# *"Happy Valentine's Day"*

## *Appetizers*

*Toasted Ravioli 16*

*Fried Artichoke Hearts 14.75*

*Shrimp De Jonghe 14.75*

## *Choice of Entrée*

### Entrees Include Lombardo's House Salad and Choice of Dessert

**Penne Rustica**-*Vegetables, Crushed & Sun!8fied Tomatoes, Olive Oil and Garlic.* . . . . . . . . . . . *"".* . . . . . . . **36**

**Tortellini**-*Peas, Mushrooms, Sun!8ried Tomatoes, Prosciutto, Pesto Cream* . . . . .. . . . . . . . . . . . **39**

**Rigatoni Trattoria**- *Italian Sausage, Onions, Mushroom with Creamy Marinara* . . . . . . . . . . . . **39**

**Linguine Seafood**-*Clams, Shrimp, Scallops, Crabmeat, with a Marinara Sauce* . . . . . . . . . . . . . **48**

**Rigatoni Seafood**-*Shrimp, Scallops and Crabmeat, with Peas and Mushrooms in*
 *a Cognac, Lobster Reduction Cream Sauce.* . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .. . . **48**

**Chicken Gorgonzola**- *Italian Breaded and Baked Airline Chicken Breast with a White Wine Gorgonzola*
 *Cheese Sauce with Mushrooms, and Penne Noodles.* . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **43**

**Chicken Lucciano**- *Italian Breaded and Baked Airline Chicken Breast with a White Wine Sauce with Peas*
 *Mushrooms and Artichoke Hearts. Served over Risotto.* . . . . . . . . . . . . . . . . . . . . . . . . . . **43**

**Veal Marsala**-*Veal Medallions in a Marsala Wine Sauce with Mushrooms*
 *Served with Potato of the Day* . . . . . . .. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **48**

**Atlantic Salmon**-*Grilled Atlantic Salmon with a Creamy Dill Sauce. Served with Risotto.* . . . . . . . . . . . **48**

**Scampi Lombardo**- *Prawns Drizzled with Garlic Butter, Topped with Italian Breadcrumbs*
 *and Capers. Served with Risotto.* . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . *52*

**Baked Veal Chop**- *Italian Breaded Veal Chop topped with Provolone with a White Wine*
 *Lemon Butter Sauce Pancetta and Mushroom. Served with the Potato of the Day.* . . . . . . . . . . . . . . . . . . **70**

**Pepperloin**- *Charbroiled Tenderloin, rolled in Cracked Pepper topped with a Sherry*
 *Wine Sauce with Green Pepper, Onion, and Mushroom. Served with Potato of the Day* . . . . . . . *8oz 72 ~ 10oz 76*

**Filet Mignon**-*Charbroiled, Topped with Steak Butter. With Potato of the Day.* . . . . . . . . . . . . *8oz 72 ~ 10oz 76*

**Filet Mignon and Lobster Tail** - *Charbroiled Filet Mignon and Lobster Tail*
 *Served with Potato of the Day* . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .. . . . . . . . . . . . . *Market Price*

**Twin Lobster Tails**–*Twin Lobster Tails. Served with Potato of the Day* . . . . . . . . . . . . . . . . . . . *Market Price*

## <u>Add 2 piece Scampi -16.50</u>

## <u>Add Lobster Tail - 67</u>

## *Choice of Dessert*

**-Cheesecake with Strawberries**          **- Tiramisu**      **-Chocolate Covered Strawberries**