



catherine Lombardi

CHARCUTERIE BOARD

(Choose 4/\$25.95) (Choose 6/\$35.95) (Choose 9/\$49.95)

Soppressata	Sicilian Olives	Calamari		-Parmigiano/ Sottocenere al Tartufo/ Prairie Breeze
Sweet	Marinated Mushrooms	Garlic Shrimp		- Saenkanter/ Sbrinz/ Barely Buzzed
Hot	Roasted Peppers			- Shropshire Blue / Shakerag Blue/ Rogue River Blue
Pizza Rustica	Beets & Ricotta Salata			-Kunik/ Humboldt Fog/ Truffle Tremor
	Eggplant Caponata			-Ossau Iraty/ Robiola Bosina

APPETIZERS

Hand-Sliced Prosciutto di Parma <i>with Parmigiano & Balsamic Cherries</i>	\$21.95	Shrimp Scampi <i>Garlic, Butter & White Wine</i>	\$19.95
Fried Calamari <i>with Sweet & Spicy Marinara</i>	\$19.95	Eggplant Rollatini (unrolled) <i>Garlic Ricotta, Mozzarella & Marinara</i>	\$19.95
Stuffed Mushrooms <i>Parmigiano-Reggiano & Italian Herbs, Bread Crumbs</i>	\$18.95	House-made Mozzarella	\$21.95
House-made Burrata <i>(Serves Two)</i>	\$28.95	Roast Beef and Mozzarella Sandwich <i>Garlic Bread and Beef Jus</i>	\$24.95

INSALATE

Pear & Gorgonzola <i>Pecans & Honey Vinaigrette</i>	\$16.95	Caesar Salad <i>Parmigiano-Reggiano & Croutons</i>	\$16.95
Market Greens <i>Heirloom Jersey Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette</i>	\$16.95		

HOUSE SPECIALTIES

Lombardi's Smothered Lasagna <i>Rustic Lasagna stuffed with Meat & Cheese</i>	\$36.95	Wild Boar Ravioli <i>Bolognese and Reggiano Cream Sauce</i>	\$36.95
Wild Boar Bolognese <i>with Pappardelle Pasta</i>	\$36.95	Tortelloni <i>Bolognese and Reggiano Cream Sauce</i>	\$32.95
Manicotti <i>Garlic Ricotta and Marinara</i>	\$26.95	Ricotta Gnocchi <i>Roasted Crimini & Shiitake Mushrooms</i>	\$36.95
Garganelli with Truffle Cream <i>Prosciutto & Asparagus</i>	\$29.95	Truffle Cream Sauce	
Eggplant Parmigiana <i>with Sautéed Spinach & Marinara</i>	\$28.95	Goat Cheese & Mushroom Ravioli <i>Tarragon Cream Sauce, Spinach, Red Peppers</i>	\$29.95

MEAT

Veal Parmigiana <i>with Spaghetti & Marinara</i>	\$42.95
Chicken Scarpariello <i>Sausage, Mushrooms, Red Peppers and Onions (Choice of White or Dark Meat)</i>	\$39.95
Veal Scaloppini ala Marsala <i>Mushrooms and Sautéed Arugula</i>	\$43.95
Chicken Francese <i>Lemon, White Wine, Garlic, Sautéed Spinach</i>	\$36.95

MACARONI

Long Fusilli <i>Basil Pesto Cream & Roasted Peppers</i>	\$28.95
Pappardelle <i>Bolognese</i>	\$29.95
Spaghetti <i>Marinara & Meatballs</i>	\$28.95
Orecchiette <i>Sausage (hot or sweet), Broccoli Rabe & Garlic</i>	\$28.95

ACCOMPANIMENTS

Very Garlic Bread	\$12.95
Half Order of Very Garlic Bread	\$7.95
Sausage (sweet or hot)	\$12.95
Meatballs (red or black)	\$16.95
Polenta	\$12.95
Broccoli Rabe & Garlic	\$14.95
Sauteed Spinach & Garlic	\$12.95

FISH

Shrimp Scampi <i>over Basil Linguini</i>	\$32.95
Squid Ink Spaghetti with Shrimp <i>Marinara, Mint and Soppressata</i>	\$34.95
Crab and Shrimp Fettuccine <i>Parmigiano-Reggiano Cream Sauce</i>	\$38.95
Grilled Salmon <i>Roasted Garlic Risotto, Tomato Fennel Confit</i>	\$39.95

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