



PIZZA SPECIALTIES FROM OUR OVEN

ALL MADE TO ORDER • CALL AHEAD • ALL PRICES PLUS SALES TAX

Cheese & Sicilian Pizza

(All Wheat Pizza Available for an additional charge)

- Round Neapolitan Pizza 18" (8 slices) 15.50
- Sicilian" (10 slices) 17.75
- Mamma Lombardi's House Round Neapolitan Special with Meatballs, Sausage, Anchovies, Extra Cheese, Pepperoni, Mushrooms, Sweet Peppers, Onion, Garlic 28.50
- Mamma Lombardi's House Sicilian Special with Meatballs, Sausage, Anchovies, Extra Cheese, Pepperoni, Mushrooms, Sweet Peppers, Onion, Garlic 29.25

Create Your Own Pizza

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

Regular Toppings

- | | | | |
|-----------|----------|----------|---------|
| Pepperoni | Sausage | Meatball | Ham |
| Bacon | Mushroom | Onion | Peppers |
| Spinach | Broccoli | Garlic | Olives |
- Half Pie 3.00 per topping
 - Full Pie 5.00 per topping

Premium Toppings

- | | | |
|--------------|-----------|-----------------|
| Prosciutto | Chicken | Roasted Peppers |
| Extra Cheese | Artichoke | Anchovies |
- Half Pie 5.00 per topping
 - Full Pie 7.00 per topping

Specialty Pizza

- Nonna's Pie 18.75
- Grandma's Pie 20.50
- Grandma's Pie with Vodka Sauce 24.50
- Meat Lovers Pie with Sausage, Pepperoni, & Meatball 24.00
- White Pizza Ricotta Cheese & Mozzarella 22.50
- Eggplant Pizza Eggplant, Sauce & Mozzarella 23.50
- With OR Without Ricotta 27.50
- Stuffed Pizza with Vegetables 29.50
- Stuffed Pizza with Meat 22.50
- Spinach Pizza Spinach, Mozzarella, Garlic, Romano Cheese ... 27.95
- Chicken Parm Pizza Chicken, Tomato Sauce, Mozzarella ... 28.95
- Buffalo Chicken Pizza Chicken, Buffalo Sauce, Mozzarella. 29.00
- Salad Pie with Cheese 24.50
- Margherita Deep Dish Pie 23.50
- Pesto Pie 13.00
- 12" Cauliflower Crust Pizza 15.00
- 12" Thin Crust Margherita Pie 15.00
- 12" Gluten Free Pizza 15.00

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 • www.MammaLombardis.com

For Your Next Special Occasion or Corporate Function



www.VillaLombardis.com



www.LombardisMarket.com



www.LombardisontheBay.com



www.LombardisLoveLaneMarket.com

Mamma Lombardi's
Est. 1976



RISTORANTE FEATURING

NEAPOLITAN CUISINE

PIZZERIA & TAKE OUT MENU

Now Order Online at www.MammaLombardis.com!

Pick-up, Curbside Take Out & Delivery Available

Private Room Available for All Occasions!

400 FURROWS ROAD HOLBROOK, NEW YORK
Tel: 631-737-0774

Hours: Sun-Sat 11am-10pm • Fri-Sat Delivery 10pm-11pm

Like our Facebook and Instagram Page!



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 12.00
- Mussels Marinara 12.00
- Shrimp Oreganata 16.00
- Clams Posillipo (Light Marinara Sauce) 15.00
- Clams Casino 12.00
- Zucchini (Fried) 12.00
- Mozzarella in Carrozza .. 10.00
- Mozzarella Sticks 10.00
- Fried Calamari 14.00
- Stuffed Mushrooms 11.00

Cold Appetizers

- Shrimp Cocktail (Extra Large Shrimp) 18.00
- *Clam Cocktail (Raw) 10.50
- Roasted Pepper Salad 12.95
- Provolone, Salami & Olives. 14.00
- Homemade Fresh Mozzarella & Tomatoes .. 10.50
- Insalata Di Pesce (Cold Seafood Salad) 19.95
- Pulpo Salad (Cold Octopus Salad) 18.00
- Calamari Salad 16.00

