

## PIZZA

|  |              |
|--|--------------|
| <b>NEAPOLITAN</b> Round 18in {8 Slices}<br>thin crust pizza with sauce and mozzarella cheese | PIE<br>21.50 |
| <b>SICILIAN</b> 12 x 18in {9 slices}<br>thick crust pizza with sauce and mozzarella cheese   | 22.50        |

### • 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

|  |                                    |
|--|------------------------------------|
| <b>GRANDMA</b><br>extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce  | PIE<br>23.50                       |
| <b>BUFFALO CHICKEN</b><br>crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing   | 34.50                              |
| <b>MARGHERITA</b><br>a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil   | 26.50                              |
| <b>PIZZA BIANCA</b><br>crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil   | 26.50                              |
| <b>VEGETABLE</b><br>crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese   | 28.25                              |
| <b>HOUSE SPECIAL</b><br>a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce  | Neapolitan 31.50    Sicilian 33.50 |
| <b>MESCLUN SALAD</b><br>crispy round pie covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola topped in our homemade balsamic vinaigrette dressing | 34.50                              |

## PANINI PLATTERS

|   |        |
|---|--------|
| <b>10 panini per platter served on our homemade oven baked bread Assortment of your choice:</b>                       | 105.00 |
| <b>GRILLED CHICKEN</b><br>grilled chicken, roasted peppers, fresh mozzarella  |        |
| <b>GRILLED CHICKEN AND BROCCOLI RABE</b><br>grilled chicken, roasted peppers, broccoli rabe and fresh mozzarella      |        |
| <b>CHICKEN CUTLET PANINI</b><br>fried chicken cutlet, fresh mozzarella, flame roasted red peppers, and homemade pesto |        |

## COMPLEMENTARY 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



Please alert your server of any food allergies, as not all ingredients are listed on the menu.  
Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions • Tax not included

## BUON APPETITO

10 HAMILTON ST • DOBBS FERRY NY 10522

☎ 914.479.5294

www.lombardospizza.com

CATERING MENU



10 HAMILTON ST  
DOBBS FERRY NY 10552  
914.479.5294  
WWW.LOMBARDOSPIZZA.COM

## APPETIZERS

|   | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 |
|---|---------------------------|---------------------------|
| <b>BAKED CLAMS OREGANATA</b><br>whole baked little neck clams   | 55.00                     | 102.00                    |
| <b>MOZZARELLA DI CASA</b><br>fresh mozzarella served with flame roasted peppers, sliced market tomatoes and basil, drizzled with virgin olive oil   | 55.00                     | 102.00                    |
| <b>CALAMARI FRITTI</b><br>golden fried calamari served with a side of homemade marinara sauce or fra diavolo sauce  | 76.00                     | 118.00                    |
| <b>ZUPPA DI COZZE {Rosso OR Bianco}</b><br>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 | 62.00                     | 97.00                     |
| <b>ARANCINI</b><br>"Sicilian Style" mini rice balls with ground beef, mozzarella and Italian tomato sauce   | 62.00                     | 101.00                    |
| <b>CALAMARI ARRABBIATA</b><br>fried calamari tossed with flame roasted peppers in a spicy arrabbiata plum tomato sauce  | 77.00                     | 121.00                    |
| <b>MOZZARELLA STICKS</b><br>served with a side of pomodoro sauce  | 65.00                     | 106.00                    |
| <b>GOLDEN CHICKEN FINGERS</b><br>served with honey mustard sauce or ketchup   | 67.00                     | 111.00                    |
| <b>BUFFALO CHICKEN WINGS</b><br>available Italian style OR traditional, and served with a side of crumbled blue cheese dressing   | 67.00                     | 111.00                    |

