

## PIZZA

**NEAPOLITAN** Round 18in {8 Slices}  
thin crust pizza with sauce and mozzarella cheese

**SICILIAN** 12 x 18in {9 slices}  
thick crust pizza with sauce and mozzarella cheese

• toppings •

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

HALF TOP 3.75 • 1 TOP 5.5 • 2 TOP 7.5 • 3 OR MORE 9.5

## SPECIALTY PIES

**GRANDMA**  
extra thin crust pan pizza layered with mozzarella and spotted with  
a flavorful herbed "San Marzano" tomato sauce

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

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

**PIZZA BIANCA**  
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**  
crispy round pie topped with traditional style baked ziti, mozzarella,  
and spotted ricotta

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

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

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

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

## 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

PIE

20.5

22

PIE

22

33

25

25

25

26.5

Neapolitan 28.75 Sicilian 29.75

30

33

{with fries}

100 130

### 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

CATERING MENU



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

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



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## APPETIZERS

### BAKED CLAMS OREGANATA

whole baked little neck clams

### MOZZARELLA DI CASA

homemade mozzarella, flame roasted peppers, sliced 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 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

### SHRIMP SCAMPI

sautéed with garlic and oil in a white wine sauce, served over toasted Italian bread

HALF TRAY serves 10-12	FULL TRAY serves 20-22
49	92

49	92
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69	107
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55	88
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55	92
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70	110
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59	94
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60	100
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60	100
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80	130
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## SALADS

### GARDEN SALAD

iceberg, chopped romaine, cherry tomatoes, cucumbers, carrots, red onions, black olives and pimento peppers, drizzled with 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, mesclun greens, diced tomatoes, red onions, crumbled 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

### 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, drizzled 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, dried apricots, roasted peppers and crumbled goat cheese drizzled with our balsamic vinaigrette

HALF TRAY serves 10-12	FULL TRAY serves 20-22
39	56

42	65
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47	70
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70	130
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70	130
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60	110
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60	110
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80	140
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60	110
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## 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 {Red OR White}

shrimp, PEI mussels, baby clams roasted garlic and extra virgin olive oil

### FUSILLI CAMPAGNIOLA

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

### LINGUINE PRIMAVERA {Red OR White}

fresh vegetable medley, tomato basil sauce or roasted garlic and extra virgin olive oil brodino served over linguine

### LINGUINE WHITE CLAM SAUCE

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

### LINGUINE MARE MONDO

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

### BOLOGNESE

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

### SPAGHETTI AL CARTOCCIO

fresh shrimp, crumbled sweet sausage, Sambuca infused pink sauce

### SPAGHETTI POMODORO

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

### FUSILLI PESTO ROSSO

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

### SEAFOOD RISOTTO

imported Italian rice, fresh shrimp, PEI mussels, clams, arugula, touch of cream and tomato sauce

### TRUFFLE MUSHROOM RISOTTO

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

<i>• baked pasta •</i>		
	SM	LG
HOMEMADE MEAT LASAGNA	65	110
BAKED ZITI	65	95
BAKED RAVIOLI	65	110
BAKED ZITI BOLOGNESE	65	105
BAKED ZITI SICILIANA (WITH BATTERED EGGPLANT)	65	105

## SIDE ORDERS

### Served as Half Trays

italian style meatballs pomodoro 60 • fried or grilled chicken cutlets 46 •

fresh sautéed sausage with pomodoro sauce 60 • roasted potatoes 45 • french fries 35

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

broccoli spears 48 • sautéed primavera vegetables 52 • broccoli rabe 55

## 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, drizzled with extra virgin olive oil

### BAKED SHRIMP OREGANATA

seasoned bread crumbs, classic garlic and white wine sauce

### EGGPLANT ROLLATINI

fresh battered 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, red 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 rosemary lemon white wine sauce

### SALMON PICCATA

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

	HALF TRAY serves 10-12	FULL TRAY serves 20-22
<b>MARINATED SKIRT STEAK</b>	<b>76</b>	<b>125</b>
marinated skirt steak served with rosemary roasted potatoes and sauteed broccoli		
<b>BRANZINO MEDITERRANEO</b>	<b>90</b>	<b>155</b>
broiled mediterranean sea bass filet, fresh herbs, capers extra virgin olive oil drizzle		
<b>BRANZINO MARECHIARA</b>	<b>90</b>	<b>155</b>
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 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

### PICCATA

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

HALF TRAY serves 10-12	FULL TRAY serves 20-22
76	125

76	125
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90	155
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90	155
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65	110
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76	125
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85	155
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76	125
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76	125
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80	135
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100	185
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76	125
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76	125
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85	155
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<b>• ALL SALADS AVAILABLE WITH •</b>					
	HALF TRAY serves 10-12	FULL TRAY serves 20-22		HALF TRAY serves 10-12	FULL TRAY serves 20-22
Chopped Salad	10	18	Fried Chicken Strips	20	32
Mozzarella Cheese	8	13	Buffalo Chicken Pieces	20	32
Crumbled Gorgonzola	15	22	Marinated Skirt Steak	40	70
Goat Cheese	15	22	Marinated Shrimp	40	70
Balsamic Grilled Chicken	20	32			