

Mamma Lombardi's



DINNER MENU



COLD ANTIPASTI

ANTIPASTO NAPOLETANO	16.00
salami, provolone, sopressata, capicola, sausage, fresh mozzarella, prosciutto di parma, olives, roasted peppers	
HOMEMADE FRESH MOZZARELLA	11.50
served with fresh plum tomatoes	
CHUNKS OF PARMIGIANO & OLIVES	13.00
HOUSE ROASTED PEPPER SALAD	12.95
PULPO SALAD	18.00
celery, garlic, olives & lemon dressing	
SHRIMP COCKTAIL	18.00
CALAMARI SALAD	17.00
celery, garlic, olives & lemon dressing	
CLAM COCKTAIL (RAW)*	10.50
SEAFOOD SALAD	20.00
mussels, pulpo, scungili, calamari, shrimp, celery, olives & lemon dressing	
PROVOLONE, SALAMI, & OLIVES	14.00

HOT ANTIPASTI

MOZZARELLA EN CARROZZA	12.00
MOZZARELLA STICKS (8)	11.00
FRIED ZUCCHINI	13.00
STUFFED MUSHROOMS	12.50
HOT ANTIPASTO (FOR TWO)	22.00
HOT SAUSAGE & PEPPERS	12.00
MUSSELS MARINARA	14.00
MUSSELS LUCIANO	14.00
SHRIMP OREGANATA	16.00
CLAMS CASINO (8)	13.50
BAKED CLAMS (8)	13.50
CLAMS POSILLIPO	16.00
FRIED CALAMARI	14.00
GRILLED CALAMARI OREGANATA (ON SKEWER)	16.00

INSALATE (SALAD)

DINNER SALAD	8.95
ARUGULA SALAD	10.95
onions, pignoli nuts, gorgonzola cheese, Kalamata olives & balsamic dressing	
ARUGULA, ENDIVE & RADICCHIO	11.95
ITALIAN SALAD	10.95
CAESAR SALAD	10.95
SPINACH SALAD	10.95
BABY FIELD GREEN SALAD	10.95
with gorgonzola cheese	
GRILLED PORTOBELLO SALAD	14.95
over baby field greens with balsamic vinaigrette	
GRILLED CALAMARI SALAD	17.00
over baby field greens	
BABY FIELD GREEN LETTUCE	11.95
with goat cheese, walnuts & raspberry vinaigrette	

PASTA PISELLI	10.00
tubettini with peas and a touch of plum tomato	

STRACCIATELLA	10.00
Italian Style Egg Drop Soup with Spinach	

MINISTRONE	10.00
tubettini pasta with seasonal vegetables and a touch of plum tomato	

CHEESE TORTELLINI IN BRODO	10.00
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PASTA FAGIOLI	10.00
tubettini with cannellini beans and a touch of plum tomato	

ZUPPE (SOUP)

PASTA SPECIALTIES

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

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

PERCIATELLI WITH EGGPLANT	20.50
LINGUINE PUTTANESCA (SPICY SAUCE)	21.00
fresh tomatoes, garlic, capers, olives & anchovies	
RIGATONI WITH BROCCOLI RABE	23.00
CAVATELLI	20.50
tomato basil sauce or pesto sauce	
FETTUCCINI ALFREDO	20.50
in a cream sauce	
TORTELLINI ALLA PANNA	23.00
in a cream sauce	
ORECCHIETTE WITH CHICKEN	23.00
broccoli, sundried tomatoes, olive oil & garlic	
ORECCHIETTE WITH BROCCOLI RABE & HOMEMADE SAUSAGE	23.50
extra virgin olive oil, garlic & sausage	
PENNE ARRABIATA	20.50
fresh tomato, garlic & spicy hot red pepper	

BOWTIE PASTA WITH GORGONZOLA CHEESE	23.00
sundried tomato, prosciutto & mushrooms in a light sauce	
BOWTIE PASTA WITH FRESH MARYLAND CRABMEAT	26.00
in a fresh tomato sauce with garlic, onions & sundried tomatoes along with a touch of cream	
BOWTIE PASTA WITH FRESH SALMON	24.00
sundried tomatoes & peas in a vodka sauce	
PENNE ALLA LOCK	26.00
pasta with shrimp, fresh tomatoes, peas & basil in a cream sauce	
PENNE ALLA VODKA	21.00
homemade Bolognese sauce with a touch of cream	
PENNE WITH SHRIMP	26.00
with broccoli, oil & garlic	
RIGATONI ALL'AMATRICIANA	21.50
fresh tomato, onion, pancetta & grated parmigiana cheese	
RIGATONI FILETTO DI POMODORO	20.50
fresh tomato, onion & basil	