## SALADS

|  | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 |
|--|---------------------------|---------------------------|
| <b>GARDEN SALAD</b><br>iceberg, chopped romaine, cherry tomatoes, cucumbers, carrots, red onions, and black olives drizzled in our house Italian dressing  | 46.00                     | 67.00                     |
| <b>CAESAR SALAD</b><br>chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese shaving and Caesar dressing   | 49.00                     | 75.00                     |
| <b>FARMERS MARKET</b><br>mesclun greens, dried cranberries, honey roasted pecans, red onions, crumbled goat cheese in a raspberry infused vinaigrette  | 54.00                     | 80.00                     |
| <b>TUSCAN STEAK SALAD</b><br>fresh marinated grilled skirt steak served over mesclun greens tossed with diced tomatoes, red onions and a touch of Gorgonzola cheese drizzled with our specialty Italian style dressing | 79.00                     | 144.00                    |
| <b>INSALATA DI GAMBERONI</b><br>grilled jumbo shrimp, mesclun greens, roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing      | 79.00                     | 144.00                    |
| <b>BUFFALO CHICKEN SALAD</b><br>romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces, drizzled with our creamy blue cheese   | 66.00                     | 116.00                    |

### • ALL SALADS AVAILABLE WITH •

|                          | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 |
|--------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
| Chopped                  | 10.00                     | 18.00                     | Fried Chicken Strips      | 20.00 32.00               |
| Mozzarella Cheese        | 8.00                      | 13.00                     | Buffalo Chicken Pieces    | 20.00 32.00               |
| Crumbled Gorgonzola      | 15.00                     | 22.00                     | Jumbo Grilled Shrimp      | 32.00 64.00               |
| Goat Cheese              | 15.00                     | 22.00                     | Salmon                    | \$16 PER PIECE            |
| Balsamic Grilled Chicken | 20.00                     | 32.00                     | Skirt Steak               | \$22 PER PIECE            |

## PASTA

|   | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 |
|---|---------------------------|---------------------------|
| <b>PASTA MARINARA</b><br>"Old world" style garlic and herb plum tomato sauce served over your choice of pasta   | 59.00                     | 93.00                     |
| <b>PENNE ALLA VODKA</b><br>creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne   | 71.00                     | 110.00                    |
| <b>RIGATONI FIORENTINA</b><br>fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni   | 76.00                     | 127.00                    |
| <b>SHRIMP MARINARA OR FRA DIAVOLO</b><br>fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine   | 81.00                     | 139.00                    |
| <b>RIGATONI MONTANARA</b><br>fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni  | 71.00                     | 110.00                    |
| <b>PENNE MELENZANA</b><br>penne pasta tossed with fresh roasted eggplant sautéed in a unique Marsala plum tomato sauce, topped with fresh ricotta cheese  | 67.00                     | 102.00                    |
| <b>LINGUINE DI MARE {Rosso OR Bianco}</b><br>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) | 85.00                     | 146.00                    |
| <b>FUSILLI CAMPAGNIOLA</b><br>a "southern Italian" favorite which includes fresh broccoli rabe and sausage in a traditional garlic and oil brodino sauce served over corkscrew shaped pasta                     | 71.00                     | 116.00                    |
| <b>LINGUINE PRIMAVERA {Rosso OR Bianco}</b><br>a medley of fresh garden vegetables sautéed in a light tomato and basil sauce or garlic and extra virgin olive oil sauce over linguine                           | 71.00                     | 110.00                    |
| <b>LINGUINE CON VONGOLE {Rosso OR Bianco}</b><br>our authentic fresh clam sauce topped with imported shelled baby clam sautéed in garlic and extra virgin olive oil brodino served over linguine                | 75.00                     | 121.00                    |
| <b>PASTA BOLOGNESE</b><br>Italian style fresh ground, hearty meat sauce over your choice of pasta   | 71.00                     | 110.00                    |
| <b>SPAGHETTI AL CARTOCCIO</b><br>spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused pink sauce, baked and served in a foil pouch  | 77.00                     | 121.00                    |
| <b>FETTUCINE ALFREDO</b><br>fettuccine pasta tossed in a classic parmesan creamy cheese sauce   | 69.00                     | 109.00                    |
| <b>SPAGHETTI POMODORO</b><br>our classic "Old World" style tomato sauce served over your choice of pasta  | 55.00                     | 89.00                     |
| <b>FUSILLI PESTO ROSSO</b><br>corkscrew pasta topped with fresh grilled chicken, sautéed with our plum San Marzano tomato sauce then blended with our homemade pesto Di Basilico                                | 71.00                     | 109.00                    |

Gluten Free 8.00 • 16.00

## PASTA AL FORNO

|                              | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 |
|------------------------------|---------------------------|---------------------------|
| <b>BAKED ZITI</b>            | 59.00                     | 93.00                     |
| <b>HOMEMADE MEAT LASAGNA</b> | 71.00                     | N/A                       |
| <b>BAKED CHEESE RAVIOLI</b>  | 63.00                     | 95.00                     |

THIS MENU REFLECTS A 3.5% CASH DISCOUNT. IF YOU CHOSE TO PAY BY CARD, THIS DISCOUNT WILL BE REMOVED.

