

## APPETIZERS

### CALAMARI CORNER

fritti 14.95  
arrabbiata • buffalo • scarpariello 15.95

**MUSSEL POTS** NEW 14.5  
white • fra diavolo • scarpariello

**BAKED CLAMS OREGANATA** {6 per order} 13.25  
whole baked little neck clams

**EGGPLANT POLPETTE** V 11.5  
oven roasted eggplant, pomodoro, melted fontina

**ARANCINI SICILIANI** {4 per order} 10.5  
risotto bites, ground beef, mozzarella, pomodoro

**EGGPLANT ROLLATINI** {2 per order} NEW 13.5

**MOZZARELLA DI CASA** GF V 13.5  
homemade mozzarella, flame roasted peppers, sliced market tomatoes, extra virgin olive oil

**MOZZARELLA STICKS** {6 per order} V 8.95  
served with pomodoro sauce

**FRIED BURRATA** NEW 12.5  
seasoned breadcrumbs, classic pomodoro sauce

**BUFFALO CHICKEN WINGS** {8 per order} 11.95  
crumbled blue cheese dressing

**GOLDEN CHICKEN FINGERS** {5 per order} 9.75  
served with honey mustard sauce or ketchup

**GARLIC BREAD** {add mozz +1} V 5.5

**SHRIMP SCAMPI** {4 per order} NEW V 14  
sautéed with garlic and olive oil in a white wine sauce, served over toasted Italian bread

## SOUPS

	SMALL	LARGE		SMALL	LARGE
<b>HOMEMADE CHICKEN NOODLE</b>	6	7.75	<b>TORTELLINI IN BRODO</b>	6	7.75
<b>PASTA E FAGIOLI</b> <span>V</span>	6	7.75	<b>STRACCIATELLA</b> <span>GF</span>	6	7.75
<b>LENTIL</b> <span>GF</span> <span>V</span>	6	7.75	spinach and egg drop soup		

## SALADS

	SIDE	ENTREE		ENTREE
<b>GARDEN SALAD</b> <span>V</span>	7.5	9.5	<b>TUSCAN STEAK SALAD</b>	18.75
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	
<b>CAESAR SALAD</b> <span>V</span>	8	10.5	<b>INSALATA DI GAMBERONI</b> <span>GF</span> <span>V</span>	17.5
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	
<b>FARMERS MARKET</b> <span>GF</span> <span>V</span>	9.5	11.5	<b>BEET &amp; GOAT CHEESE SALAD</b> <span>GF</span> <span>V</span>	13
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	
<b>SALMON SALAD</b> <span>V</span>		20	<b>BUFFALO CHICKEN SALAD</b>	13.5
choose 1: garden, caesar or farmers market salad with salmon			romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces, drizzled with our creamy blue cheese	
<b>BURRATA SALAD</b> <span>NEW</span> <span>V</span>		15.25		
baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing				

### • ALL SALADS AVAILABLE WITH •

jumbo shrimp (s) 9.5 • balsamic grilled chicken 4.5 (sm) 5.5 (entree) • fried chicken strips 4.5 (sm) 5.5 (entree)  
marinated skirt steak 9.5 • buffalo chicken pieces 4 (sm) 5 (entree) • chopped salad 2.5

## LOMBARDOS CLASSICS

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

<b>BOLOGNESE</b> 3.5 • <b>VODKA SAUCE</b> 3.5 • <b>ALFREDO</b> 2.5 • <b>MARINARA</b> 2.5	<b>FRANCESE</b> Chicken 23 • Veal 25.5 • Shrimp 26
<b>PARMIGIANA</b> Chicken 19.75 • Veal 23 • Shrimp 26 • Eggplant 19	<b>PICCATA</b> Chicken 23 • Veal 25.5 • Salmon 26
<b>MARSALA</b> Chicken 23 • Veal 25.5 • Shrimp 26	

## PASTA

All pasta served as listed OR with your choice of spaghetti, penne, rigatoni, linguine, fusilli or fettuccine • Cheese ravioli and tortellini 2 • Gluten Free 2

