

Lombardo’s Trattoria

Since 1934

Antipasti

Our Toasted Ravioli	Famous oversized meat-filled house specialty (5pc)	16
Shrimp de Jonghe	White wine, fresh tomato, garlic, Romano	15
Portabella Mushroom	Marinated with Balsamic Vinaigrette	15
Fried Calamari	Strips, seasoned flour. Spicy aioli	16
Flash Fried Spinach	Large leaf spinach, Romano, Lemon	12
Escargot	Garlic butter, Italian Breadcrumbs	16
Fried Artichoke Hearts	Italian breaded, Horseradish dip	15
Our Calzone	House specialty. Prosciutto, ricotta, provolone	22

Insalata

	Dressing: House-Italian, Gorgonzola, Honey Dijon, Ranch	
Lombardo’s House	Iceberg and mixed greens, provolone, Romano, onion tomato, artichoke, kalamata olive, cucumber	8/14
Caesar	Romaine, croutons, Romano (Add anchovies 1.50)	8/14
Seafood Salad	Salmon, shrimp over our house salad with balsamic citrus vinaigrette	30

Pasta

Rigatoni Trattoria	Italian sausage, red onion, mushroom, creamy marinara	24
Linguine Lombardo	Sausage links, mushroom, Julienne of onion, green pepper in sherry wine demi-glace	24
Rigatoni Seafood	Shrimp, scallops, lobster, peas, mushroom, creamy cognac lobster reduction	42
Tortellini	Meat-filled. Peas, mushroom, prosciutto, sun-dried tomatoes Pesto cream sauce	26
Linguine Seafood	Clams, shrimp, scallop, calamari with choice of marinara or olive oil garlic sauce	38
Baked Ravioli	Our Meat-filled ravioli in marinara with herbed Ricotta and Romano cheese	24
Fettuccine Alfredo	Chicken, Romano cream sauce	27
Penne Rustica	Roasted vegetables, garlic, olive oil, crushed & sun-dried tomato with a dash of marinara sauce	23

Presidential Dinner

For Two

<u>1st Course</u> – (2)Toasted Ravioli, (2) Shrimp de Jonghe Flash Fried Spinach (to share)	170
<u>2nd Course</u> - Caesar Salad (x2)	
<u>3rd Course</u> - 8oz Filet Milano (x2)	
<u>4th Course</u> - Espresso Choice of Cannoli or Lemon Ice	

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Pollo

Chicken Parmigiano	Lightly Italian breaded, baked, topped with marinara and provolone- Side of pasta	28
Chicken Gorgonzola	Lightly Italian breaded, baked, topped with gorgonzola cream sauce, mushroom – Potato of the Day	28
Chicken Lucciano	Lightly Italian breaded, baked, white wine cream sauce, artichoke, mushroom, peas- Risotto	28

Vitello

Veal Marsala	Marsala wine, mushroom garlic sauce- Potato of the day	33
Veal Saltimbocca	Veal cutlet with prosciutto provolone- Spinach pasta alfredo	34
Veal Lucciano	White wine cream sauce peas, mushroom, artichokes- Risotto	33

Bistecca

Served with potato of the day		8\10oz
Pepperloin	Rolled in cracked black pepper, sherry wine sauce green pepper, onion, mushroom	60/65
Filet Gorgonzola	White wine gorgonzola cheese sauce with mushroom	60/65
Filet Angelou	Topped with melted provolone, white wine lemon butter sauce with pancetta and mushroom	60/65
Filet Mignon	Charbroiled tenderloin topped with Carmine’s steak butter	60/65
Bone-in Ribeye	18 oz Certified Hereford, naturally aged 45 days topped with Carmine’s steak butter	82
Filet & Lobster	Filet paired with 8oz cold water butterflied tail	MP

Pesce

Atlantic Salmon	Charbroiled topped with creamy dill sauce- Risotto	36
Scampi Lombardo	Large prawns, garlic, capers Italian breadcrumbs- Spinach pasta alfredo	38
Twin Tails	Two tails butterflied and baked- Potato of the day	MP
Daily Seafood Special	Ask your server about our daily selection	MP

Piatto Vegetariano

Grilled Vegetables	Marinated and grilled Portabella mushroom with Fresh vegetables over a bed of risotto	26
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not Responsible for well-done steaks

201 S. 20th Street

314-621-0666