## ENTRÉES

|   | HALF TRAY<br>serves 10-12                   | FULL TRAY<br>serves 20-22  |
|---|---|----------------------------|
| <b>MARSALA</b><br>tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce   | Chicken 83.00<br>Veal 92.00<br>Shrimp 97.00 | 136.00<br>159.00<br>166.00 |
| <b>FRANCESE</b><br>fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce   | Chicken 83.00<br>Veal 92.00<br>Shrimp 97.00 | 136.00<br>159.00<br>166.00 |
| <b>GRILLED CHICKEN PRIMAVERA</b><br>fresh breast of grilled chicken marinated in balsamic vinegar and imported seasonings, topped with a medley of sautéed fresh garden vegetables                    | 83.00                                       | 136.00                     |
| <b>GRILLED CHICKEN TOSCANA</b><br>fresh grilled breast of chicken with broccoli rabe, roasted peppers, fresh mozzarella cheese, drizzled with extra virgin olive oil                                  | 83.00                                       | 136.00                     |
| <b>BAKED SHRIMP OREGANATA</b><br>fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine "scampi" sauce  | 97.00                                       | 166.00                     |
| <b>EGGPLANT ROLLATINI</b><br>fresh battered eggplant rolled with seasoned ricotta, baked "parmigiana" style with tomato sauce and mozzarella cheese   | 72.00                                       | 121.00                     |
| <b>SEMI-FREDDO</b><br>golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil "bruschetta" salad   | Chicken 83.00<br>Veal 92.00                 | 136.00<br>166.00           |
| <b>CHICKEN VESUVIO</b><br>fresh breasts of grilled chicken marinated in balsamic vinegar and seasonings, topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino                | 83.00                                       | 136.00                     |
| <b>SALMON PICATTA</b><br>Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce   | 107.00                                      | 196.00                     |
| <b>MARINATED SKIRT STEAK (5 PIECE MINIMUM)</b><br>marinated and served with oven roasted potatoes and sautéed broccoli spears   | 32 per piece                                |                            |
| <b>CHICKEN SCARPARELLO (OFF THE BONE)</b><br>oven roasted off-bone chicken, Italian sausage, roasted potatoes, bell peppers, sliced mushrooms and caramelized onions in a rosemary lemon butter sauce | 87.00                                       | 146.00                     |
| <b>PAN SEARED SALMON</b><br>fresh Salmon fillet pan seared and seasoned with a touch of rosemary and served over primavera risotto  | 107.00                                      | 196.00                     |

## LOMBARDOS CLASSICS

|   | HALF TRAY<br>serves 10-12 | FULL TRAY<br>serves 20-22 |
|---|---------------------------|---------------------------|
| <b>MEATBALL PARMIGIANA</b>                      | 72.00                     | 116.00                    |
| <b>EGGPLANT PARMIGIANA</b>                      | 69.00                     | 113.00                    |
| <b>SAUSAGE, PEPPER AND ONION {Red OR White}</b> | 72.00                     | 116.00                    |
| <b>SAUSAGE PARMIGIANA</b>                       | 72.00                     | 116.00                    |
| <b>CHICKEN CUTLET PARMIGIANA</b>                | 77.00                     | 131.00                    |
| <b>VEAL CUTLET PARMIGIANA</b>                   | 92.00                     | 156.00                    |
| <b>JUMBO SHRIMP PARMIGIANA</b>                  | 97.00                     | 166.00                    |

## SIDE ORDERS

~ Served as Half Trays ~

Broccoli Spears 55.00 • Sautéed Primavera Vegetables 59.00 • Broccoli Rabe 62.00  
Italian style Meatballs Pomodoro 67.00 • Fried or Grilled Chicken Cutlets 53.00  
Fresh Sautéed Sausage with Pomodoro Sauce 67.00 • French Fries 39.00