



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 additional charge)

Round Neapolitan Pizza 18" (8 slices).....	14.50
Sicilian" (10 slices)	16.50
Mamma Lombardi's House Round Neapolitan Special with Meatballs, Sausage, Anchovies, Extra Cheese, Pepperoni, Mushrooms, Sweet Peppers, Onion, Garlic.....	25.50
Mamma Lombardi's House Sicilian Special with Meatballs, Sausage, Anchovies, Extra Cheese, Pepperoni, Mushrooms, Sweet Peppers, Onion, Garlic.....	26.50
Nonna's (Grandma's) Pizza.....	17.00
Whole Wheat Nonna's Pizza.....	18.00

New Neapolitan Pizza Specials

Broccoli Pizza Broccoli, Mozzarella, Garlic & Romano Cheese	20.50
White Pizza Ricotta Cheese & Mozzarella.....	21.50
Eggplant Pizza Eggplant, Sauce & Mozzarella	21.50
Stuffed Pizza with Vegetables.....	25.50
Stuffed Pizza with Meat	27.50
Spinach Pizza Spinach, Mozzarella, Garlic, Romano Cheese ..	21.50
Margherita Deep Dish Pie	23.50
Deep Dish Marinara Pie	22.50
Pesto Pie.....	22.50
Margherita Focaccia	9.00
12" Thin Crust Margherita Pie	12.00
Boccacini.....	8.00
Caprese Pie Fresh Mozzarella, Roasted Peppers, Sun-dried Tomatoes, Fresh Basil & Garlic.....	25.50

Create Your Own Pizza

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

Toppings

Whole Pie.....	4.00 per topping
Anchovies	Meatballs
Garlic	Mushrooms
Extra Cheese	Pepperoni
	Sausage

Whole Pie.....	6.00 per topping
Broccoli	Plum or Chopped Tomato
Spinach	Ham

Paninis

Grilled Chicken with Broccoli Rabe with Fresh Mozzarella & Sun-dried Tomatoes	8.75
Grilled Chicken with Roasted Peppers with Fresh Mozzarella, Sliced Tomatoes & Fresh Basil	8.75
Grilled Vegetables with sun-dried tomatoes, Fresh Mozzarella & Basil	8.75
Prosciutto with Mozzarella & Fresh Basil	8.75

Specialty Items

Veggie Pop Broccoli, Eggplant, Mozzarella, Zucchini, Garlic, Romano Cheese, Marinara Sauce	9.25
Pepperoni Roll Pepperoni, Sausage, Romano Cheese, Mozzarella, Garlic ...	9.25
Chicken Roll Chicken, Mozzarella, Parmigiana Cheese & Sauce	9.25
Broccoli Parmigiana Roll Broccoli, Mozzarella, Ricotta Cheese & Sauce	9.25
Eggplant Roll with Mozzarella Cheese & Sauce.....	9.25
Chicken Bruschetta Roll Grilled Chicken, Chopped Tomatoes, Garlic, Onions, Fresh Mozzarella Cheese, Basil & Extra Virgin Olive Oil	9.25
Stromboli Sharp Provolone, Mozzarella & Salami	9.25
Calzone From Our Oven Ricotta & Mozzarella Cheese	9.25
Calzone with Ricotta, Mozzarella Cheese & Ham	9.25
Love Puppy Sausage, Peppers, Onions, Mozzarella & Sauce.....	9.25
Rice Ball	3.50
Garlic Knots	0.50
Potato Croquette	3.50

Hero

(We use only the finest milk fed veal for our heros)

Veal Cutlet Parmigiana.....	13.00
Veal Cutlet Milanese with Lettuce & Tomato.	13.00
Veal Cutlet & Peppers Parmigiana	13.00
Veal Cutlet & Mushrooms Parmigiana	13.00
Eggplant Parmigiana.....	9.25
Sausage Hero.....	9.25
Sausage & Peppers Parmigiana	9.25
Sausage Parmigiana	9.25
Meatball Hero	9.25
Meatball Parmigiana.....	9.25
Meatball & Peppers Parmigiana	9.25
Peppers & Egg	8.75
Meatball & Sausage.....	9.50
Chicken Cutlet Parmigiana	9.50
Potatoes & Egg	8.75

PRIVATE PARTY ROOM AVAILABLE
& CUSTOM CATERING FOR ALL OCCASIONS



Reputation is Everything

when it comes to Mamma Lombardi's sauces.

with all the right ingredients...including love

Mamma Lombardi's sauces and oils are available at fine supermarkets, Lombardi's Market and Mamma Lombardi's Pizzeria and Restaurants.

