PIZZA

	JLIVE	115
NEAPOLITAN Round 18in {8 Slices} thin crust pizza with sauce and mozzarella cheese	3.90	22.00
SICILIAN 12 x 18in {9 slices} thick crust pizza with sauce and mozzarella cheese	3.90	23.00

SLICE

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• 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

GRANDMA extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce	SLICE 3.90	PIE 23.50
BUFFALO CHICKEN crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing	5.95	35.00
MARGHERITA a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil		27.00
PIZZA BIANCA crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil		27.00
VEGETABLE crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted rec peppers, mushrooms and mozzarella cheese	d	28.75
HOUSE SPECIAL a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce	Neapolitan 32.00	Sicilian 34.00
MESCLUN SALAD crispy round pie covered in a garlic and oil balsamic glaze spread, mesclun great tomatoes, onions, topped with crumbled Gorgonzola topped in our homemade balsamic vinaigrette dressing	5.95 ens,	35.00

HOT PANINI

Served on our homemade oven baked bread • With fries add \$4	
GRILLED CHICKEN PANINI grilled chicken, roasted peppers, fresh mozzarella	18.95
CHICKEN CUTLET PANINI fried chicken cutlet, fresh mozzarella, flame roasted red peppers, and homemade pesto	18.95
SKIRT STEAK PANINI sliced skirt steak, caramelized onions, sautéed mushrooms, fontina cheese	23.50
VEGETABLE PANINI grilled zucchini, squash, roasted peppers, mozzarella, basil pesto spread	18.50

PIZZETTE

MARGHERITA traditional Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil and a whisper of extra virgin olive oil	1
FRA DIAVOLO fresh tomato basil sauce, homemade mozzarella, crumbled Italian style sausage and sliced hot cherry peppers	1
ALLA MELENZANA fresh tomato basil sauce topped with eggplant, homemade mozzarella and spotted with ricotta cheese	1
VEGETARIAN spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella	1
AL INSALATA crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola tossed in our homemade balsamic vinaigrette dressing	1
BROCCOLI RABE & SALSICCIA tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe	1
PROSCIUTTO E ARUGULA fresh mozzarella, "Parma" prosciutto, arugula, drizzled with EV olive oil, balsamic glaze and shaved Parmagiano cheese	1

• CREATE YOUR OWN •

Choose from the following items to add to a margherita pizza

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 2.50 • 1 TOP 3.00 • 2 TOP 4.00 • 3 OR MORE 5.00

CALZONES AND ROLLS

CHICKEN ROLL pizza dough rolled with tender strips of fresh chicken cutlet, tomato sauce and mozzarella cheese	10.50
CALZONE pizza dough pocket filled with seasoned ricotta and mozzarella cheese	10.50
SPINACH AND BROCCOLI PINWHEEL	4.50
PEPPERONI PINWHEEL BUFFALO CHICKEN PINWHEEL	4.50 5.00

