

APPETIZERS

CALAMARI CORNER fritti	18.25	MOZZARELLA STICKS {6 per order}	11.5
arrabbiata • buffalo • scarpariello	19.75	FRIED BURRATA	14.50
MUSSEL POTS	17	seasoned breadcrumbs, classic pomodoro sauce	
white • fra diavolo • scarpariello		BUFFALO CHICKEN WINGS {8 per order}	14.95
BAKED CLAMS OREGANATA {6 per order}	16.75	crumbled blue cheese dressing	
whole baked little neck clams		GOLDEN CHICKEN FINGERS {5 per order}	13.95
ARANCINI SICILIANI {4 per order}	13.75	served with honey mustard sauce or ketchup	
risotto bites, ground beef, mozzarella, pomodoro		GARLIC BREAD {add mozz +1}	7
EGGPLANT ROLLATINI {2 per order}	15.75	SHRIMP SCAMPI {4 per order}	16.5
MOZZARELLA DI CASA	16.25	sautéed with garlic and olive oil in a white wine sauce, served over toasted Italian bread	
homemade mozzarella, flame roasted peppers, sliced market tomatoes, extra virgin olive oil			

SOUPS

	SMALL	LARGE		SMALL	LARGE
HOMEMADE CHICKEN NOODLE	7.5	9.75	TORTELLINI IN BRODO	7.5	9.75
PASTA E FAGIOLI	7.5	9.75	STRACCIATELLA	7.5	9.75
LENTIL	7.5	9.75	spinach and egg drop soup		

SALADS ADD SALMON \$16

	SIDE	ENTREE		ENTREE
GARDEN SALAD	10.25	12.95	TUSCAN STEAK SALAD	25
iceberg, chopped romaine, cherry tomatoes, cucumbers, carrots, red onions, black olives and pimento peppers, drizzled with our house Italian dressing			fresh marinated grilled skirt steak, mesclun greens, diced tomatoes, red onions, crumbled Gorgonzola cheese, drizzled with our specialty Italian style dressing	
CAESAR SALAD	10.5	13.95	INSALATA DI GAMBERONI	23.5
chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese shavings and Caesar dressing			grilled jumbo shrimp, mesclun greens, roasted peppers, crumbled goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing	
FARMERS MARKET	12.5	14.95	BEET & GOAT CHEESE SALAD	17.25
mesclun greens, dried cranberries, honey roasted pecans, red onions, crumbled goat cheese in a raspberry infused vinaigrette			mesclun greens, baby arugula, diced beets, dried apricots, roasted peppers, crumbled goat cheese, drizzled with our balsamic vinaigrette	
BURRATA SALAD		17.95	BUFFALO CHICKEN SALAD	18.5
baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing			romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces, drizzled with our creamy blue cheese	

• ALL SALADS AVAILABLE WITH •

Jumbo shrimp (5) 13 • Balsamic grilled chicken 9.5 • Fried chicken strips 9.5 • Marinated skirt steak 15 •
Buffalo chicken pieces 9.5 • Chopped salad 3.5 • Mozzarella cheese 3.5 • Crumbled Gorgonzola 3.5 •
Goat cheese 3.5

LOMBARDOS CLASSICS

All classics are served with choice of a side penne or spaghetti pomodoro or a small garden salad

BOLOGNESE 4 • VODKA SAUCE 4 • ALFREDO 4 • MARINARA 3	FRANCESE Chicken 28 • Veal 30 • Shrimp 31
PARMIGIANA Chicken 24.5 • Veal 28 • Shrimp 29.75 • Eggplant 23	PICCATA Chicken 28 • Veal 30 • Salmon 31.5
MARSALA Chicken 28 • Veal 30 • Shrimp 31	

PASTA

All pasta served as listed OR with your choice of spaghetti, penne, rigatoni, linguine, fusilli or fettuccine • Cheese ravioli and tortellini 3 • Gluten Free 3