Enjoy the tradition!



www.MammaLombardiSauces.com



Mamma Lombardi's

Catering For All Occasions Available

400 FURROWS ROAD HOLBROOK, NEW YORK
Tel: 631-737-0774 • fax: 631-737-6784 • www.MammaLombardis.com

For Your Next Special Occasion or Corporate Function



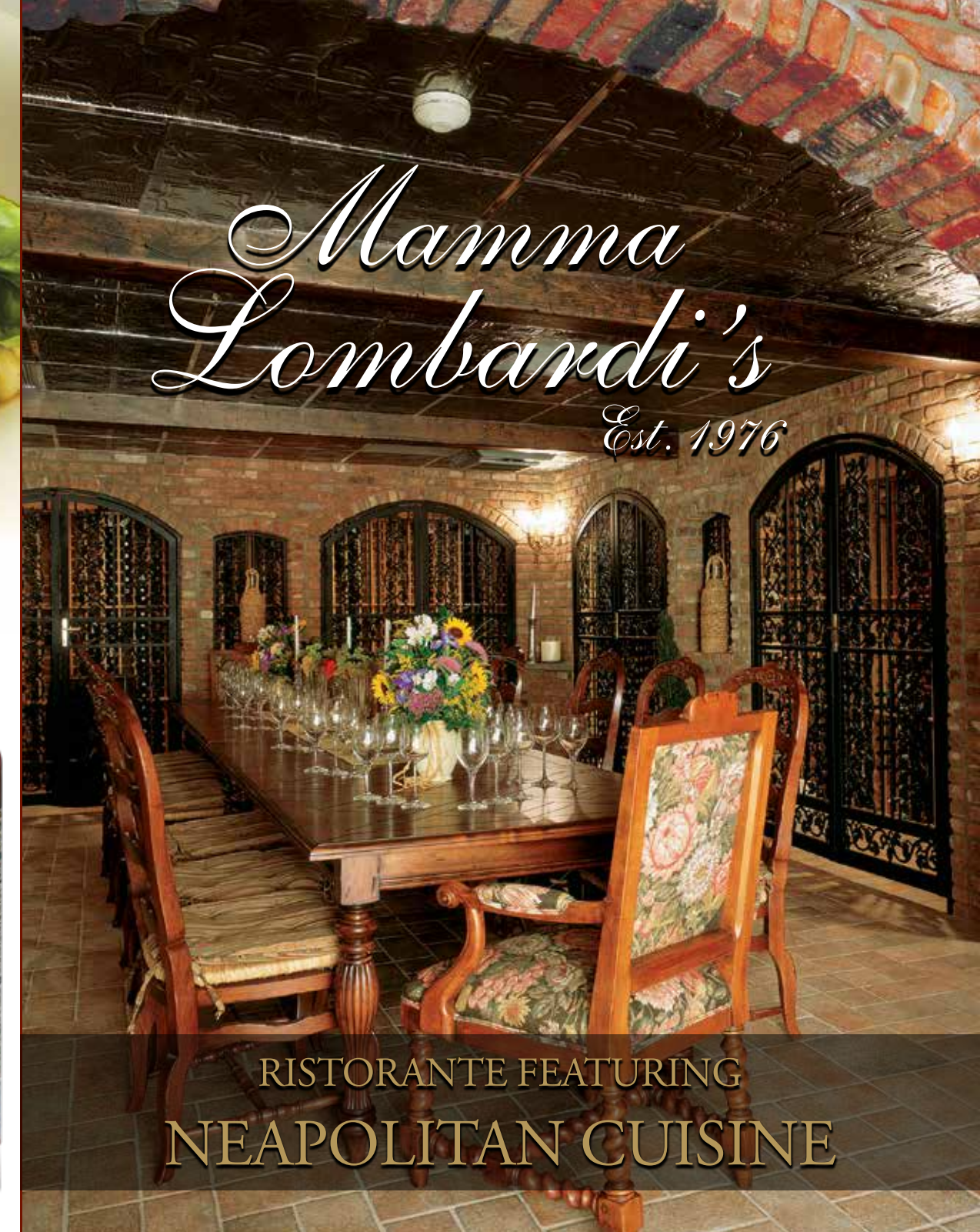
www.VillaLombardis.com



www.LombardisMarket.com



www.LombardisontheBay.com



Mamma Lombardi's
Est. 1976

RISTORANTE FEATURING
NEAPOLITAN CUISINE

PIZZERIA & 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-10pm • Mon-Thurs 11am-10pm • Fri & Sat 11am-11:00pm



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 sauces are available in jars to take home.

