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

• TOPPINGS •

HALF TOP 3.75 • 1 TOP 5.50 • 2 TOP 7.50 • 3 OR MORE 9.50

## SPECIALTY PIES

**NEAPOLITAN** Round 18in {8 Slices}

SICILIAN 12 x 18in {9 slices}

thin crust pizza with sauce and mozzarella cheese

thick crust pizza with sauce and mozzarella cheese

**GRANDMA** 3.90 24.00 extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce **BUFFALO CHICKEN** 6.00 35.00 crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing **MARGHERITA** 27.00 a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil PIZZA BIANCA 27.00 crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil **VEGETABLE** 28.75 crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese HOUSE SPECIAL Neapolitan 32.00 Sicilian 34.00 a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce MESCLUN SALAD 6.00 35.00 crispy round pie covered in a garlic and oil balsamic glaze spread, mesclun greens,

#### HOT PANINI

homemade balsamic vinaigrette dressing

Served on our homemade oven baked bread • With fries add \$4

fried chicken cutlet, fresh mozzarella, flame roasted red peppers, and homemade pesto

tomatoes, onions, topped with crumbled Gorgonzola topped in our

GRILLED CHICKEN grilled chicken, roasted peppers, fresh mozzarella	12.00
GRILLED CHICKEN AND BROCCOLI RABE grilled chicken, roasted peppers, broccoli rabe and fresh mozzarella	13.00
CHICKEN CUTLET PANINI New	12.00

sauce, fresh mozzarella, basil and a whisper of extra virgin olive oil

FRA DIAVOLO
fresh tomato basil sauce, homemade mozzarella, crumbled "Italian Style"
sausage and sliced hot cherry peppers

ALLA MELENZANA
fresh tomato basil sauce topped with eggplant, homemade mozzarella
and spotted with ricotta cheese

VEGETARIAN
spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella

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

PROSCIUTTO E ARUGULA fresh mozzarella, "Parma" prosciutto, arugula, drizzled with EV olive oil, balsamic glaze and shaved Parmagiano cheese

BROCCOLI RABE & SALSICCIA

PIZZETTE

PIE

22.00

23.00

PIE

SLICE

3.90

3.90

SLICE

#### • CREATE YOUR OWN •

tomato basil sauce topped with fresh mozzarella, crumbled "Italian Style" sausage & broccoli rabe

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

pizza dough rolled with tender strips of fresh chicken cutlet, tomato sauce and mozzarella cheese	9.00
CALZONE pizza dough pocket filled with seasoned ricotta and mozzarella cheese	9.00
SPINACH AND BROCCOLI PINWHEEL	3.90
PEPPERONI PINWHEEL	3.90
BUFFALO CHICKEN PINWHEEL	4.60