AL FORNO SPECIALTIES

BAKED ZITI PARMIGIANA	20.50
tomato sauce, ricotta & mozzarella cheese	
BAKED RAVIOLI	21.00
tomato sauce & mozzarella	
BAKED MANICOTTI	21.00
BAKED LASAGNA	21.00
tomato meat sauce, mozzarella & ricotta	
BAKED GNOCCHI	21.00
tomato sauce, mozzarella & ricotta	
STUFFED SHELLS	21.00
tomato sauce, mozzarella & ricotta	
EGGPLANT PARMIGIANA	22.00
served with a choice of salad or pasta	
EGGPLANT ROLLATINE	23.00
served with a choice of salad or pasta	
VEAL CUTLET PARMIGIANA	27.50
fresh tomato sauce & mozzarella cheese	
VEAL SCALLOPINI PIZZAIOLA	27.50
fresh tomato, garlic, oregano, romano cheese, basil	
VEAL SCALLOPINI	27.50
sautéed in a Marsala wine sauce with prosciutto & mushrooms	
VEAL SCALLOPINI ALLA FRANCESE	27.50
sautéed in a lemon & white wine sauce	
VEAL SORRENTINO	28.50
veal & eggplant sautéed in Marsala wine with mushrooms, topped with prosciutto, sliced tomato & mozzarella	
BROILED VEAL CHOP	35.00

MAMMA LOMBARDI'S SPECIALTIES

PORK BRACIOLA	25.00
pork stuffed with garlic, pignoli, raisins & romano cheese in tomato sauce	
PORK CHOPS ALLA MAMMA LOMBARDI*	29.50
center cut pork chops fried with hot or sweet cherry vinegar peppers & potatoes	
PORK CHOPS PIZZAIOLA*	29.50
center cut chops cooked in fresh tomatoes, garlic & mushrooms	
TRIPPA ALLA NAPOLITANA	24.50
BABY RACK OF LAMB ROMANA	39.00
grilled lamb chops topped with light tomato sauce, artichoke hearts, peppers & mushrooms	

VITELLO (VEAL)

VEAL CUTLET MILANESE	27.50
pan fried and breaded with a wedge of lemon	
VEAL CUTLET & PEPPERS PARMIGIANA	27.50
VEAL SCALLOPINI ALLA ZINGARA	27.50
sautéed in white wine, pimento peppers, artichokes & prosciutto	
VEAL CUTLET GIARDINIERA	27.50
breaded topped with chopped arugula, tomatoes, & basil in an oil and balsamic vinegar dressing	
VEAL ALLA MAMMA LOMBARDI	28.50
sautéed in a Marsala wine, prosciutto & artichoke sauce topped with mozzarella cheese	
BROILED VEAL CHOP	37.00
MAMMA LOMBARDI	37.00

PESCE (FISH)

FRESH FISH OF THE DAY	MARKET PRICE	SHRIMP FRANCESE	29.50
prepared any style		sautéed in a lemon & wine sauce	
CALAMARI MARINARA	25.00	SHRIMP ALLA MAMMA LOMBARDI	29.50
squid with tomatoes & garlic		sautéed in white wine, prosciutto & mushroom sauce	
FRIED CALAMARI	25.00	WHOLE LOBSTER FRA DIAVOLO*	MARKET PRICE
FRITTO MISTO	29.50	FRESH FILET OF SOLE OREGANATA	29.50
combination of fried shrimp, calamari and fish of the day		tomatoes, garlic, onions, olives & capers	
FRIED SHRIMP	29.50	FRESH ATLANTIC SALMON PICCATO	29.50
SHRIMP OREGANATA	29.50	sautéed with white wine, lemon, artichoke hearts & capers	
broiled in white wine, lemon, garlic butter & breadcrumbs		MAMMA LOMBARDI'S SPECIAL	
SHRIMP FRA DIAVOLO	29.50	ZUPPA DI PESCE*	36.00
fresh tomatoes with garlic (very hot) garnished with clams and mussels		clams, 1/2 lobster, shrimp, mussels, calamari served with linguine alla marinara & salad (hot or mild)	
SHRIMP PARMIGIANA	29.50	MAMMA'S SPECIAL*	28.50
fresh tomato sauce with mozzarella cheese		clams, shrimp & mussels over linguine alla marinara with salad	
SHRIMP ALLA MARINARA	29.50	MUSSELS POSILLIPO	23.00
Fresh tomatoes with garlic, garnished with clams		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