ANTIPASTI

Hot Appetizers

- Baked Clams 10.00
- Mussels Marinara 10.50
- Shrimp Oreganata 14.50
- Clams Posillipo (Light Marinara Sauce) 10.50
- Clams Casino 10.00
- Zucchini (Fried) 8.50
- Hot Antipasto (For One) ... 9.50
- Hot Antipasto (For Two) .. 17.50
- Mozzarella in Carrozza 8.50
- Mozzarella Sticks 7.75
- Fried Calamari 12.50
- Stuffed Mushrooms 9.50

Cold Appetizers

- Shrimp Cocktail (Extra Large Shrimp) 15.50
- *Clam Cocktail (Raw) 9.50
- Roasted Pepper Salad 9.50
- Cold Antipasto Napoletano Salami, Provolone, Sopressata, Capicola, Fresh Mozzarella, Prosciutto Di Parma, Roasted Peppers & Olives 12.50
- Provolone, Salami & Olives. 10.50
- Homemade Fresh Mozzarella & Tomatoes .. 10.50
- Insalata Di Pesce (Cold Seafood Salad) 16.50
- Pulpo Salad (Cold Octopus Salad) 14.50
- Calamari Salad 14.50
- Antipasto Rustico A Selection of Roasted, Grilled & Baked Vegetables 11.50

Salad

- Dinner Salad 7.00
- Arugola Salad 10.00
- Arugola, Endive & Radicchio 9.50
- Italian Salad 9.50
- Spinach Salad 9.50
- Caesar Salad 9.50
- Baby Field Green Lettuce with Gorgonzola Cheese 10.00

- Grilled Portobello Mushroom over Field Greens & Balsamic Vinaigrette Dressing 10.25
- Field Green Lettuce with Goat Cheese, Walnuts and Raspberry Vinaigrette 9.50

Soups

- Minestrone - Tubettini Pasta with Seasonal Vegetable and a touch of Plum Tomato 8.50
- Pasta Faggioli - Tubettini Pasta with Cannelini Beans and a touch of Plum Tomato 8.50
- Pasta Piselli - Tubettini Pasta with Peas and a touch of Plum Tomato ... 8.50
- Stracciatella - Italian Style Egg Drop Soup with Spinach 8.50
- Cheese Tortellini in Brodo. 8.50

PASTA SPECIALTIES

- Gluten Free & Whole Wheat Pasta Available for an Add. Charge*
- Spaghetti with Tomato Sauce 15.00
 - Spaghetti with Marinara Sauce 15.00
 - Spaghetti with Meat Sauce 17.50
 - Angel Hair with Escarole & Cannelini Beans in Garlic & Oil with Red Hot Pepper and a touch of Tomatoes 16.50
 - Spaghetti with Oil & Garlic 15.50
 - Spaghetti Carbonara Cream Sauce with Pancetta & Romano Cheese 15.00
 - Linguine with White Clam Sauce (Fresh) Whole Little Neck Clams 21.50
 - Linguine with Red Clam Sauce (Fresh) Whole Little Neck Clams 21.50
 - Angel Hair Marechiaro Clams, Shrimp & Mussels in a light Marinara Sauce .. 23.50
 - Linguine Primavera Fresh Vegetables with a light Marinara Cream Sauce ... 17.50
 - Fussili Boscaiola with Sun-Dried Tomatoes, Prosciutto, Onions & Mushrooms, served in Tomato Sauce with Cognac & Cream 18.50
 - Perciatelli with Eggplant in fresh Filetto Tomato Sauce 17.50
 - Linguine Puttanesca (Spicy Sauce) Fresh Tomatoes, Garlic, Capers, Olives & Anchovies 17.50