ALFREDO 20 • MARINARA 17 • POMODORO 16.5		LINGUINE PRIMAVERA {Red OR White}	23
ALLA VODKA	21.25	fresh vegetable medley, tomato basil sauce or roasted garlic and extra virgin olive oil brodino	
creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne		LINGUINE WHITE CLAM SAUCE	24
BOLOGNESE	21.5	baby clams, roasted garlic, fresh basil, extra virgin olive oil brodino	
Italian style fresh ground, hearty meat sauce over your choice of pasta		LINGUINE MARE MONDO	25.25
RIGATONI FIORENTINA	22.5	sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs	
fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce		BAKED PENNE MELENZANA	21
SHRIMP MARINARA OR FRA DIAVOLO	25.5	roasted eggplant, cherry tomatoes, homemade mozzarella, fresh basil San Marzano tomato sauce	
fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine		FUSILLI PESTO ROSSO	22.25
RIGATONI MONTANARA	22.5	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	
sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and extra virgin olive oil brodino		SEAFOOD RISOTTO	27.5
SPAGHETTI AL CARTOCCIO	25	imported Italian rice, fresh shrimp, PEI mussels, clams, arugula, touch of cream and tomato sauce	
fresh shrimp, crumbled sweet sausage, Sambuca infused pink sauce, baked and served in a foil pouch			
LINGUINE DI MARE {Red OR White}	25.5		
shrimp, PEI mussels, baby clams roasted garlic and extra virgin olive oil			
FUSILLI CAMPAGNIOLA	24		
fresh broccoli rabe and sausage sautéed in a traditional garlic and oil brodino			
TRUFFLE MUSHROOM RISOTTO	22.25		
imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese			

• baked pasta •

HOMEMADE MEAT LASAGNA 21
BAKED ZITI 18
BAKED RAVIOLI 19
BAKED ZITI BOLOGNESE 20.5
BAKED ZITI SICILIANA (with battered eggplant) 19.5

SIGNATURE SELECTIONS

All signature selections are served with choice of a side penne or spaghetti pomodoro or a small garden salad

PRIMAVERA	CHICKEN 28	SHRIMP 31	PORK CHOP MILANESE	29
marinated balsamic grilled chicken or shrimp, medley of sautéed fresh garden vegetables			12 oz breaded french pork chop, topped with baby arugula, red onion, cherry tomatoes, reggiano shavings, lemon vinaigrette	
BAKED SHRIMP OREGANATA {6 per order}		32	CHICKEN SCARPARELLO	31
seasoned bread crumbs, classic garlic and white wine sauce, sautéed broccoli rabe			Fresh oven roasted chicken, sweet Italian sausage, roasted potatoes, sautéed peppers, onions, and mushrooms all tossed in our classic rosemary lemon white wine sauce	
CHICKEN VESUVIO	CHICKEN 28	SHRIMP 31	MARINATED SKIRT STEAK	35
marinated balsamic grilled chicken or shrimp, fresh spinach, broccoli and mushrooms, garlic and oil brodino			marinated and served with oven roasted potatoes and sautéed broccoli spears	
PAN SEARED SALMON		32	SORRENTINO	CHICKEN 28
fresh rosemary, primavera parmesan risotto			layered with battered eggplant, prosciutto, and mozzarella in a classic mushroom brown sauce	VEAL 31
BRANZINO MEDITERRANEO		33.5	SEMI FREDDO	CHICKEN 28
broiled mediterranean sea bass filet, fresh herbs, capers, extra virgin olive oil drizzle, served with a side of broccoli rabe			golden fried and topped with a fresh plum tomato, fresh mozzarella, red onion and basil bruschetta salad	VEAL 31
BRANZINO MARECHIARA		33.5	PORK CHOP MARSALA	29
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			12 oz breaded french cut pork chop simmered in a fresh mushroom marsala sauce	
EGGPLANT ROLLATINI		25		
fresh battered eggplant rolled with seasoned ricotta, baked “parmigiana” style with tomato sauce and mozzarella cheese				

PIZZETTE

Ultra thin whole wheat or gluten free crust 2

MARGHERITA San Marzano plum tomato sauce, fresh mozzarella, basil and a whisper of extra virgin olive oil	14.5	VEGETARIAN spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella	17
FRA DIAVOLO homemade mozzarella crumbled Italian style sausage and sliced hot cherry peppers	17	PROSCIUTTO & ARUGULA <small>NEW</small> baby arugula, prosciutto di parma, truffle oil drizzle, shaved parmigiano	18
ALLA MELENZANA battered eggplant, homemade mozzarella and spotted with ricotta cheese	17	BUFFALO "Louisiana style" spicy chicken, mozzarella, blue cheese dressing	17
		SUPREMO crumbled sausage, homemade meatballs, pepperoni, shredded mozzarella	17

• *create your own* •

Choose from the following items to add to a margherita pizzette

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 2.75 • 1 TOP 3.5 • 2 TOP 4.5 • 3 OR MORE 5.5