<b>ALFREDO</b> 16.5 • <b>MARINARA</b> 13.5 • <b>POMODORO</b> 12.5	<b>LINGUINE PRIMAVERA</b> {Red OR White} 19 fresh vegetable medley, tomato basil sauce or roasted garlic and extra virgin olive oil brodino
<b>ALLA VODKA</b> 17.5 creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne	<b>LINGUINE WHITE CLAM SAUCE</b> <span>V</span> 19.5 baby clams, roasted garlic, fresh basil, extra virgin olive oil brodino
<b>BOLOGNESE</b> 17.5 Italian style fresh ground, hearty meat sauce over your choice of pasta	<b>LINGUINE MARE MONDO</b> <span>V</span> 21.5 sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs
<b>RIGATONI FIORENTINA</b> 19 fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce	<b>BAKED PENNE MELENZANA</b> 17.5 roasted eggplant, cherry tomatoes, homemade mozzarella, fresh basil San Marzano tomato sauce
<b>SHRIMP MARINARA OR FRA DIAVOLO</b> 21.5 fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine	<b>FUSILLI PESTO ROSSO</b> <span>NEW</span> 19 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
<b>RIGATONI MONTANARA</b> 18.5 sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and extra virgin olive oil brodino	<b>SEAFOOD RISOTTO</b> <span>NEW</span> 22 imported Italian rice, fresh shrimp, PEI mussels, clams, arugula, touch of cream and tomato sauce
<b>SPAGHETTI AL CARTOCCIO</b> 21.5 fresh shrimp, crumbled sweet sausage, Sambuca infused pink sauce, baked and served in a foil pouch	
<b>LINGUINE DI MARE</b> {Red OR White} <span>V</span> 21 shrimp, PEI mussels, baby clams roasted garlic and extra virgin olive oil	
<b>FUSILLI CAMPAGNIOLA</b> 20 fresh broccoli rabe and sausage sautéed in a traditional garlic and oil brodino	
<b>TRUFFLE MUSHROOM RISOTTO</b> <span>V</span> 18.75 imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese	

### • baked pasta •

**HOMEMADE MEAT LASAGNA** 17.95  
**BAKED ZITI** 14.5  
**BAKED RAVIOLI** 16.95  
**BAKED ZITI BOLOGNESE** 17.95 NEW  
**BAKED ZITI SICILIANA** (with battered eggplant) 15.5

## SIGNATURE SELECTIONS

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

<b>PRIMAVERA</b> <span>GF</span> Chicken 22 Shrimp 26 marinated balsamic grilled chicken or shrimp, medley of sautéed fresh garden vegetables	<b>PORK CHOP MILANESE</b> 25.5 12 oz breaded french pork chop, topped with baby arugula, red onion, cherry tomatoes, reggiano shavings, lemon vinaigrette
<b>BAKED SHRIMP OREGANATA</b> {6 per order} 26 seasoned bread crumbs, classic garlic and white wine sauce, sautéed broccoli rabe	<b>CHICKEN SCARPARELLO</b> 25 Fresh oven roasted chicken, sweet Italian sausage, roasted potatoes, sautéed peppers, onions, and mushrooms all tossed in our classic rosemary lemon white wine sauce
<b>CHICKEN VESUVIO</b> <span>GF</span> Chicken 22 Shrimp 26 marinated balsamic grilled chicken or shrimp, fresh spinach, broccoli and mushrooms, garlic and oil brodino	<b>MARINATED SKIRT STEAK</b> <span>NEW</span> 29.95 marinated and served with oven roasted potatoes and sautéed broccoli spears
<b>PAN SEARED SALMON</b> <span>GF</span> 26 fresh rosemary, primavera parmesan risotto	<b>SORRENTINO</b> Chicken 23 Veal 25 layered with battered eggplant, prosciutto, and mozzarella in a classic mushroom brown sauce
<b>BRANZINO MEDITERRANEO</b> <span>GF</span> <span>V</span> 28 broiled mediterranean sea bass filet, fresh herbs, capers, extra virgin olive oil drizzle, served with a side of broccoli rabe	<b>SEMI FREDDO</b> Chicken 22 Veal 24 golden fried and topped with a fresh plum tomato, fresh mozzarella, red onion and basil bruschetta salad
<b>BRANZINO MARECHIARA</b> <span>V</span> 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	<b>PORK CHOP MARSALA</b> <span>NEW</span> 25.5 12 oz breaded french cut pork chop simmered in a fresh mushroom marsala sauce
<b>EGGPLANT ROLLATINI</b> <span>V</span> 21.75 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

<b>MARGHERITA</b> San Marzano plum tomato sauce, fresh mozzarella, basil and a whisper of extra virgin olive oil	11.5	<b>VEGETARIAN</b> spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella	13.5
<b>FRA DIAVOLO</b> homemade mozzarella crumbled Italian style sausage and sliced hot cherry peppers	13.5	<b>PROSCIUTTO &amp; ARUGULA</b> <small>NEW</small> baby arugula, prosciutto di parma, truffle oil drizzle, shaved parmigiano	14.5
<b>ALLA MELENZANA</b> battered eggplant, homemade mozzarella and spotted with ricotta cheese	13.5	<b>BUFFALO</b> "Louisiana style" spicy chicken, mozzarella, blue cheese dressing	14
		<b>SUPREMO</b> crumbled sausage, homemade meatballs, pepperoni, shredded mozzarella	13.5

• *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 • 1 TOP 2.5 • 2 TOP 3.5 • 3 OR MORE 4.5

## HEROS

<b>MEATBALL PARMIGIANA</b>	10.5	<b>VEAL CUTLET PARMIGIANA</b>	13
<b>EGGPLANT PARMIGIANA</b>	10.5	<b>CHICKEN CLUB OR FRIED CHICKEN CLUB</b>	11.5
<b>SAUSAGE, PEPPER &amp; ONION</b> {Red OR White}	10.5	lettuce, tomato, Italian dressing (mayo upon request)	
<b>SAUSAGE PARMIGIANA</b>	10.5	<b>WITH MOZZARELLA</b>	12
<b>CHICKEN CUTLET PARMIGIANA</b>	11.5		
<b>SHRIMP PARMIGIANA</b>	13.5		