- Fettuccini Alfredo In a White Cream Sauce 18.50
- Tortellini alla Panna White Cream Sauce 18.50
- Orecchiette with Chicken Broccoli, Sun-dried Tomatoes, Olive Oil & Garlic 20.50
- Orecchiette with Broccoli Rabe Extra Virgin Olive Oil, Sun-dried Tomatoes and Homemade Sausage Meat ... 19.50
- Bow Tie Pasta with Gorgonzola Cheese Sun-dried Tomato, Prosciutto & Mushrooms in a light Pink Sauce.... 19.50
- Bow Tie Pasta with Fresh Maryland Crabmeat In Fresh Tomato Sauce with Garlic, Onion & Sun-dried Tomatoes along with a touch of Cream 21.50
- Bow Tie Pasta with Fresh Salmon Sun-dried Tomatoes & Peas in Vodka Sauce 21.50
- Penne alla Lock Pasta with Shrimp Fresh Tomato, Peas & Basil in a Cream Sauce 21.50
- Penne alla Vodka with Cream Meat Sauce 19.50
- Penne with Shrimp Broccoli, Oil & Garlic 23.50
- Penne Arrabiata Fresh Tomato, Garlic & Spicy Hot Red Pepper ... 17.50
- Rigatoni alla Amatriciana Fresh Tomatoes, Onions Prosciutto & Grated Parmigiana Cheese 18.50
- Rigatoni with Broccoli di Rabe (In season) .. 19.50
- Rigatoni Filetto di Pomodoro Tomato, Onion & Basil 17.50
- Baked Ziti Parmigiana 17.50
- Baked Ravioli 17.50
- Baked Lasagna (Homemade) ... 17.50
- Baked Manicotti 17.50
- Stuffed Shells (Homemade) 17.50
- Baked Gnocchi with Tomato Sauce 18.50
- Cavatelli Tomato, Basil Sauce or Pesto Sauce 18.50

Eggplant Rollatine stuffed with Ricotta Cheese & Mozzarella served with choice of Salad or Pasta 19.50

Eggplant Parmigiana with Spaghetti & Salad 18.50

Mamma's Special Clams, Shrimp & Mussels served over Linguine Alla Marinara with Salad .. 24.50

VERDURE

(Vegetables)

- Broccoli with Oil & Garlic 9.00
- Broccoli Parmigiana 9.00
- Broccoli Rabe Bitter Broccoli in season 10.00
- Escarole with Oil & Garlic 9.00
- Escarole with Cannelini Beans ... 10.00
- Spinach with Oil & Garlic 9.00

SIDE DISHES

- French Fries 4.50
- Garlic Bread Topped with Mozzarella Cheese 4.50
- Meatballs 5.50
- Sausage (Two) Hot or Sweet 5.50
- Bruschetta (Toasted bread - Garlic, Basil and Fresh tomatoes) 5.00

SAUCE SUBSTITUTES

- To substitute tomato sauce on pasta, the additional charge is:
- Meat Sauce 4.95
 - White Clam Sauce 7.50
 - Red Clam Sauce 7.50

PESCE (Fish)

- Zuppa di Pesce Clams, 1/2 Lobster, Shrimp, Mussels, Calamari served with Linguine Alla Marinara & Salad (Hot or Mild) 32.50
- Mussels Posillipo Fresh Tomatoes & Garlic Sauce 19.50
- Fresh Fish of the Day Prepared any style

Fresh Atlantic Salmon sautéed in Lemon Caper Sauce with Artichoke Hearts ... 23.50

Fresh Filet of Sole Livornese Tomatoes, Garlic, Onions, Olives & Capers 23.50

Fried Calamari 22.50

Calamari alla Marinara Squid with Tomatoes & Garlic 22.50

Whole Lobster Fra Diavolo Priced according to Market Value

Shrimp Oreganata Broiled in White Wine, Lemon, Garlic Butter & Bread crumbs 26.50

Shrimp alla Marinara Fresh Tomatoes with Garlic Garnished with Clams 26.50

Shrimp alla Fra Diavolo Fresh Tomatoes with with Garlic (very hot) garnished with Clams & Mussels ... 26.50