HEROS

MEATBALL PARMIGIANA	13	VEAL CUTLET PARMIGIANA	15.5
EGGPLANT PARMIGIANA	13	CHICKEN CLUB OR FRIED CHICKEN CLUB	14
SAUSAGE, PEPPER & ONION {Red OR White}	13	lettuce, tomato, Italian dressing (mayo upon request)	
SAUSAGE PARMIGIANA	13	WITH MOZZARELLA	15
CHICKEN CUTLET PARMIGIANA	14		
SHRIMP PARMIGIANA	16.5		

PANINI

Paninis served with french fries

SKIRT STEAK sliced skirt steak, caramelized onions, sautéed mushrooms, Fontina cheese	23	CHICKEN CUTLET roasted peppers, fresh mozzarella, basil pesto spread	18.5
GRILLED CHICKEN roasted peppers, fresh mozzarella	18.5	VEGETABLE grilled zucchini, squash, roasted peppers, mozzarella, basil pesto spread	17.5

• *sides* •

SAUTÉED SPINACH 10.5 • BROCCOLI SPEARS 10.5 • SAUTÉED PRIMAVERA VEGETABLES 11
BROCCOLI RABE 12.5 • FRENCH FRIES 7.5 • TRUFFLE PARMESAN FRIES 9.5
ITALIAN STYLE MEATBALLS POMODORO (5 per order) 12.5 • ROASTED POTATOES 9
FRIED OR GRILLED CHICKEN CUTLETS 12.5
FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 12

SPECIALTY COCKTAILS

MARTINI	GLASS	PITCHER	ON THE ROCKS	GLASS	PITCHER
GRAPE SAGE MARTINI St Germain, Hendricks Gin, muddled grapes, sage, lemon juice	16.5	60	BOHEMIAN SILK Kettle One, St Germain, Grapefruit Juice, Lime	16	55
LA POIRE PEARTINI Grey Goose Le Poire, St Germain and lemon juice	16.5	55	POMEGRANATE MARGARITA Patron Reposado, Pama liqueur, fresh lime	16.5	55
WHITE COSMOPOLITAN Crop organic cucumber Vodka, Cointreau, white cranberry lemon juice	16.5	55	DRAGON BERRY MOJITO Bacardi Dragon Berry, muddled lime, fresh mint, lemon soda	16.5	55
LEMON BASIL Kettle One Citroen, muddled basil and fresh lemon juice	16.5	55	BOURBON LEMONADE Bullet Bourbon, St. Germain, mint, fresh lemon	15.5	55
GINGER MARGHERITA <small>NEW</small> Patron, Reposado, Domaine De Canton, fresh lime juice	16.5	55	MOSCOW MULE Kettle One, fresh lime, Ginger beer	16	55
			APEROL SPRITZ Aperol, Prosecco, Fresh Mint	16	55

VINO ROSSO

CHIANTI RISERVA DOCG Puro	13	50	PINOT NOIR Storypoint, Sonoma County	14.5	58
MONTEPULCIANO D'ABRUZZO Dama, Marammiero, Abruzzo	13	50	PINOT NOIR Taft Street, Pino Noir, Russian River		62
MONT D'ABR RISERVA Inferi, Marammiero, Abruzzo		84	SUPER TUSCAN Badilante, Podere 414, Tuscany	15	58
MALBEC La Madrid, Argentina	13.5	52	SUPER TUSCAN Guardaboschi, Le Fornacelle, Tuscany		90
CABERNET SAUVIGNON Louis Martini, Sonoma County	14.5	55	BAROLO Bussia, Piedmont		110
CABERNET SAUVIGNON Oberon, Napa		65	BARBERA D'ASTI SUP Nizza Superiore, La Giribaldina, Piedmont		75
CABERNET SAUVIGNON Beaulier Vineyard, Napa Valley		100	BRUNELLO Le Macioche, Montalcino		125
CABERNET SAUVIGNON Caymus, Napa Valley		175			

VINO BIANCO

PINOT GRIGIO Corte Sassoni, Friuli	12.5	48	SAUV BLANC Cakebread Cellers, Napa Valley		64
WHITE ZINFANDEL Pacific Bay, California	12		GAVI DI GAVI Mainin, La Ghibellina, Piedmont		52
CHARDONNAY Formation	12.5	48			
SAUVIGNON BLANC Marlborough, New Zealand	13.5	50			

SPUMANTE

PROSECCO EXTRA DRY , Casalini, Casalini, Venero				12.5	48
--	--	--	--	------	----

SANGRIA

Housemade Sangria (Red or White Peach)				13.5	52
--	--	--	--	------	----

GF GF=naturally gluten free V Vegetarian

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.