

# Mamma Lombardi's

## DINNER MENU

### COLD ANTIPASTI

<b>ANTIPASTO NAPOLETANO</b> salami, provolone, sopressata, capicola, sausage, fresh mozzarella, prosciutto di parma, olives, roasted peppers	16.00
<b>ANTIPASTO RUSTICO</b> a selection of roasted, grilled & baked vegetables, mozzarella bocconcini, roasted peppers	13.50
<b>HOMEMADE FRESH MOZZARELLA</b> served with fresh plum tomatoes	11.50
<b>CHUNKS OF PARMIGIANO &amp; OLIVES</b>	13.00
<b>HOUSE ROASTED PEPPER SALAD</b>	10.50
<b>PULPO SALAD</b> celery, garlic, olives & lemon dressing	16.50
<b>SHRIMP COCKTAIL</b>	15.95
<b>CALAMARI SALAD</b> celery, garlic, olives & lemon dressing	15.00
<b>CLAM COCKTAIL (RAW)*</b>	10.50
<b>SEAFOOD SALAD</b> mussels, pulpo, scungili, calamari, shrimp, celery, olives & lemon dressing	17.95

<b>PASTA PISELLI 9.00</b> tubettini with peas and a touch of plum tomato
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### HOT ANTIPASTI

<b>MOZZARELLA EN CARROZZA</b>	10.00
<b>MOZZARELLA STICKS</b>	9.00
<b>FRIED ZUCCHINI</b>	10.50
<b>STUFFED MUSHROOMS</b>	10.50
<b>HOT ANTIPASTO (FOR ONE)</b>	12.50
<b>HOT ANTIPASTO (FOR TWO)</b>	20.00
<b>HOT SAUSAGE &amp; PEPPERS</b>	11.00
<b>MUSSELS MARINARA</b>	12.50
<b>SHRIMP OREGANATA</b>	15.50
<b>CLAMS CASINO</b>	11.00
<b>BAKED CLAMS</b>	11.00
<b>CLAMS POSILLIPO</b>	13.00
<b>FRIED CALAMARI</b>	14.00
<b>GRILLED CALAMARI OREGANATA (ON SKEWER)</b>	15.00

### INSALATE (SALAD)

<b>DINNER SALAD</b>	8.50
<b>ARUGULA SALAD</b> onions, pignoli nuts, gorgonzola cheese, Kalamata olives & balsamic dressing	10.50
<b>ARUGULA, ENDIVE &amp; RADICCHIO</b>	11.00
<b>ITALIAN SALAD</b>	10.50
<b>CAESAR SALAD</b>	10.50
<b>BABY FIELD GREEN SALAD</b> with gorgonzola cheese	10.50
<b>GRILLED PORTOBELLO SALAD</b> over baby field greens with balsamic vinaigrette	12.50
<b>GRILLED CALAMARI SALAD</b> over baby field greens	15.00
<b>BABY FIELD GREEN LETTUCE</b> with goat cheese, walnuts & raspberry vinaigrette	10.50

### ZUPPE (SOUP)

<b>MINISTRONE 9.00</b> tubettini pasta with seasonal vegetables and a touch of plum tomato
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<b>PASTA FAGIOLI 9.00</b> tubettini with cannellini beans and a touch of plum tomato
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### PASTA SPECIALTIES

WHOLE WHEAT & GLUTEN-FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE

<b>SPAGHETTI WITH MARINARA SAUCE</b> fresh tomatoes and garlic	18.00
<b>SPAGHETTI WITH TOMATO SAUCE</b>	18.00
<b>SPAGHETTI WITH MEAT SAUCE</b>	20.00
<b>SPAGHETTI WITH ESCAROLE &amp; CANNELLINI BEANS</b> garlic & oil with red hot peppers & a touch of tomato	20.00
<b>SPAGHETTI WITH OLIVE OIL &amp; GARLIC</b>	18.00
<b>SPAGHETTI CARBONARA</b> cream sauce with pancetta & romano cheese	19.50
<b>LINGUINE WITH WHITE CLAM SAUCE</b> fresh whole little neck clams	25.50
<b>LINGUINE WITH RED CLAM SAUCE</b> fresh whole little neck clams	25.50
<b>ANGEL HAIR MARECCHIARE*</b> clams, shrimp & mussels in a light marinara sauce	28.50
<b>LINGUINE PRIMAVERA</b> fresh vegetables with a light marinara cream sauce	22.00
<b>FUSSILI BOSCAIOLA</b> sundried tomatoes, prosciutto, onions & mushrooms served in tomato sauce with cognac & cream	22.00