# **BUON APPETITO**



WWW.LOMBARDOSPIZZA.COM

TAKE OUT MENU

17.25

18.50



WE DELIVER

1203 MAMARONECK AVE. • WHITE PLAINS, NY 10605

₹ 914.615.9090 WWW.LOMBARDOSPIZZA.COM

APPETIZERS					
BAKED CLAMS OREGANATA (6 per order)  whole baked little neck clams	PASTA		ENTRÉES		
MOZZARELLA DI CASA 6 16.75	All pasta served as listed OR with your choice of spaghetti, penne,  Entrées served with choice of spaghetti or penne pomodoro OR small ga		garden salad		
fresh mozzarella served with flame roasted peppers, sliced market tomatoes	rigatoni, linguine, fusilli or fettuccine • cheese ravioli and tortellini 3.00 • gluten free 2.00		Pasta available with sauce substitutions for an additional charge		
and basil, drizzled with virgin olive oil  CALAMARI FRITTI 18.75	PASTA MARINARA	17.25	Bolognese 3.00 • Vodka sauce 3.50		
golden fried calamari served with a side of homemade marinara sauce or fra diavolo sauce	"Old world" style garlic and herb plum tomato sauce served over your choice of pasta		MARSALA Chicken 28.50	Veal 30.50	Shr
ZUPPA DI COZZE (Rosso or Bianco) fresh cultivated mussels, steamed in your choice of a white wine, garlic	PENNE ALLA VODKA creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne	21.25	tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce		
and oil broth or served in a fresh garlic and crushed plum tomato brodino	RIGATONI FIORENTINA	23.00	FRANCESE Chicken 28.50	Veal 30.50	Shr
CALAMARI SCARPIELLO 19.95	fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni		fresh egg battered breast of chicken OR veal OR jumbo shrimp	vedi 30.30	5111
fried calamari tossed with crumbled sausage, diced cherry peppers, tossed in a traditional rosemary lemon butter sauce	SHRIMP MARINARA OR FRA DIAVOLO	26.00	sautéed in a classic white wine, lemon and butter sauce	CI. 1 00 50	
CALAMARI ARRABBIATA 19.75	fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine		SORRENTINO fresh breast of chicken OR veal layered with battered eggplant, mozzarella	Chicken 28.50	\
fried calamari tossed with flame roasted peppers in a spicy arrabbiata plum tomato sauce	RIGATONI MONTANARA	23.00	cheese and imported prosciutto Di Parma served in a mushroom brown sauce		
MOZZARELLA STICKS (6 per order) served with a side of pomodoro sauce	fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni		SEMI-FREDDO golden fried chicken OR veal cutlets topped with fresh diced plum tomatoes,	Chicken 28.50	,
GOLDEN CHICKEN FINGERS {5 per order} 13.00	PENNE MELENZANA	21.50	red onions and basil "bruschetta" salad		
served with honey mustard sauce or ketchup	penne pasta tossed with fresh roasted eggplant sautéed in a unique	21.50	PICATTA Chicken 28.50	Veal 30.50	Salı
GARLIC BREAD freshly toasted Italian bread baked with chopped garlic, virgin olive oil and seasonings 6.50	Marsala plum tomato sauce, topped with fresh ricotta cheese		fresh breast of chicken OR veal scallopine OR Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce		
WITH MOZZARELLA 7.50	TRUFFLE MUSHROOM RISOTTO imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese	22.75	PRIMAVERA 6	Chicken 28.50	Shr
BUFFALO CHICKEN WINGS (8 per order)  14.95	SEAFOOD RISOTTO (New)	28.00	fresh breast of grilled chicken marinated OR shrimp in balsamic vinegar and impor		3111
served with a side of crumbled blue cheese dressing  FRIED BURRATA New 14.95	Italian rice with shrimp, mussels, clams and arugula with a touch of pink sauce	20.00	seasonings, topped with a medley of sautéed fresh garden vegetables		
seasoned breadcrumbs, classic pomodoro sauce	LINGUINE DI MARE (Rosso or Bianco)	26.00	VESUVIO fresh breasts of grilled chicken OR shrimp marinated in balsamic vinegar and seaso	Chicken 28.50	Shr
SHRIMP SCAMPI sautéed with garlic and oil in a white wine sauce, served over toasted Italian bread	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)		topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino	9-,	
ARANCINI {4 per order} New 13.50	FUSILLI CAMPAGNIOLA	24.50	CHICKEN SCARPARIELLO		
"Sicilian Style" mini rice balls with ground beef, mozzarella, and Italian tomato sauce	a "southern Italian" favorite which includes fresh broccoli rabe and sausage		oven roasted bone in chicken, Italian sausage, roasted potatoes, bell peppers, slice and caramelized onions in a rosemary lemon butter sauce	d mushrooms	
SOUPS	in a traditional garlic and oil brodino sauce served over corkscrew shaped pasta  LINGUINE PRIMAVERA (Rosso or Bianco)	23.50	EGGPLANT ROLLATINI		
PASTA E FAGIOLI 9.75 LENTIL © 9.75	a medley of fresh garden vegetables sautéed in a light tomato and basil sauce	23.30	fresh battered eggplant rolled with seasoned ricotta, baked "parmigiana" style with tomato sauce and mozzarella cheese		
a classic Italian favorite with small tubular shaped lentils and fresh vegetables	or garlic and extra virgin olive oil sauce over linguine		BAKED SHRIMP OREGANATA		