## PANINI

Paninis served with french fries

<b>SKIRT STEAK</b> sliced skirt steak, caramelized onions, sautéed mushrooms, Fontina cheese	18.75	<b>CHICKEN CUTLET</b> roasted peppers, fresh mozzarella, basil pesto spread	14.75
<b>GRILLED CHICKEN</b> roasted peppers, fresh mozzarella	14.5	<b>VEGETABLE</b> grilled zucchini, squash, roasted peppers, mozzarella, basil pesto spread	14.75

• *sides* •

SAUTÉED SPINACH 8 • BROCCOLI SPEARS 8 • SAUTÉED PRIMAVERA VEGETABLES 9  
BROCCOLI RABE 10 • FRENCH FRIES 6 • TRUFFLE PARMESAN FRIES 8.5  
ITALIAN STYLE MEATBALLS POMODORO (\$ per order) 9.5 • ROASTED POTATOES 7.5  
FRIED OR GRILLED CHICKEN CUTLETS 9.5  
FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 9.5

## SPECIALTY COCKTAILS

MARTINI	GLASS	PITCHER	ON THE ROCKS	GLASS	PITCHER
<b>GRAPE SAGE MARTINI</b> St Germain, Hendricks Gin, muddled grapes, sage, lemon juice	13.5	48	<b>BOHEMIAN SILK</b> Kettle One, St Germain, Grapefruit Juice, Lime	12	44
<b>LA POIRE PEARTINI</b> Grey Goose Le Poire, St Germain and lemon juice	13	44	<b>POMEGRANATE MARGARITA</b> Patron Reposado, Pama liqueur, fresh lime	13	44
<b>WHITE COSMOPOLITAN</b> Crop organic cucumber Vodka, Cointreau, white cranberry lemon juice	13	44	<b>DRAGON BERRY MOJITO</b> Bacardi Dragon Berry, muddled lime, fresh mint, lemon soda	13	44
<b>LEMON BASIL</b> Kettle One Citroen, muddled basil and fresh lemon juice	13	44	<b>BOURBON LEMONADE</b> Bullet Bourbon, St. Germain, mint, fresh lemon	13	45
<b>GINGER MARGHERITA</b> <small>NEW</small> Patron, Reposado, Domaine De Canton, fresh lime juice	13	44	<b>MOSCOW MULE</b> Kettle One, fresh lime, Ginger beer	12	44
			<b>APEROL SPRITZ</b> Aperol, Prosecco, Fresh Mint	11	42

## VINO ROSSO

<b>CHIANTI RISERVA DOCG</b> Crociani	10.5	42	<b>PINOT NOIR</b> Storypoint, Sonoma County	12	48
<b>MONTEPULCIANO D'ABRUZZO</b> Dama, Marammiero, Abruzzo	10.5	42	<b>PINOT NOIR</b> Taft Street, Pino Noir, Russian River		54
<b>MONT D'ABR RISERVA</b> Inferi, Marammiero, Abruzzo		69	<b>SUPER TUSCAN</b> Badilante, Podere 414, Tuscany	13	49
<b>MALBEC</b> Maipe, Argentina	11	42	<b>SUPER TUSCAN</b> Guardaboschi, Le Fornacelle, Tuscany		82
<b>CABERNET SAUVIGNON</b> Rodney Strong, Sonoma County	12	44	<b>BAROLO</b> Bussia, Piedmont		98
<b>CABERNET SAUVIGNON</b> Oberon, Napa		53	<b>BARBERA D'ASTI SUP</b> Nizza Superiore, La Giribaldina, Piedmont		65
<b>CABERNET SAUVIGNON</b> Emblem, Napa Valley		84	<b>BRUNELLO</b> Le Macioche, Montalcino		115
<b>CABERNET SAUVIGNON</b> Caymus, Napa Valley		165			

## VINO BIANCO

<b>PINOT GRIGIO</b> Corte Sassoni, Friuli	10	38	<b>SAUV BLANC</b> Cakebread Cellers, Napa Valley		54
<b>WHITE ZINFANDEL</b> Beringer, California		9	<b>GAVI DI GAVI</b> Mainin, La Ghibellina, Piedmont		39
<b>CHARDONNAY</b> Rodney Strong, Sonoma County	10	40	<b>REISLING</b> Anselmann, Kabinett, Germany		43
<b>SAUVIGNON BLANC</b> The Ned, Marisco, New Zealand	11	43			

## SPUMANTE

<b>PROSECCO EXTRA DRY</b> , Casalini, Casalini, Venero				9.5	38
--	--	--	--	-----	----

## SANGRIA

Housemade Sangria				10	40
-------------------	--	--	--	----	----

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.