<b>PERCIATELLI WITH EGGPLANT</b>	20.50
<b>LINGUINE PUTTANESCA (SPICY SAUCE)</b> fresh tomatoes, garlic, capers, olives & anchovies	20.50
<b>RIGATONI WITH BROCCOLI RABE</b>	23.00
<b>CAVATELLI</b> tomato basil sauce or pesto sauce	20.50
<b>FETTUCCINI ALFREDO</b> in a cream sauce	20.50
<b>TORTELLINI ALLA PANNA</b> in a cream sauce	23.00
<b>ORECCHIETTE WITH CHICKEN</b> broccoli, sundried tomatoes, olive oil & garlic	23.00
<b>ORECCHIETTE WITH BROCCOLI RABE &amp; HOMEMADE SAUSAGE</b> extra virgin olive oil, garlic & sausage	23.50
<b>PENNE ARRABIATA</b> fresh tomato, garlic & spicy hot red pepper	20.50

<b>BOWTIE PASTA WITH GORGONZOLA CHEESE</b> sundried tomato, prosciutto & mushrooms in a light sauce	23.00
<b>BOWTIE PASTA WITH FRESH MARYLAND CRABMEAT</b> in a fresh tomato sauce with garlic, onions & sundried tomatoes along with a touch of cream	26.00
<b>BOWTIE PASTA WITH FRESH SALMON</b> sundried tomatoes & peas in a vodka sauce	24.00
<b>PENNE ALLA LOCK</b> pasta with shrimp, fresh tomatoes, peas & basil in a cream sauce	26.00
<b>PENNE ALLA VODKA</b> homemade Bolognese sauce with a touch of cream	22.50
<b>PENNE WITH SHRIMP</b> with broccoli, oil & garlic	26.00
<b>RIGATONI ALL'AMATRICIANA</b> fresh tomato, onion, pancetta & grated parmigiana cheese	21.50
<b>RIGATONI FILETTO</b>	
<b>DI POMODORO</b> fresh tomato, onion & basil	20.50

### MANZO (BEEF)

<b>GRILLED FILET MIGNON* 10OZ</b>	41.00
<b>GRILLED FILET MIGNON* 10OZ</b> topped with shiitake mushrooms in a red wine sauce	42.00
<b>BONELESS RIB EYE STEAK* 18OZ</b> Topped with onions & shitake mushrooms	41.00
<b>BONELESS RIB EYE STEAK* 18OZ</b>	41.00
<b>BONELESS RIB EYE PIZZAIOLA* 18OZ</b> with tomato sauce, garlic, oregano, romano cheese, basil & mushrooms	42.00

### POLLO (POULTRY)

<b>CHICKEN PARMIGIANA</b> fresh tomato sauce & mozzarella cheese	25.50
<b>CHICKEN ALLA FRANCESE</b> sautéed in a lemon & white wine sauce	25.75
<b>CHICKEN ROLLATINE ALLA MARSALA</b> stuffed with prosciutto, romano cheese & mozzarella cheese sautéed in Marsala wine with mushrooms	26.00
<b>CHICKEN CACCIATORE</b> sautéed with fresh tomatoes, mushrooms, onions & peppers	25.50
<b>CHICKEN BOLOGNESE</b> sautéed in Marsala wine with mushrooms & prosciutto, topped with mozzarella cheese	26.00
<b>CHICKEN TANTILLO</b> boneless or bone-in chicken breast cooked with red & green vinegar peppers (hot or sweet) in potatoes	25.50
<b>CHICKEN ALLA ZINGARA</b> sautéed in white wine, prosciutto, pimiento peppers & artichoke hearts	25.50
<b>CHICKEN &amp; SAUSAGE CAMPAGNOLA</b> fried with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet)	29.50
<b>BONELESS OR BONE-IN CHICKEN SCARPARELLO</b> with sausage sautéed in garlic, white wine, lemon & rosemary	27.00

### SIDES

<b>BROCCOLI RABE WITH GARLIC &amp; OIL</b>	12.00
<b>ESCAROLE WITH GARLIC &amp; OIL</b>	10.00
<b>ESCAROLE WITH CANNELLINI BEANS</b>	11.00
<b>BROCCOLI WITH GARLIC &amp; OIL</b>	10.00
<b>SPINACH WITH GARLIC &amp; OIL</b>	10.00
<b>FRENCH FRIES</b>	4.50
<b>SAUSAGE (2) HOT OR SWEET</b>	8.00
<b>MEATBALLS</b>	6.00
<b>GARLIC BREAD</b> topped with mozzarella cheese	5.00
<b>BRUSCHETTA</b>	6.00

### AL FORNO SPECIALTIES

<b>BAKED ZITI PARMIGIANA</b> tomato sauce, ricotta & mozzarella cheese	20.50
<b>BAKED RAVIOLI</b> tomato sauce & mozzarella	21.00
<b>BAKED MANICOTTI</b>	21.00
<b>BAKED LASAGNA</b> tomato meat sauce, mozzarella & ricotta	21.00
<b>BAKED GNOCCHI</b> tomato sauce, mozzarella & ricotta	21.00
<b>STUFFED SHELLS</b> tomato sauce, mozzarella & ricotta	21.00
<b>EGGPLANT PARMIGIANA</b> served with a choice of salad or pasta	22.00
<b>EGGPLANT ROLLATINE</b> served with a choice of salad or pasta	23.00

