKS

served with a side of pomodoro sauce

GOLDEN CHICKEN FINGERS

served with honey mustard sauce or ketchup

BUFFALO CHICKEN WINGS

available with our own style OR traditional, and served with a side of crumbled blue cheese dressing

SHRIMP SCAMPI

sautéed with garlic and oil broth or served in a fresh garlic and crushed plum tomato brodino

EGGPLANT POLPETTE

egg roasted eggplant, pomodoro, melted fontina

SALADS

GARDEN SALAD

iceberg, chopped romaine, cherry tomatoes, cucumbers, carrots, red onions, black olives and parmesan cheese, detailed with our house Italian dressing

CAESAR SALAD

chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese dressing and Caesar dressing

FARMERS MARKET

mesclun greens, diced cranberries, honey roasted pecans, red onions, crumbled goat cheese in a raspberry infused vinaigrette

TUSCAN STEAK SALAD

fresh marinated grilled skirt steak, mesclun greens, diced tomatoes, red onions, crumbled Gorgonzola cheese, detailed with our specialty Italian dressing

INSALATA DI GAMBONI

glazed jumbo shrimp, mesclun greens, roasted pepper, crumbled goat cheese, cherry tomatoes, red onion, with our homemade balsamic vinaigrette dressing

BURRATA SALAD

baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing

BUFFALO CHICKEN SALAD

romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces, detailed with our creamy blue cheese

SALMON SALAD

choose 1: garden, Caesar or farmers market salad with salmon

BEET GOAT CHEESE SALAD

mesclun greens, baby arugula, diced beets, diced apricots, roasted peppers and crumbled goat cheese detailed with our balsamic vinaigrette

PASTA

PASTA MARINARA

‘Old World’ style garlic and herb plum tomato sauce served over your choice of pasta

 PENNE ALLA VODKA

tomato vodka pink sauce, seasoned with dried imported prosciutto and scallions over penne

RIGATONI FIorentina

fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni

SHRIMP MARINARA OR FRA DIAVOLO

delicately sautéed in our traditional marinara sauce onions and mushrooms all tossed in our classic rosemary lemon white wine sauce

RIGATONI MONTANARA

tomato sauce served over linguine

LINGUINE DI MARE

shrimp, FRIED MUSSELS, baby calamari grilled and extra virgin olive oil

FUSILLI CAMPAGNOLA

fresh broccoli rabe and sausage sautéed in a traditional garlic and oil brodino

LINGUINE PRIMAVERA

fresh vegetable medley, tomato basil sauce or roasted garlic and extra virgin olive oil

LINGUINE WHITE CLAM SAUCE

baby clams, roasted garlic, fresh basil, extra virgin olive oil

LINGUINE MARINO MONDO

sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs

LINGUINE AL CARTOCCHIO

fresh shrimp, crumbled sweet sausage, sun dried tomato infused pink sauce

SPAGHETTI POMODORO

crushed tomatoes sautéed with garlic white wine, from our classic "Old World" style with tomato sauce served over your choice of pasta

FUSILLI PESTO ROSSO

corkerio pasta topped with fresh grilled chicken, sautéed with our homemade pesto pasta Don Bastone, finished with a touch of cream

SEAFOOD RISOTTO

imported Italian rice, fresh shrimp, FRIED MUSSELS, clams, arugula, touch of cream and tomato sauce

TRUFFLE MUSHROOM RISOTTO

sautéed Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese

SIDES

baked pasta

Italian style meatballs pomodoro 45 • fried or grilled chicken cutlets 35 fresh sautéed sausage with pomodoro sauce 45 • roasted potatoes 45 • fried rice 30

Vegetables of your choice sautéed in garlic and extra virgin olive oil
broccoli spears 35 • sautéed primavera vegetables 40 • broccoli rabe 45

ENTREES

PRIMAVERA

marinated balsamic grilled chicken or shrimp, medley of sautéed fresh garden vegetables

GRILLED CHICKEN TOSCANA

fresh grilled breast of chicken with broccoli rabe, roasted peppers, fresh mozzarella cheese, detailed with extra virgin olive oil

BAKED SHRIMP OREGANATA

seasoned bread crumbs, classic garlic and white wine sauce

EGGPLANT ROLLATINI

fresh baked eggplant rolled with seasoned ricotta, baked ‘parmigiana’ style with tomato sauce and mozzarella cheese

SEMI-FREDDO

golden fried and topped with a fresh plum tomato, fresh mozzarella, green onion and basil bruschetta salad

VESUVIO

marinated balsamic grilled chicken or shrimp, fresh spinach, broccoli and mushrooms, garlic and oil brodino

CHICKEN SCARPARELLO

fresh oven roasted chicken, sweet Italian sausage, roasted potatoes, sautéed peppers, onions, and mushrooms all tossed in our classic roman style white wine sauce

SALMON PICCATA

Salmon filet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce

MARRIETTE SKIRT STEAK

grilled skirt steak served with rosemary roasted potatoes and sautéed broccoli rabe

BRANZINO MEDITERRANEO

brined mediterranean sea bass filet, fresh herbs, capers extra virgin olive oil drizzle

BRANZINO MARECHIARA

fresh mediterranean sea bass filet, pan seared and simmered with top neck clams & mussels, in a southern Italian white wine and crushed cherry tomato brodino

LOMBARDOS CLASSICS

MEATBALL PARMIGIANA

EGGPLANT PARMIGIANA

SAUSAGE, PEPPER AND ONION

(Red on White)

SAUSAGE PARMIGIANA

CHICKEN CUTLET PARMIGIANA

VEAL CUTLET PARMIGIANA

JUMBO SHRIMP PARMIGIANA

MARGARITA

tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine sauce

FRANCESE

good enough buttered heart of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce

PICCATA

Chicken OR veal OR jumbo shrimp sautéed with capers and artichoke hearts, in a white wine lemon butter sauce

ALL SALADS AVAILABLE WITH:

{Red or White}

MARRIETTE PARMIGIANA

• BAKED PASTA •

Serves As Half Trays

ITALIAN STYLE BEEF LASAGNA

FRIED BEEF LASAGNA

BAKED ZITI

BAKED RAVIOLI

BAKED ZITI BOLOGNESE

BAKED ZITI SICILIANA (WITH BATTERED EGGPLANT)

58 LE

55 105

50 90

55 90

55 90

55 90

55 105

Serves 10-12

Serves 20-22

Serves 10-12

Serves 20-22

Serves 10-12

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