BUON APPETITO



10 HAMILTON ST. DOBBS FERRY NY 10522 2 914.479.5294



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TAKE OUT MENU



WE DELIVER



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APPETIZERS			
BAKED CLAMS OREGANATA {6 per or whole baked little neck clams	rder}		17.25
MOZZARELLA DI CASA @			16.50
fresh mozzarella served with flame roasted peppers, and basil, drizzled with virgin olive oil	sliced ma	arket tomatoes	
CALAMARI FRITTI			18.75
golden fried calamari served with a side of homemad	le marina	ra sauce or fra diavolo sauce	
ZUPPA DI COZZE {Rosso or Bianco} fresh cultivated mussels, steamed in your choice of a	a white wi	ne garlic	17.50
and oil broth or served in a fresh garlic and crushed p			
CALAMARI SCARPIELLO			19.95
fried calamari tossed with crumbled sausage, diced or tossed in a traditional rosemary lemon butter sauce	cnerry pe	ppers,	
CALAMARI ARRABBIATA			19.95
fried calamari tossed with flame roasted peppers in a	a spicy arı	rabbiata plum tomato sauce	11.05
MOZZARELLA STICKS {6 per order} served with a side of pomodoro sauce			11.95
GOLDEN CHICKEN FINGERS (5 per or	der}		13.95
served with honey mustard sauce or ketchup			
GARLIC BREAD freshly toasted Italian bread baked with chopped gar	rlic. virgin	olive oil and seasonings	7.00
With mozzarella	, 0	5	8.50
BUFFALO CHICKEN WINGS {8 per orde			15.50
served with a side of crumbled blue cheese dressing FRIED BURRATA			15.50
seasoned breadcrumbs, classic pomodoro sauce			10.00
SHRIMP SCAMPI sautéed with garlic and oil in a white wine sauce, serv	und over t	teasted Italian broad	16.50
ARANCINI {4 per order}	veu over i		13.75
"Sicilian Style' mini rice balls with ground beef, mozz	zarella, ar	nd Italian tomato sauce	20170
SOUPS			
PASTA E FAGIOLI 9.	.95		9.95
a classic Italian favorite with small tubular shaped pasta, white and red cannellini beans with a touch		lentils and fresh vegetables	
of fresh crushed plum tomato, roasted garlic,		Cheese tortellini in a light chicken broth	9.95
and extra virgin olive oil		HOMEMADE CHICKEN NOODLE	9.95
STRACCIATELLA Spinach and egg drop soup 9.	.95	white meat chicken, fresh vegetables, in a chicken brodino	
SALADS		SIDE	ENTREE
GARDEN SALAD iceberg, chopped Romaine, cherry tomatoes, cucum	borg oar	10.25	12.95
and black olives drizzled in our house Italian dressing		rots, red onions,	
CAESAR SALAD		10.75	14.25
chopped Romaine lettuce tossed with homemade ga	arlic crout	ons, parmesan cheese shavings and Caesar dres	15.25
mesclun greens, dried cranberries, honey roasted pe		l onions,	15.25
crumbled goat cheese in a raspberry infused vinaigre TUSCAN STEAK SALAD	ette		25.00
fresh marinated grilled skirt steak served over mesclu	un greens	s tossed with diced tomatoes, red onions	25.00
and a touch of Gorgonzola cheese drizzled with our s	specialty I	talian style dressing	
INSALATA DI GAMBERONI I grilled jumbo shrimp, mesclun greens, roasted peppe	ers, grille	d baby asparagus, crumbled	23.50
goat cheese, cherry tomatoes, red onions, with our h	iomemade	e balsamic vinaigrette dressing	
BEET & GOAT CHEESE SALAD mesclun greens, baby arugula, diced beets, dried ap	ricots. roa	asted peppers and crumbled goat cheese	17.50
drizzled with our balsamic vinaigrette		P. FF	
BUFFALO CHICKEN SALAD romaine hearts, diced plum tomatoes, shredded carr	rots and c	relerv	18.75
buffalo chicken pieces with creamy blue cheese dres			

BURRATA SALAD @

baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing

• ALL SALADS AVAILABLE WITH •

Mozzarella Cheese 4.00 • Crumbled Gorgonzola 4.00 • Goat Cheese 4.00 Balsamic Grilled Chicken 10.00 • Fried Chicken Strips 10.00 Buffalo Chicken Pieces 10.00 • Grilled Shrimp (5) 14.00 Salmon 16.00 • Marinated Skirt Steak 16.00 • Chopped Salad 3.00