<b>VEAL CUTLET PARMIGIANA</b> fresh tomato sauce & mozzarella cheese	27.50
<b>VEAL SCALLOPINI PIZZAIOLA</b> fresh tomato, garlic, oregano, romano cheese, basil	27.50
<b>VEAL SCALLOPINI</b>	
<b>ALLA MARSALA</b> sautéed in a Marsala wine sauce with prosciutto & mushrooms	27.50
<b>VEAL SCALLOPINI</b>	
<b>ALLA FRANCESE</b> sautéed in a lemon & white wine sauce	27.50
<b>VEAL SORRENTINO</b> veal & eggplant sautéed in Marsala wine with mushrooms, topped with prosciutto, sliced tomato & mozzarella	28.50

### MAMMA LOMBARDI'S SPECIALTIES

<b>PORK BRACIOLA</b> pork stuffed with garlic, pignoli, raisins & romano cheese in tomato sauce	24.50
<b>PORK CHOPS ALLA MAMMA LOMBARDI*</b> center cut pork chops fried with hot or sweet cherry vinegar peppers & potatoes	29.50
<b>PORK CHOPS PIZZAIOLA*</b> center cut chops cooked in fresh tomatoes, garlic & mushrooms	29.50
<b>TRIPPA ALLA NAPOLITANA</b>	24.50
<b>BABY RACK OF LAMB ROMANA</b> grilled lamb chops topped with light tomato sauce, artichoke hearts, peppers & mushrooms	39.00

### VITELLO (VEAL)

<b>VEAL CUTLET MILANESE</b> pan fried and breaded with a wedge of lemon	27.50
<b>VEAL CUTLET &amp; PEPPERS</b>	
<b>PARMIGIANA</b>	27.50
<b>VEAL SCALLOPINI ALLA ZINGARA</b> sautéed in white wine, pimento peppers, artichokes & prosciutto	27.50
<b>VEAL CUTLET GIARDINIERA</b> breaded topped with chopped arugula, tomatoes, & basil in an oil and balsamic vinegar dressing	27.50
<b>VEAL ALLA MAMMA LOMBARDI</b> sautéed in a Marsala wine, prosciutto & artichoke sauce topped with mozzarella cheese	28.50

### PESCE (FISH)

<b>FRESH FISH OF THE DAY</b> MARKET PRICE	
prepared any style	
<b>CALAMARI MARINARA</b>	26.50
squid with tomatoes & garlic	
<b>FRIED CALAMARI</b>	23.50
<b>FRITTO MISTO</b>	29.50
combination of fried shrimp, calamari and fish of the day	
<b>FRIED SHRIMP</b>	29.50
<b>SHRIMP OREGANATA</b>	29.50
broiled in white wine, lemon, garlic butter & breadcrumbs	
<b>SHRIMP FRA DIAVOLO</b>	29.50
fresh tomatoes with garlic (very hot) garnished with clams and mussels	
<b>SHRIMP PARMIGIANA</b>	29.50
fresh tomato sauce with mozzarella cheese	
<b>SHRIMP ALLA MARINARA</b>	29.50
Fresh tomatoes with garlic, garnished with clams	
<b>SHRIMP FRANCESE</b>	29.00
sautéed in a lemon & wine sauce	
<b>SHRIMP ALLA MAMMA LOMBARDI</b>	29.00
sautéed in white wine, prosciutto & mushroom sauce	
<b>WHOLE LOBSTER FRA DIAVOLO*</b> MARKET PRICE	
<b>FRESH FILET OF SOLE LIVORNESE</b>	29.50
tomatoes, garlic, onions, olives & capers	
<b>FRESH ATLANTIC SALMON PICCATA</b>	29.50
sautéed with white wine, lemon, artichoke hearts & capers	
<b>MAMMA LOMBARDI'S SPECIAL ZUPPA DI PESCE*</b>	35.00
clams, 1/2 lobster, shrimp, mussels, calamari served with linguine alla marinara & salad (hot or mild)	
<b>MAMMA'S SPECIAL*</b>	28.50
clams, shrimp & mussels over linguine alla marinara with salad	
<b>MUSSELS POSILLIPO</b>	23.00
fresh tomato & garlic sauce	

ALL ENTREES ARE SERVED WITH SALAD OR PASTA (EXCEPT PASTA ENTREES). CHOICE OF PENNE, OR SPAGHETTI WITH TOMATO SAUCE —BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY—

GRATUITY NOT INCLUDED - EXTRA CHARGE FOR SHARING DINNERS \$8.00 PER PERSON - CHILDREN'S PORTIONS AVAILABLE - FOR SPECIAL DIETARY REQUESTS, PLEASE ADVISE YOUR SERVER - GIFT CERTIFICATES AVAILABLE

\*COOKED TO YOUR PREFERENCE. CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS





**LOMBARDI'S MARKET**



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