pasta, white and red cannellini beans with a touch of fresh crushed plum tomato, roasted garlic, and extra virgin alive oil.	LINGUINE CON VONGOLE (Rosso or Bianco) our authentic fresh clam sauce topped with imported shelled baby clams	24.50	fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs,		
and extra virgin onve on	sautéed in garlic and extra virgin olive oil brodino served over linguine		broiled in a classic garlic and white wine "scampi" sauce		
HOMEMADE CHICKEN NOODLE 9.75 white meat chicken, fresh vegetables, in a chicken brodino spinach and egg drop soup	LINGUINE MARE MONDO New	25.75	PAN SEARED SALMON  fresh Salmon filet pan seared and seasoned with a touch of rosemary and served o	ver nrimavera riso	itto
	sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs		PORK CHOP MILANESE New	ver primavera riso	
SALADS SIDE ENTREE	PASTA BOLOGNESE	22.50	12 oz breaded french pork chop, topped with baby arugula, red onion, cherry tom	atoes,	
GARDEN SALAD 9.95 12.50	Italian style fresh ground, hearty meat sauce over your choice of pasta		reggiano shavings, lemon vinaigrette		
iceberg lettuce, cherry tomatoes, cucumbers, carrots, red onions, and black olives drizzled in our house Italian dressing	SPAGHETTI AL CARTOCCIO spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in	25.50	MARINATED SKIRT STEAK marinated and served with oven roasted potatoes and sautéed broccoli spears		
CAESAR SALAD 10.50 13.75	a Sambuca infused pink sauce, baked and served in a foil pouch		·		
chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese shavings and Caesar dressing	FETTUCCINE ALFREDO	20.50			
FARMERS MARKET 69 15.00 mesclun greens, dried cranberries, honey roasted pecans, red onions,	fettuccine pasta tossed in a classic parmesan creamy cheese sauce		PLATTERS AND HEROS		
crumbled goat cheese in a raspberry infused vinaigrette	SPAGHETTI POMODORO our classic "Old World" style tomato sauce served over your choice of pasta	16.50	Platters served with choice of spaghetti or penne pomodoro OR small	garden salad	
TUSCAN STEAK SALAD fresh marinated grilled skirt steak served over mesclun greens tossed with diced tomatoes, red onions	With homemade meatballs {3 per order}	22.00	Pasta available with sauce substitutions for an additional charge		
and a touch of Gorgonzola cheese drizzled with our specialty Italian style dressing	FUSILLI PESTO ROSSO	22.50	Bolognese 3.00 • Vodka sauce 3.50	HF	ERO
INSALATA DI GAMBERONI   grilled jumbo shrimp, mesclun greens, roasted peppers, grilled baby asparagus, crumbled	corkscrew pasta topped with fresh grilled chicken, sautéed with our plum San Marzano tomato sauce then blended with our homemade pesto Di Basilico		MEATBALL PARMIGIANA		3.50
goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing			EGGPLANT PARMIGIANA	13	3.50
BEET & GOAT CHEESE SALAD (No.) 6 17.75	PASTA AL FORNO		SAUSAGE, PEPPER AND ONION (Red on White)	13	3.50
mesclun greens, baby arugula, diced beets, dried apricots, roasted peppers and crumbled goat cheese drizzled with our balsamic vinaigrette	BAKED ZITI	18.50	SAUSAGE PARMIGIANA	13	3.50
BUFFALO CHICKEN SALAD New 18.95	HOMEMADE MEAT LASAGNA BAKED CHEESE RAVIOLI	21.00	CHICKEN CUTLET PARMIGIANA	14	1.25
romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces with creamy blue cheese dressing	BAKED ZITI SICILIANA (with fresh battered Eggplant)	19.50 19.50	VEAL CUTLET PARMIGIANA	15	5.75
BURRATA SALAD New 6 17.50	D. W.E.D. Ziff Of Olicity W. W. (Marines) Buttered Egyptants	15.50	JUMBO SHRIMP PARMIGIANA	17	.00
baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing	• SIDES •		GRILLED CHICKEN TOSCANA	16	5.25
ALL SALADS AVAILABLE WITH •	SAUTÉED SPINACH 10.30 • BROCCOLI SPEARS 10.30 • BROCCOLI RABE 12	2.30	fresh grilled breast of chicken with broccoli rabe, roasted peppers,		
Mozzarella Cheese 2.50 • Crumbled Gorgonzola 3.50 • Goat Cheese 4.25 • Chopped Salad 3.00	SAUTÉED PRIMAVERA VEGETABLES 11.30 • FRENCH FRIES 7.55	NII ED	fresh mozzarella cheese, drizzled with extra virgin olive oil	a a	. 50
Polograia Critical Chiefron 7 00 Fried Chiefron 7 00	ITALIAN STYLE MEATBALLS POMODORO (5 PER ORDER) 11.30 • FRIED OR GR		GRILLED CHICKEN CLUB OR FRIED CHICKEN CLUB	14	1.50

Balsamic Grilled Chicken 7.00 • Fried Chicken Strips 7.00

Buffalo Chicken Pieces 7.00 • Grilled Jumbo Shrimp (5) 9.75

Salmon 16.50 • Marinated Skirt Steak 13.50

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

CHICKEN CUTLETS 11.80 • FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 11.80

served with lettuce, tomato, Italian dressing (Mayo upon request)

WITH MOZZARELLA

Shrimp 31.50

Shrimp 31.50

Veal 31.50

Veal 30.50

Salmon 32.00

Shrimp 31.50

Shrimp 31.50

31.50

25.50

32.50

32.50

29.50

35.50

**ENTREE** 

23.50

23.50

23.50

23.50

25.00

27.25

30.25

25.50

N/A

16.00

G GF=naturally gluten free