

Welcome to Lombardozi's

APPETIZERS

CLAMS MAISON	\$6.95	SOUP DU JOUR	cup \$2.95
Our house specialty and a crowd favorite.			bowl \$4.95
MARINATED MUSHROOMS	\$4.95	LOBSTER BISQUE	cup \$5.95
A Lombardozi's tradition...		Super rich and tasty	w/ \$11.95
STUFFED HOT PEPPERS	\$8.95	FRENCH ONION SOUP	\$4.95
In marinara sauce with Mozzarella cheese.		FRENCH FRIED PROVOLONE	\$7.95
FRIED ZUCCHINI PLATTER	\$7.95	SOUTH PACIFIC MUSSELS	\$10.95
Served with our marinara sauce.		Sautéed in butter, wine, and garlic.	
ITALIAN ANTIPASTO	\$13.95	STUFFED ARTICHOKEs	\$14.95
With prosciutto and capicola hams, salami, imported cheeses, olives.		SUPER SHRIMP COCKTAIL	\$14.95
BRUSHETTA	\$5.95	CLASSIC CRABMEAT Cocktail	\$14.95
With tomatoes, basil, and olive oil.		FRIED CALAMARI	\$9.95
TOMATO AND MOZZARELLA SALAD	\$8.95	With Parmesan cheese and squeezed lemon....served with marinara sauce.	

ENTREES

Ala carte dinners include soup and tossed salad.

Traditional Dinners include marinated mushrooms and clams maison for additional \$3.95

Side dish: twice baked, potato balls, broccoli, or pasta \$2.95

SEAFOOD

BOSTON SCROD	\$18.95	SALMON ROSA	\$21.95
Topped with seasoned breadcrumbs...		Served in a spicy tomato sauce.	
HOMEMADE SEAFOOD RAVIOLI	\$24.95	GINGER SALMON	\$21.95
Stuffed with lobster and crabmeat, topped with delicious vodka sauce.		Fresh salmon marinated in ginger and garlic then grilled..served atop shrimp risotto.	
BAKED STUFFED FLOUNDER		SEAFOOD ANTONIO	\$27.95
with spinach	\$20.95	Shrimp and scallops tossed in a light tomato and garlic sauce over pappardelle pasta.	
or with crab imperial	\$28.95		
FRIED SHRIMP	\$23.95	CRABMEAT IMPERIAL	\$28.95
Jumbo shrimp french fried till golden brown.		Our secret recipe...	
SHRIMP SCAMPI over ANGELHAIR	\$23.95	NORFOLK SEAFOOD BOWL	\$34.95
Sauteed with wine and garlic		A delicious medley of shrimp, scallops, and lobster meat in a spicy garlic sauce over pasta.	
BAKED STUFFED SHRIMP	\$29.95	BROILED SEAFOOD PLATTER	\$34.95
with crab imperial & lemon butter.		A Lombardozi's favorite for years...	
FETTUCINI LOMBARDOZZI	\$34.95	LOBSTER TAILS	\$49.95
With shrimp, scallops, and lump crabmeat in our delicious clam sauce.		Twin South African Lobster tails.	

*Warning: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

HOMEMADE PASTAS

(Add Meatballs or Sausage \$2.95)

MEAT LASAGNA	19.95
VEGETABLE LASAGNA	19.95
MEAT RAVIOLI	18.95
...in a basil and plum tomato sauce.	
CHEESE RAVIOLI	18.95
...in a basil and plum tomato sauce.	
GNOCCHI	18.95
SPINACH GNOCCHI	18.95
...in marinara sauce with feta cheese.	
MANICOTTI	17.95

PASTA

(Add Meatballs, Sausage, or Chicken \$2.95)

(Add Shrimp \$5.95)

PASTA MARINARA	\$13.95
PASTA GARLIC AND OIL	\$13.95
PASTA WITH CLAM SAUCE	\$16.95
FETTUCINI ALFREDO	\$15.95
TORTELLINI ALA CARMELA	\$18.95
...with fresh plum tomatoes, feta cheese, pine nuts, and garlic in a light sauce.	
SPICY VEGETABLES PRIMAVERA	\$15.95
FETTUCINI TOMATO & BASIL	\$16.95

MEATS

PARMESAN	
Topped with our fabulous marinara sauce and	
Chicken \$18.95	Veal \$27.95
MARSALA	
Served in a marsala wine and mushroom sauce.	
Chicken \$18.95	Veal \$27.95
ROMANO	
Pan fried in in egg batter, served in a light lemon butter sauce.	
Chicken \$18.95	Veal \$27.95
PICCATA	
With mushrooms in a light lemon butter sauce.	
Chicken \$18.95	Veal \$27.95
CHICKEN AND SHRIMP PICCATA	\$24.95
...in a delicious mushroom lemon sauce.	
CHICKEN ARRABIATA	\$18.95
With sweet and hot peppers in a light tomato basil sauce.	
VEAL IMPERIAL	\$33.95
Tender scallopine of veal with jumbo crab then drizzled with a fantastic lemon butter sauce.	
FILET MIGNON*	\$34.95
Marinated in spices and fresh herbs then grilled.	
NEW YORK STRIP STEAK*	\$29.95
Grilled to perfection.	
Add a Lobster Tail to a dinner	\$25.00

