

Mamma Lombardi's

Est. 1976

Ristorante featuring
Neapolitan Cuisine

Take Out Menu

Award Winning Wine List

Private Room Available for all Occasions!

400 Furrows Road, Holbrook, New York

Tel. 631-737-0774 • Fax. 631-737-6784 • www.MammaLombardis.com

Hours: Sun. 12 noon - 10 PM • Mon - Thurs. 11 AM - 10 PM • Fri & Sat. 11 AM - 11:30 PM



PIZZA SPECIALTIES FROM OUR OVEN

All Made to Order • Call Ahead • All Prices plus Sales Tax

Cheese & Specialty Pizza

(All Wheat Pizza Available for an add. charge)

Round Neapolitan Pizza 18" – 8 Slices.....	12.25
Sicilian – 10 Slices	13.50
Mamma Lombardi's House Round Neapolitan Special with Meatballs, Sausage, Anchovies, Extra Cheese, Pepperoni, Mushrooms, Sweet Peppers, Onion, Garlic.....	24.50
Mamma Lombardi's House Sicilian Special with Meatballs, Sausage, Anchovies, Extra Cheese, Pepperoni, Mushrooms, Sweet Peppers, Onion, Garlic....	25.50
Nonna's (Grandma's) Pizza	16.50
Whole Wheat Nonna's Pizza	17.50

New Neapolitan Pizza Specialties

Broccoli Pizza Broccoli, Mozzarella, Garlic & Romano Cheese..	17.50
White Pizza Ricotta Cheese & Mozzarella.....	19.50
Eggplant Pizza Eggplant, Sauce & Mozzarella.....	19.50
Stuffed Pizza with Vegetables	23.50
Stuffed Pizza with Meat.....	25.50
Spinach Pizza Spinach, Mozzarella, Garlic, Romano Cheese..	18.50
Margherita Deep Dish Pie	22.50
Deep Dish Marinara Pie.....	21.50
Pesto Pie	21.50
Personal Margherita Pie.....	8.50
Boccacini	6.00
Caprese Slice Fresh Mozzarella, Roasted Peppers, Sun-Dried Tomatoes, Fresh Basil, & Garlic.....	4.50

Create Your Own Pizza

Mamma Lombardi's Pizza starts with plum tomato sauce & mozzarella

You add the following:

Broccoli • Anchovies • Pepperoni • Spinach
Olives • Meatballs • Extra Cheese • Onion
Plum Tomato • Garlic • Sausage • Ham
Sweet Peppers • Mushrooms

½ Pie.....	2.00 Per Topping
Whole Pie	4.00 Per Topping

Paninis

Grilled Chicken with Broccoli Rabe, Fresh Mozzarella & Sun-Dried Tomatoes.....	6.95
Grilled Chicken with Roasted Peppers, Fresh Mozzarella, Sliced Tomatoes & Fresh Basil	6.95
Grilled Vegetables with Sun-Dried Tomatoes, Fresh Mozzarella & Basil	6.95
Prosciutto with Mozzarella & Fresh Basil	6.95

Specialty Items

Veggie Pop Broccoli, Eggplant, Mozzarella, Zucchini, Garlic, Romano Cheese, Marinara Sauce	6.95
Pepperoni Roll Pepperoni, Sausage, Romano Cheese, Mozzarella, Garlic...6.95	6.95
Chicken Roll Chicken, Mozzarella, Parmigiana Cheese & Sauce.....	6.95
Broccoli Parmigiana Roll Broccoli, Mozzarella, Ricotta Cheese & Sauce.....	6.95
Eggplant Roll Eggplant, Mozzarella Cheese & Sauce	6.95
Chicken Bruschetta Roll Grilled Chicken, Chopped Tomatoes, Garlic, Onions, Fresh Mozzarella Cheese, Basil & Extra Virgin Olive Oil	6.95
Stromboli Sharp Provolone, Mozzarella & Salami	6.95
Calzone From Our Oven Ricotta and Mozzarella Cheese..	6.95
Calzone with Ricotta, Mozzarella Cheese & Ham	6.95
Love Puppy Sausage, Peppers, Onions, Mozzarella & Sauce....	6.95
Rice Ball	4.50
Garlic Knots.....	0.50
Potato Croquette.....	3.50

