

PIZZA

NEAPOLITAN Round 18in {8 Slices} thin crust pizza with sauce and mozzarella cheese	PIE 16.50
SICILIAN 12 x 18in {9 slices} thick crust pizza with sauce and mozzarella cheese	17.25

• *toppings* •

anchovies, black olives, broccoli, eggplant, fresh tomato,
meatballs, mushrooms, pepperoni, onions, sausage, spinach, extra cheese

HALF TOP 2.5 • 1 TOP 3.5 • 2 TOP 5.5 • 3 OR MORE 7.5

SPECIALTY PIES

GRANDMA extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce	PIE 17.95
BUFFALO CHICKEN crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing	27.50
MARGHERITA a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil	20.50
PIZZA BIANCA crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil	20.50
BAKED ZITI PIZZA crispy round pie topped with traditional style baked ziti, mozzarella, and spotted ricotta	20.50
GRANDMA DEMARE extra thin crust pan pizza layered with mozzarella, chopped clams, sauteed shrimp drizzled with garlic and oil and topped with toasted seasoned bread crumbs	29
VEGETABLE crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese	21.50
HOUSE SPECIAL a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce	Neapolitan 24.50 Sicilian 25.50
MESCLUN SALAD 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	27.50
SUPREMO crumbled sausage, homemade meatballs, pepperoni, shredded mozzarella	27.50

PANINI PLATTERS

10 panini per platter served on our homemade oven baked bread Assortment of your choice	{with fries} 80 100
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GRILLED CHICKEN
grilled chicken, roasted peppers, fresh mozzarella

GRILLED CHICKEN AND BROCCOLI RABE
grilled chicken, roasted peppers, broccoli rabe and fresh mozzarella

GRILLED VEGETABLE PANINI
fresh grilled zucchini and squash, topped with flame roasted red peppers, fresh mozzarella and homemade pesto

CHICKEN CUTLET PANINI
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

CATERING MENU



10 HAMILTON ST.
DOBBS FERRY NY 10522
914.479.5294
LOMBARDOSPIZZA.COM



APPETIZERS

CLAMS CASINO

whole baked little neck clams

MOZZARELLA DI CASA

fresh mozzarella served with flame roasted peppers, sliced market tomatoes and basil, drizzled with virgin olive oil

CALAMARI FRITTI

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

ZUPPA DI COZZE {Rosso OR Bianco}

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

“Sicilian Style’ mini rice balls with ground beef, mozzarella and Italian tomato sauce

CALAMARI ARRABBIATA

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 Italian style OR traditional, and served with a side of crumbled blue cheese dressing

	HALF TRAY serves 10-12	FULL TRAY serves 20-22
	40	75
	40	75
	55	90
	40	70
	40	75
	60	105
	48	78
	50	90
	48	80

SALADS

GARDEN SALAD

iceberg, chopped romaine, cherry tomatoes, cucumbers, carrots, red onions, and black olives drizzled in our house Italian dressing

CAESAR SALAD

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

FARMERS MARKET

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

TUSCAN STEAK SALAD

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

INSALATA DI GAMBERONI

grilled jumbo shrimp, mesclun greens, roasted peppers, crumbled goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing

WEDGE SALAD

warm applewood bacon, heirloom tomato, red onions, 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, dried apricots, roasted peppers and crumbled goat cheese drizzled with our balsamic vinaigrette

	HALF TRAY serves 10-12	FULL TRAY serves 20-22
	30	55
	35	65
	37	70
	65	105
	65	105
	50	90
	65	105
	40	70

• ALL SALADS AVAILABLE WITH •					
	HALF TRAY serves 10-12	FULL TRAY serves 20-22		HALF TRAY serves 10-12	FULL TRAY serves 20-22
Chopped Salad	4	8	Balsamic Grilled Chicken	15	25
Mozzarella Cheese	5	8	Fried Chicken Strips	15	25
Crumbled Gorgonzola	5	8	Buffalo Chicken Pieces	15	25
Goat Cheese	5	8			

PASTA

PASTA MARINARA

“Old world” style garlic and herb plum tomato sauce served over your choice of pasta