VEGETARIAN

EGGPLANT PARMESAN	\$17.95
...thinly sliced eggplant topped with our fantastic marinara sauce and mozzarella cheese.	
GRILLED VEGETABLES	\$16.95
...a delicious medley of seasonal vegetables served over risotto.	

SALADS

CAESAR	\$10.95
CHICKEN CAESAR	\$13.95
GRILLED CHICKEN	\$13.95
MEDITERRANEAN	\$11.95
Fresh greens with kalamata olives, artichokes, feta cheese, and yellow peppers.	
With grilled salmon	\$17.95
STEAK	\$17.95
Served atop fresh greens, assorted vegetables, and with american and mozzarella cheese.	
SEAFOOD	\$19.95
Jumbo shrimp and scallops sauteed in a wine garlic sauce over fresh spring greens.	

DESSERTS

Chocolate turtle cheesecake	\$6.95
NY cheesecake with strawberries	\$4.95
Lemoncello cake	\$6.95
Tiramisu	\$6.95
Banana Foster	\$4.95
Chocolate nut ball	\$4.95
Ice Cream	\$2.95
Spumoni	\$3.95
Cannoli	\$3.95

BEER

PREMIUM BEER	\$5.00
Guinness, Sierra Nevada, Corona, Sam Adams, Sam Adams Seasonal, Magic Hat #9, Blue Moon, Peroni, Michelob Ultra, Stella, Heineken	
DOMESTIC BEER	\$3.75

WINES

glass \$7.00, ½ carafe \$15, carafe \$26
<u>white</u> : chardonnay, bianco, chablis, moscato, reisling, pinot grigio, sauvignon blanc
<u>red</u> : merlot, chianti, cabernet sauvignon, lambrusco, malbec, zinfandel, shiraz, pinot noir
<u>blush</u> : rose, white zinfandel

Beverages

ESPRESSO	\$2.25
CAPPUCINO	\$3.95
COFFEE	\$1.95
SODA	\$1.95
HOT/ICED TEA	\$1.95

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✱ *LOMBARDOZZI'S WINE LIST* ✱

RED

Montepulciano D'Abruzzo - Capestrano, Italy - flavors of blackberry and plum	\$29
Cabernet Sauvignon - Castle Rock, California	\$32
- a classic cabernet, one of the region's most popular wines	
Merlot - Red Rock, California - fruity with a smooth and balanced finish	\$30
Merlot Riserva - Gouguenheim, Argentina	\$36
- rich with soft tannins, great balance with lasting finish	
Pinot Noir - Liberty School, California	\$33
- 90 point rating - tangy black cherry, rich, lively, and well balanced	
Pinot Noir - Mondavi, California	\$29
Cherry Moscato - Tomasello, NJ	\$32
Chianti Classico Riserva - Clemente VII, Italy	\$41
- 91 point rating - dense, expressive, well integrated tannins, & great balance	
Chianti Classico Riserva - Coli, Italy	\$31
- 86 point rating - a great value, with soft tannins and balanced acidity	
Edo Bodegas - Fuerza, Spain	\$36
- 90 point rating - quite savory with fine tannins that pair well with meat dishes	
Zinfandel - Zinfinity, California	\$35
- hints of raspberry and cassis, with excellent balance for versatility in food pairing	
White Zinfandel - Sutter Home, California	\$25

WHITE

Albarino - Paco & Lola, Spain	\$33
- 89 point rating - flavors of apple and peach in this light, semi-dry wine	
Chardonnay - Verun, Patagonia Argentina	\$34
- 89 point rating - a terrific value, medium bodied, with lemony and spicy flavors	
Chardonnay - LaForet, France - a classic French chardonnay	\$35
Chardonnay - Aviary, Napa California	\$40
- tremendous value, everything you want from a napa chardonnay	
Chardonnay - Andretti, California - Mario's wine - full bodied with smooth finish	\$32
Pinot Grigio - Naked Grape, California - light bodied, aromas of pear and lemon	\$28
Pinot Grigio - Italo Cescon, Italy	\$35
- a wine of exceptionally full flavor, dry and crisp with hints of orange	
Asti Spumante, Martini & Rossi - a classic bubbly	\$37

**Book your banquet
in one of our private rooms
available for groups of 15 to 130.
Ask us about takeout and catering.**

CALL 412-682-5785

www.lombardozzis.com