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17.95

PASTA		ENTREES
All pasta served as listed OR with your choice of spaghetti, penne,		Entrées served with choice of spaghetti or penne pomodoro OR small garden salad
rigatoni, linguine, fusilli or fettuccine • cheese ravioli and tortellini 3.00 • gluten free 3.00		Pasta available with sauce substitutions for an additional charge Bolognese 3 • Vodka sauce 3.5
PASTA MARINARA "Old world" style garlic and herb plum tomato sauce served over your choice of pasta PENNE ALLA VODKA	17.50 21.75	MARSALA Chicken 28.50 Veal 30.50 Shrimp 31.50 tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce
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	22.95	FRANCESEChicken 28.50Veal 30.50Shrimp 31.50fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauceShrimp 31.50
SHRIMP MARINARA OR FRA DIAVOLO fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine	25.95	SORRENTINOChicken 28.50Veal 31.50fresh breast of chicken OR veal layered with battered eggplant, mozzarella cheese and imported prosciutto Di Parma served in a mushroom brown sauceVeal 31.50
RIGATONI MONTANARA fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni	22.95	SEMI-FREDDO Chicken 28.50 Veal 30.50 golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil "bruschetta" salad
TRUFFLE MUSHROOM RISOTTO imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese	22.75	PICATTA Chicken 28.50 Veal 30.50 Salmon 32.00 fresh breast of chicken OR veal scallopine OR Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce Salmon 32.00 Salmon 32.00
SEAFOOD RISOTTO Italian rice with shrimp, mussels, clams and arugula with a touch of pink sauce	28.00	PRIMAVERA Chicken 28.50 Shrimp 31.50 Shrimp of the seasonings, topped with a medley of sautéed fresh garden vegetables
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)	25.95	VESUVIO (Chicken 28.50 Shrimp 31.50 fresh breasts of grilled chicken or shrimp marinated in balsamic vinegar and seasonings, topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino
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	24.50	CHICKEN SCARPARIELLO 31.50 oven roasted bone in chicken, Italian sausage, roasted potatoes, bell peppers, sliced mushrooms and caramelized onions in a rosemary lemon butter sauce
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	23.50	EGGPLANT ROLLATINI 25.50 fresh battered eggplant rolled with seasoned ricotta, baked "parmigiana" style with tomato sauce and mozzarella cheese
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	24.50	BAKED SHRIMP OREGANATA 32.50 fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine "scampi" sauce
LINGUINE MARE MONDO	25.75	PAN SEARED SALMON 32.50 fresh Salmon filet pan seared and seasoned with a touch of rosemary and served over primavera risotto
sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs PASTA BOLOGNESE	22.00	PORK CHOP MILANESE 29.50 12 oz breaded french pork chop, topped with baby arugula, red onion, cherry tomatoes, reggiano shavings, lemon vinaigrette
Italian style fresh ground, hearty meat sauce over your choice of pasta SPAGHETTI AL CARTOCCIO	25.50	MARINATED SKIRT STEAK 35.50 marinated and served with oven roasted potatoes and sautéed broccoli spears
spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused pink sauce, baked and served in a foil pouch		BRANZINO MEDITERRANEO
FETTUCCINE ALFREDO fettuccine pasta tossed in a classic parmesan creamy cheese sauce	21.00	BRANZINO MARECHIARA fresh mediterranean sea bass, pan seared and simmered with top neck clams & mussels, in a southern italian
SPAGHETTI POMODORO our classic "Old World" style tomato sauce served over your choice of pasta	17.00	white wine and crushed cherry tomato brodino
With homemade meatballs {3 per order} FUSILLI PESTO ROSSO corkscrew pasta topped with fresh grilled chicken, sautéed with our plum	21.50 22.50	PLATTERS AND HEROS Platters served with choice of spaghetti or penne pomodoro OR small garden salad
San Marzano tomato sauce then blended with our homemade pesto Di Basilico		Pasta available with sauce substitutions for an additional charge Bolognese 3 Vodka sauce 3.5

PASTA AL FORNO

BAKED ZITI	18.50
HOMEMADE MEAT LASAGNA	21.50
BAKED CHEESE RAVIOLI	19.50
BAKED ZITI SICILIANA {with fresh battered Eggplant}	19.50