Hero

(We use only the finest milk fed Veal for our Heroes)

Veal Cutlet Parmigiana	10.95
Veal Cutlet Milanese with lettuce & tomato.....	10.95
Veal Cutlet & Peppers Parmigiana	10.95
Veal Cutlet & Mushrooms Parmigiana	10.95
Eggplant Parmigiana.....	7.50
Sausage Hero	7.50
Sausage & Peppers Parmigiana.....	7.50
Sausage Parmigiana	7.50
Meatball Hero	7.50
Meatball Parmigiana	7.50
Meatball & Peppers Parmigiana.....	7.50
Pepper & Egg	7.50
Meatball & Sausage	7.50
Chicken Cutlet Parmigiana	7.50

PRIVATE PARTY ROOM AVAILABLE
& CUSTOM CATERING FOR ALL OCCASIONS



Mamma Lombardi's

To Our Patrons: Your selection will be cooked to order by our owners and chefs, Mamma Lombardi and Sons. Please let them know if there is a Special Dish you desire or if there is anything they can do to make your Dining Experience more pleasing. Buon Appetito! Our homemade tomato sauce is available in jars to take home.

ANTIPASTI

Hot Appetizers

Baked Clams	8.95
Mussels Marinara.....	8.95
Shrimp Oreganata.....	12.95
Clams Posillipo (light marinara sauce).....	9.50
Clams Casino	8.50
Zucchini (fried).....	7.95
Hot Antipasto (for one).....	8.95
Hot Antipasto (for two).....	15.95
Mozzarella in Carrozza	6.95
Mozzarella Sticks	6.95
Fried Calamari.....	10.95
Stuffed Mushrooms.....	8.95

Cold Appetizers

Shrimp Cocktail (extra large Shrimp).....	13.95
*Clam Cocktail (Raw).....	8.50
Roasted Pepper Salad	8.50
Cold Antipasto Napoletano Salami, Provolone, Sopressata, Capicola, Fresh Mozzarella, Prosciutto Di Parma, Roasted Peppers and Olives	10.95
Provolone, Salami & Olives....	9.50
Homemade Fresh Mozzarella & Tomatoes	9.50
Insalata Di Pesce (Cold Seafood Salad).....	14.95
Pulpo Salad (Cold Octopus Salad)	11.95
Calamari Salad	11.95
Scungilli Salad.....	12.95
Grilled Vegetable Antipasto....	8.95

Salad

Dinner Salad	4.75
Arugola Salad.....	7.50
Arugola, Endive & Radicchio...7.50	
Italian Salad.....	6.95
Spinach Salad	7.50
Caesar Salad.....	7.50
Baby Field Green Lettuce with Gorgonzola Cheese.....	8.50

Grilled Portobello Mushroom over Field Greens, Balsamic Vinaigrette Dressing	9.25
Field Green Lettuce with Goat Cheese, Walnuts and Raspberry Vinaigrette	8.50

Soups

Minestrone – Tubettini pasta with seasonal vegetable and a touch of plum tomato.....	6.95
Pasta Faggioli – Tubettini pasta with cannellini beans and a touch of plum tomato	6.95
Pasta Piselli – Tubettini pasta with peas and a touch of plum tomato	6.95

PASTA SPECIALTIES

(All Wheat Pasta Available for an add. charge)

Spaghettini with Tomato Sauce...13.00	
Spaghettini with Marinara Sauce...13.50	
Spaghettini with Meat Sauce.....14.95	
Spaghettini with Escarole & Cannelini beans, in garlic & oil with red hot pepper and a touch of tomatoes.....	14.50
Spaghettini with oil & garlic....12.95	
Spaghettini Carbonara cream sauce with pancetta & Romano cheese	14.50
Linguine with White Clam Sauce (fresh) whole little neck clams	19.50
Linguine with Red Clam Sauce (fresh) whole little neck clams	19.50
Angel Hair Marechiaro clams, shrimp & mussels in a light marinara sauce...19.95	
Linguine Primavera fresh vegetables with a light marinara cream sauce.....	15.25
Fussilli Boscaiola with sun-dried tomatoes, prosciutto, onions & mushrooms, served in tomato sauce with cognac & cream.....	17.95
Perciatelli with Eggplant in fresh filetto tomato sauce.....	14.95
Linguine Puttanesca (spicy sauce) fresh tomatoes, garlic, capers, olives & anchovies.....	14.95