Fried Shrimp 26.50

Shrimp Parmigiana Fresh Tomato Sauce & Mozzarella Cheese 26.50

Shrimp Francese sautéed in a Lemon & Wine sauce 26.50

Fritto Misto combination of Fried Shrimp, Calamari & Filet of Sole 26.50

Shrimp alla Mamma Lombardi Sautéed in a White Wine, Prosciutto & Mushroom Sauce 26.50

VITELLO (Veal)

Veal Cutlet Parmigiana Fresh Tomato Sauce & Mozzarella Cheese 24.50

Veal Scaloppine Pizzaiola Fresh Tomatoes, Garlic, Oregano & Romano Cheese 24.50

Veal Cutlet Milanese Breaded Veal Cutlet with a wedge of Lemon or in a Fresh Tomato Sauce 24.50

Veal Cutlet & Peppers Parmigiana Fresh Peppers, Tomato Sauce & Mozzarella Cheese 24.50

Veal Scaloppine alla Francese Sautéed in a Lemon & White sauce 24.50

Veal Piccata Veal sautéed with White Wine, Lemon, Artichoke Hearts & Capers 24.50

Veal Saltimbocca Sautéed with Spinach, Sage, Prosciutto & Marsala Wine 24.50

Veal Sorrentino Veal & Eggplant sautéed in Marsala Wine with Mushrooms, topped with Prosciutto, Sliced Tomato & Mozzarella 24.50

Veal Scaloppine alla Zingara Veal sautéed in White Wine, Pimentos, Peppers, Artichokes & Prosciutto ... 24.50

Veal Cutlet Giardiniera Breaded Veal topped with Chopped Arugula, Tomato, Basil in Olive Oil & a Balsamic Vinegar Dressing 24.50

*Broiled Loin Veal Chop 16 oz Mamma Lombardi 33.50

Veal alla Mamma Lombardi Veal sautéed in a Marsala Wine, Prosciutto & Artichoke sauce then topped with Mozzarella Cheese 24.50

ITALIAN SPECIALTIES OF THE HOUSE

Boneless Chicken Scarpariello with Sausage sautéed in Garlic, White Wine, Lemon & Rosemary ... 23.50

*Pork Chops Pizzaiola Center Cut Chops cooked in Fresh Tomato, Garlic & Mushrooms 25.50

Trippa alla Napolitana ... 20.50

*Pork Chops alla Mamma Lombardi Center Cut Pork Chops fried with Hot or Sweet Cherry Vinegar Peppers & Potatoes ... 25.50

Pork Braciola Pork Stuffed with Garlic, Pignolis, Raisins & Romano Cheese in a Tomato Sauce 23.50

Baby Rack of Lamb (Aromatic) with Fresh Herbs & Spices 35.50

*MANZO (Beef)

Grilled Filet Mignon 14 oz 32.50

Grilled Filet Mignon 14 oz with Wild Mushrooms in a Red Wine Sauce 35.50

Rib Eye Grilled Steak 30.50

Rib Eye Steak Pizzaiola with Wild Mushrooms 32.50

Rib Eye Grilled Steak with sautéed Onions & Wild Mushrooms 32.50

POLLO (Poultry)

Breast of Chicken Cacciatore Sautéed with fresh Tomatoes, Mushrooms, Onions & Peppers 22.50

Breast of Chicken Parmigiana Fresh Tomato Sauce & Mozzarella Cheese 22.50

Breast of Chicken alla Francese Sautéed in Lemon & Wine Sauce 22.50

Breast of Chicken Bolognese Sautéed in Marsala Wine with Mushroom, Prosciutto Sauce, topped with Mozzarella Cheese 22.50

Breast of Chicken Rollatine alla Marsala Stuffed with Prosciutto, Romano Cheese & Mozzarella, sautéed in Marsala Wine with Mushrooms 22.50

Chicken Tantillo Boneless Breast of Chicken (or bone in) cooked with Red and Green Vinegar Peppers (hot or sweet) & Potatoes 22.50

Chicken alla Zingara Sautéed in White Wine, Prosciutto, Pimentos, Peppers & Artichoke Hearts 22.50

Chicken & Sausage Campagnola Fried with Sweet Peppers, Mushrooms, Potatoes, Onions & Vinegar Peppers (Hot or Sweet) 24.50



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!*



All entrees served with choice of salad or spaghetti.
*Whole wheat and gluten free pasta available for an additional charge.
 *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.*