• SIDES •

SAUTÉED SPINACH 11.00 • BROCCOLI SPEARS 11.00 • BROCCOLI RABE 13.00 SAUTÉED PRIMAVERA VEGETABLES 11.00 • FRENCH FRIES 7.50 ITALIAN STYLE MEATBALLS POMODORO (5 PER ORDER) 12.50 • FRIED OR GRILLED CHICKEN CUTLETS 13.00 • FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 12.50 ROASTED POTATOES 9.00

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

GF=naturally gluten free

ENTRÉES

Entrées served with choice of spaghetti or penne pomodoro OR small garden sala	ad			
Pasta available with sauce substitutions for an additional charge Bolognese 3 • Vodka sauce 3.5				
MARSALA Chicken 28.50 tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce	Veal	30.50	Shrimp	31.50
FRANCESE Chicken 28.50 fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce	Veal	30.50	Shrimp	31.50
SORRENTINO fresh breast of chicken OR veal layered with battered eggplant, mozzarella cheese and imported prosciutto Di Parma served in a mushroom brown sauce	Chicken	28.50	Veal	31.50
SEMI-FREDDO golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil "bruschetta" salad	Chicken	28.50	Veal	30.5
PICATTA Chicken 28.50 fresh breast of chicken OR veal scallopine OR Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce	Veal	30.50	Salmon	32.0
PRIMAVERA fresh breast of grilled chicken marinated in balsamic vinegar and imported seast topped with a medley of sautéed fresh garden vegetables	Chicken sonings,	28.50	Shrimp	31.5
VESUVIO IF fresh breasts of grilled chicken or shrimp marinated in balsamic vinegar and se topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino	Chicken asonings,	28.50	Shrimp	31.5
CHICKEN SCARPARIELLO oven roasted bone in chicken, Italian sausage, roasted potatoes, bell peppers, s and caramelized onions in a rosemary lemon butter sauce	sliced mus	hrooms		31.5
EGGPLANT ROLLATINI fresh battered eggplant rolled with seasoned ricotta, baked "parmigiana" style with tomato sauce and mozzarella cheese				25.5
BAKED SHRIMP OREGANATA fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine "scampi" sauce				32.5
PAN SEARED SALMON				32.5
fresh Salmon filet pan seared and seasoned with a touch of rosemary and serve PORK CHOP MILANESE 12 oz breaded french pork chop, topped with baby arugula, red onion, cherry to reggiano shavings, lemon vinaigrette		navera ris	otto	29.5
MARINATED SKIRT STEAK				35.5
marinated and served with oven roasted potatoes and sautéed broccoli spears BRANZINO MEDITERRANEO broiled mediterranean sea bass filet, fresh herbs, capers, EVO0 drizzle, served	with a side	e of brocco	oli rabe	35.0
BRANZINO MARECHIARA	k mussels,	in a south	iern italiar	35.0 1
PLATTERS AND HEROS Platters served with choice of spaghetti or penne pomodoro OR small garden sala	ad			
Pasta available with sauce substitutions for an additional charge				
Bolognese 3 • Vodka sauce 3.5		HER	0 F	ENTRI
MEATBALL PARMIGIANA		13.5		23.5
EGGPLANT PARMIGIANA		13.5	0	23.
SAUSAGE, PEPPER AND ONION {Red or White}		13.5	0	23.
SAUSAGE PARMIGIANA		13.5	0	23.
CHICKEN CUTLET PARMIGIANA		14.2	5	25.
VEAL CUTLET PARMIGIANA		16.0	0	28.
JUMBO SHRIMP PARMIGIANA		17.0	0	30.
GRILLED CHICKEN TOSCANA fresh grilled breast of chicken with broccoli rabe, roasted peppers, fresh mozzarella cheese, drizzled with extra virgin olive oil		16.2	5	25.
GRILLED CHICKEN CLUB OR FRIED CHICKEN CLUB served with lettuce, tomato, Italian dressing (Mayo upon request)		14.5		N
WITH MOZZARELLA		16.0	0	