Fettuccine Alfredo in a white cream sauce.....	14.95
Tortellini alla Panna white cream sauce	14.95
Orecchiette with Chicken broccoli, sun-dried tomatoes, olive oil & garlic.....	16.95
Orecchiette with Broccoli Rabe Extra Virgin olive oil, sun-dried tomatoes and homemade sausage meat.....	17.25
Bow Tie Pasta with Gorgonzola Cheese sun-dried tomato, prosciutto & mushrooms in a light pink sauce	18.95
Bow Tie Pasta with Fresh Maryland Crabmeat in fresh tomato sauce with garlic, onion & sun-dried tomatoes along with a touch of cream.....	19.95
Bow Tie Pasta with Fresh Salmon sun-dried tomatoes & peas in vodka sauce.....	17.95
Penne alla Lock Pasta with Shrimp fresh tomato, peas & basil in a cream sauce.....	19.95
Penne alla Vodka with cream meat sauce.....	16.95
Penne with Shrimp broccoli, oil & garlic.....	18.95
Penne Arrabiata fresh tomato, garlic & spicy hot red pepper.....	14.95
Rigatoni all'Amatriciana fresh tomatoes, onions, prosciutto & grated parmigiana cheese.....	15.95
Rigatoni with Broccoli di Rabe (in season).....	16.95
Rigatoni Filetto di Pomodoro tomato, onion & basil.....	14.95
Baked Ziti Parmigiana	14.95
Baked Ravioli.....	14.95
Baked Lasagna (homemade)	14.95
Baked Manicotti	15.95
Stuffed Shells (homemade).....	14.95
Baked Gnocchi with tomato sauce	14.95
Cavatelli tomato, basil sauce or pesto sauce.....	14.95



Eggplant Rollatine stuffed with Ricotta cheese, prosciutto & mozzarella served w/choice of salad or pasta.....17.25

Eggplant Parmigiana with spaghetti & salad16.95

Mamma's Special clams, shrimp & mussels served over linguine alla marinara with salad..... 19.95

VERDURE (Vegetables)

Broccoli with oil & garlic7.95

Broccoli Parmigiana7.95

Escarole with oil & garlic.....7.95

Broccoli Rabe bitter broccoli in season

Escarole with Cannellini beans.....9.50

Spinach with oil & garlic7.95

SIDE DISHES

French Fries3.00

Garlic Bread topped with mozzarella cheese3.00

Meatballs (two)4.00

Sausage (two) hot or sweet.....4.00

Bruschetta (toasted bread – garlic, basil and fresh tomatoes).....3.95

SAUCE SUBSTITUTES

To substitute tomato sauce on pasta, the additional charge is:

Meat Sauce4.95

White Clam Sauce.....7.50

Red Clam Sauce.....7.50

PESCE (Fish)

Mamma Lombardi's Special

Zuppa Di Pesce clams, lobster tail, shrimp, mussels, scungilli, calamari served with linguine alla marinara & salad (hot or mild).....25.95

Mussels Posillipo fresh tomatoes & garlic sauce.....17.95

Fresh Fish of the Day prepared any style

Fresh Atlantic Salmon sautéed in lemon caper sauce with artichoke hearts..... 21.95

Fresh Filet of Sole Livornese tomatoes, garlic, onions, olives & capers.. 21.95

Fried Calamari.....18.95

Calamari alla Marinara squid with tomatoes & garlic.....18.95

Whole Lobster Fra Diavolo priced according to market value

Shrimp Oreganata broiled in white wine, lemon, garlic butter & bread crumbs22.95

Shrimp alla Marinara fresh tomatoes with garlic garnished with clams22.95

Shrimp alla Fra Diavolo fresh tomatoes with garlic (very hot) garnished with clams & mussels23.95

