

# Welcome to Lombardozi's

## APPETIZERS

CLAMS MAISON	\$6.95	SOUP DU JOUR	cup \$3.95
Our house specialty and a crowd favorite.			bowl \$5.95
MARINATED MUSHROOMS	\$3.95	LOBSTER BISQUE	cup \$5.95
A Lombardozi's tradition...		Super rich and tasty	bowl \$11.95
STUFFED HOT PEPPERS	\$9.95	FRENCH ONION SOUP	\$5.95
In marinara sauce with Mozzarella cheese.		FRENCH FRIED PROVOLONE	\$7.95
FRIED ZUCCHINI PLATTER	\$7.95	SOUTH PACIFIC MUSSELS	\$10.95
With Parmesan cheese, fresh lemon, and marinara.		Sautéed in butter, wine, and garlic.	
ITALIAN ANTIPASTO	\$13.95	SUPER SHRIMP COCKTAIL	\$14.95
With prosciutto and capicola hams, salami, imported cheeses, olives.		CLASSIC CRABMEAT Cocktail	\$14.95
BRUSHETTA....	\$5.95	FRIED CALAMARI	\$9.95
.... tomatoes, basil, and olive oil		With Parmesan cheese and squeezed lemon....served with marinara sauce.	

## ENTREES

Ala carte dinners include; soup or tossed salad.

Traditional dinners include marinated mushrooms, clams, soup, and salad for additional \$5.95

Side dish: fried zucchini, potato balls, broccoli, or pasta \$3.95

## SEAFOOD

BOSTON SCROD	\$18.95	SALMON ROSA	\$21.95
Topped with seasoned breadcrumbs...		Served in a spicy tomato sauce over capellini.	
BAKED STUFFED FLOUNDER		CAJUN SALMON	\$21.95
with spinach	\$21.95	BAKED TROUT	\$22.95
or with crab imperial	\$28.95	Seasoned with lemon pepper.	
FRIED SHRIMP WITH ZUCCHINI	\$24.95	BAKED TROUT WITH CALAMARI	\$30.95
Jumbo shrimp fried till golden brown.		in a light lemon butter sauce	
SHRIMP SCAMPI over ANGELHAIR	\$24.95	CRABMEAT IMPERIAL	\$29.95
Sauteed with wine and garlic.		A delightful stuffing of crabmeat.	
BAKED STUFFED SHRIMP	\$29.95	NORFOLK SEAFOOD BOWL	\$35.95
with crab imperial & lemon butter.		A superb medley of shrimp, scallops, and lobster sauteed in a spicy garlic sauce.	
SEAFOOD ANTONIO	\$29.95	BROILED SEAFOOD PLATTER	\$36.95
Shrimp and scallops tossed in a light tomato and garlic sauce over capellini.		A Lombardozi's favorite for years...	
SHRIMP & CALAMARI ARRABIATA	\$29.95	FETTUCINI LOMBARDOZZI	\$33.95
LOBSTER TAILS	\$40.95	With shrimp, scallops, and lump crabmeat in our delicious clam sauce.	
South African...the best.			

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

## PASTAS

(Add Meatballs, Sausage, or Chicken \$4.95)  
(Add Shrimp \$8.95 // Add Lobster \$15.00)

MEAT LASAGNA	\$19.95
Meat or CHEESE RAVIOLI	\$19.95
GNOCCHI	\$19.95
GNOCCHI QUATTRO FROMAGE	\$19.95
GNOCCHI PESTO	\$19.95
GNOCCHI ALFREDO CRAB	\$29.95
MANICOTTI	\$19.95
PASTA MARINARA	\$15.95
PASTA GARLIC AND OIL	\$15.95
PASTA WITH CLAM SAUCE	\$17.95
FETTUCINI ALFREDO	\$18.95
TORTELLINI ALA CARMELA	\$19.95
...with fresh plum tomatoes, feta cheese, pine nuts, and garlic in a light sauce.	
SPICY VEGETABLES PRIMAVERA	\$16.95

## MEATS

PARMESAN	
With marinara sauce and mozzarella.	
Chicken \$18.95	Veal \$27.95
MARSALA	
In a marsala wine and mushroom sauce.	
Chicken \$18.95	Veal \$27.95
ROMANO	
Pan fried in in egg batter, served in lemon butter sauce.	
Chicken \$18.95	Veal \$27.95
PICCATA	
With mushrooms in a lemon butter sauce.	
Chicken \$18.95	Veal \$27.95
CHICKEN AND SHRIMP PICCATA	\$26.95
Breast of chicken tossed with jumbo shrimp in a delicious mushroom lemon sauce.	
CHICKEN ARRABIATA	\$18.95
With sweet and hot peppers in a light tomato basil sauce.	
CHICKEN MONTE CARLO	\$24.95
Chicken breast stuffed with imported ham and mozzarella cheese.	
FILET MIGNON*	\$34.95
NEW YORK STRIP STEAK*	\$29.95
Grilled to perfection.	
Add Lobster Tail	\$15.00

## VEGGIES & SALADS

EGGPLANT PARMESAN	\$17.95
GRILLED SEASONAL VEGETABLES	\$17.95
GRILLED CHICKEN SALAD	\$13.95
Served atop fresh greens.	
STEAK SALAD	\$17.95
Served atop fresh greens, assorted vegetables, and with american and mozzarella cheese.	
MEDITERRANEAN SALAD	\$17.95
Grilled salmon served over fresh spring greens, peppers, and feta cheese.	

## DESSERTS

Lemoncello cake	\$6.95
Tiramisu \$6.95 // Chocolate Mousse Cake	\$6.95
Cannoli \$4.95 // Chocolate nut ball	\$4.95
Spumoni or Ice Cream	\$3.95
NY style cheesecake with strawberries	\$4.95

## DRINKS

PREMIUM BEER	\$5.00
Guinness, Sierra Nevada, Corona, Heineken, Stella, Sam Adams, Penn Dark, Blue Moon	
DOMESTIC BEER	\$3.75
HOUSE WINES	
glass \$7.50, ½ carafe \$15, carafe \$26	
chardonnay, reisling, moscato, malbec	
merlot, chianti, cabernet sauvignon, shiraz	

## BEVERAGES

ESPRESSO	\$2.25
CAPPUCINO	\$3.50
COFFEE*	\$1.95
SODA*	\$1.95
HOT/ICED TEA*	\$1.95
* Free Refill	

**BANQUET ROOMS**  
**AVAILABLE FOR UP TO**  
**125 PEOPLE**  
**412-682-5785**

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