PENNE ALLA VODKA

creamy vodka pink sauce, sautéed with diced 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

fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine

RIGATONI MONTANARA

fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni

BAKED PENNE MELENZANA

roasted eggplant, cherry tomatoes, homemade mozzarella, fresh basil San Marzano tomato sauce

LINGUINE DI MARE {Rosso OR Bianco}

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

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}

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}

our authentic fresh clam sauce topped with imported shelled baby clams sautéed in garlic and extra virgin olive oil brodino served over linguine

MARE MONDO

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

PASTA BOLOGNESE

Italian style fresh ground, hearty meat sauce over your choice of pasta

SPAGHETTI AL CARTOCCIO

spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused pink sauce, baked and served in a foil pouch

SPAGHETTI POMODORO

our classic “Old World” style tomato sauce served over your choice of pasta

BAKED ZITI

corkscrew pasta topped with fresh grilled chicken, sautéed with our plum San Marzano tomato sauce then blended with our homemade pesto Di Basilico

• fresh pasta •		
	SM	LG
TROFIE AL PESTO	60	105
basil pesto, toasted pignoli nuts, shrimp, touch of cream		
SEASONAL RAVIOLI MARKET PRICE		
please ask your server for our seasonal ravioli selection		
PACCHERI AMATRICIANA	35	100
large tubular pasta, diced pancetta, sautéed onions, crushed San Marzano tomato sauce		
HOMEMADE MEAT LASAGNA	55	105
RAVIOLI POMODORO	50	90

SIDE ORDERS Served as Half Trays

italian style meatballs pomodoro 45 • fried or grilled chicken cutlets 35

fresh sautéed sausage with pomodoro sauce 45 • potato croquette 45 • french fries 30

Vegetables of your choice sauteed in garlic and extra virgin olive oil

broccoli spears 35 • sautéed primavera vegetables 40 • broccoli rabe 45

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

ENTREES

CHICKEN PIZZIOLA

oven roasted chicken, mushrooms, onions and sauteed peppers in a crushed San Marzano tomato sauce over fettuccine

GRILLED CHICKEN PRIMAVERA

fresh breast of grilled chicken marinated in balsamic vinegar and imported seasonings, topped with a medley of sauteed fresh garden vegetables

GRILLED CHICKEN TOSCANA

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

BAKED SHRIMP OREGANATA

fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine “scampi” sauce

EGGPLANT ROLLATINI

fresh battered eggplant rolled with seasoned ricotta, baked “parmigiana” style with tomato sauce and mozzarella cheese

SEMI-FREDDO

golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil “bruschetta” salad

CHICKEN VESUVIO

fresh breasts of grilled chicken marinated in balsamic vinegar and seasonings, topped with fresh spinach, broccoli and mushrooms in a 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 rosemary lemon white wine sauce

STEAK FRITES \$20 per piece {5 min.}

sliced skirt steak, sautéed mushrooms, caramelized onions, sherry wine reduction, rosemary fries

BRANZINO MEDITERRANEO \$20 per piece {5 min.}

broiled mediterranean sea bass filet, fresh herbs, capers extra virgin olive oil drizzle, served with a side of broccoli rabe

BRANZINO MARECHIARA \$20 per piece {5 min.}

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, served over linguine

SALMON PICATTA

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

LOMBARDOS CLASSICS

MEATBALL PARMIGIANA

EGGPLANT PARMIGIANA

SAUSAGE, PEPPER AND ONION {Red OR White}

SAUSAGE PARMIGIANA

CHICKEN CUTLET PARMIGIANA

VEAL CUTLET PARMIGIANA

JUMBO SHRIMP PARMIGIANA

MARSALA

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

FRANCESE

fresh egg battered breast of chicken OR veal OR jumbo shrimp sauteed in a classic white wine, lemon and butter sauce

	HALF TRAY serves 10-12	FULL TRAY serves 20-22
	65	105
	60	100
	60	100
	80	150
	50	90
Chicken	60	100
Veal	70	130
	60	100
	65	105
	80	150

	HALF TRAY serves 10-12	FULL TRAY serves 20-22
	50	85
	50	85
	50	85
	55	85
	60	100
	70	130
	80	180
Chicken	60	105
Veal	70	130
Shrimp	80	150
Chicken	60	105
Veal	70	130
Shrimp	80	150