Fried Shrimp22.95

Shrimp Parmigiana fresh tomato sauce & mozzarella cheese22.95

Shrimp Francese sautéed in a lemon & wine sauce22.95

Fritto Misto combination of fried shrimp, calamari & fish of the day24.95

Shrimp alla Mamma Lombardi sautéed in a white wine, prosciutto & mushroom sauce22.95

VITELLO (Veal)

Veal Cutlet Parmigiana fresh tomato sauce & mozzarella cheese21.95

Veal Scaloppine Pizzaiola fresh tomatoes, garlic, oregano & Romano cheese21.95

Veal Cutlet Milanese breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce21.95

Veal Cutlet & Peppers Parmigiana fresh peppers, tomato sauce & mozzarella cheese.....21.95

Veal Scaloppine alla Francese sautéed in a lemon & white sauce21.95

Veal Piccata veal sautéed with white wine, lemon, artichoke hearts & capers21.95

Veal Saltimbocca sautéed with spinach, sage, prosciutto & marsala wine21.95

Veal Sorrentino veal & eggplant sautéed in marsala wine with mushrooms, topped with prosciutto, sliced tomato & mozzarella..21.95

Veal Scaloppine alla Zingara veal sautéed in white wine, pimentos, peppers, artichokes & prosciutto.....21.95

Veal Cutlet Giardiniera breaded veal topped with chopped arugula, tomato, basil in olive oil & a balsamic vinegar dressing.. 21.95

Veal Rollatini stuffed with spinach, prosciutto di parma, mozzarella in a wild mushroom sauce.....22.95

*Broiled Loin Veal Chop Mamma Lombardi32.95

Veal alla Mamma Lombardi sautéed in a marsala wine, prosciutto sauce & artichokes then topped with mozzarella cheese.....22.95

Chicken & Sausage Campagnola fried with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet)..21.95

ITALIAN SPECIALTIES OF THE HOUSE

Boneless Chicken Scarpariello with sausage sautéed in garlic, white wine, lemon & rosemary.....19.95

*Pork Chops Pizzaiola center cut chops cooked in fresh tomato, garlic & mushrooms.....22.95

Trippa alla Napolitana.....16.95

*Pork Chops alla Mamma Lombardi center cut pork chops fried with hot or sweet cherry vinegar peppers & potatoes.....22.95

Pork Braciola pork stuffed with garlic, pignolis, raisins & Romano cheese in a tomato sauce19.95

*MANZO (Beef)

Grilled Filet Mignon25.95

Grilled Filet Mignon with wild mushrooms in a red wine sauce26.95

Baby Rack of Lamb (Aromatic) with fresh herbs & spices.....25.95

Rib Eye Grilled Steak24.95

Rib Eye Steak Pizzaiola with wild mushrooms.....25.95

Rib Eye Grilled Steak with sautéed onions & wild mushrooms.....25.95

All Entrees served with choice of salad or spaghetti.

**Cooked to your preference. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Prices Subject to Change without Notice



POLLO (Poultry)

- Breast of Chicken Cacciatore
sautéed with fresh tomatoes, mushrooms, onions & peppers 18.95
- Breast of Chicken Parmigiana
fresh tomato sauce & mozzarella cheese 18.95
- Breast of Chicken alla Francese
sautéed in lemon & wine sauce 18.95
- Breast of Chicken Bolognese *sautéed in marsala wine with mushroom, prosciutto sauce, topped with mozzarella cheese* ... 18.95
- Breast of Chicken Rollatine alla Marsala
stuffed with prosciutto, Romano cheese & mozzarella, sautéed in marsala wine with mushrooms 20.95
- Chicken Tantillo *boneless breast of chicken (or bone in) cooked with red and green vinegar peppers (hot or sweet) & potatoes* 18.95
- Chicken alla Zingara *sautéed in white wine, prosciutto, pimentos, peppers & artichoke hearts* 18.95



Rustic Ambiance

Mamma's own wine cellar, which sits below the restaurant, houses the Lombardi family's homemade vintage along with hundreds of the world's finest wines. If you are looking to host a private dinner for your family, clients or friends surrounded by old world charm; ask to see our private room... *You'll be delighted!*