Salad

- Dinner Salad 8.95
- Arugola Salad 10.95
- Italian Salad 10.95
- Spinach Salad 10.95
- Caesar Salad 9.95
- Baby Field Green Lettuce with Gorgonzola Cheese 10.95
- Field Green Lettuce with Goat Cheese, Walnuts and Raspberry Vinaigrette 10.95

Soups (Homemade)

- Minestrone - Tubettini Pasta with Seasonal Vegetable and a touch of Plum Tomato 10.00
- Pasta Faggioli - Tubettini Pasta with Cannellini Beans and a touch of Plum Tomato 10.00
- Pasta Piselli - Tubettini Pasta with Peas and a touch of Plum Tomato . 10.00
- Straciatella - Italian Style Egg Drop Soup with Spinach 10.00
- Cheese Tortellini in Brodo . 11.00

PASTA SPECIALTIES

Gluten Free & Whole Wheat Pasta Available for an Add. Charge

- Spaghetti with Tomato Sauce 16.00
- Spaghetti with Marinara Sauce 16.00
- Spaghetti with Meat Sauce 19.00
- Angel Hair with Escarole & Cannellini Beans in Garlic & Oil with Red Hot Pepper and a touch of Tomatoes 18.50
- Spaghetti with Oil & Garlic 17.00
- Linguine with White Clam Sauce (Fresh) Whole Little Neck Clams 24.00
- Linguine with Red Clam Sauce (Fresh) Whole Little Neck Clams 24.00
- Angel Hair Marechiare Clams, Shrimp & Mussels in a light Marinara Sauce .. 25.00
- Linguine Primavera Fresh Vegetables with a light Marinara Cream Sauce ... 19.00
- Fussili Boscaiola with Sun-Dried Tomatoes, Prosciutto, Onions & Mushrooms, served in Tomato Sauce with Cognac & Cream 20.00
- Fettuccini Alfredo In a White Cream Sauce 19.95
- Tortellini alla Panna White Cream Sauce 19.95

- Orecchiette with Broccoli Rabe Extra Virgin Olive Oil, Sun-dried Tomatoes and Homemade Sausage Meat ... 20.95
- Bow Tie Pasta with Gorgonzola Cheese Sun-dried Tomato & Mushrooms in a light Pink Sauce.... 19.95
- Bow Tie Pasta with Fresh Maryland Crabmeat In Fresh Tomato Sauce with Garlic, Onion & Sun-dried Tomatoes along with a touch of Cream 22.95
- Bow Tie Pasta with Fresh Salmon Sun-dried Tomatoes & Peas in Vodka Sauce 22.95
- Penne alla Lock Pasta with Shrimp Fresh Tomato, Peas & Basil in a Cream Sauce 22.95
- Penne alla Vodka with Cream Meat Sauce 19.95
- Penne with Shrimp Broccoli, Oil & Garlic 24.95
- Penne Arrabiata Fresh Tomato, Garlic & Spicy Hot Red Pepper ... 18.95
- Rigatoni with Broccoli di Rabe 20.95
- Rigatoni Filetto di Pomodoro Tomato, Onion & Basil 18.95
- Baked Ziti Parmigiana 18.95
- Baked Ravioli 18.95
- Baked Lasagna (Homemade) ... 18.95
- Stuffed Shells (Homemade) 18.95
- Baked Gnocchi with Tomato Sauce 19.95
- Cavatelli Tomato, Basil Sauce or Pesto Sauce 19.95

POLLO (Poultry)

- Breast of Chicken Cacciatore Sautéed with fresh Tomatoes, Mushrooms, Onions & Peppers 24.00
- Breast of Chicken Parmigiana Fresh Tomato Sauce & Mozzarella Cheese 24.00
- Breast of Chicken alla Francese Sautéed in Lemon & Wine Sauce... 24.00
- Breast of Chicken Bolognese Sautéed in Marsala Wine with Mushroom, Prosciutto Sauce, topped with Mozzarella Cheese ... 24.00
- Chicken Tantillo Boneless Breast of Chicken cooked with Red and Green Vinegar Peppers (hot or sweet) & Potatoes 24.00
- Chicken alla Zingara Sautéed in White Wine, Prosciutto, Pimentos, Peppers & Artichoke Hearts 24.00
- Boneless Chicken Scarpariello with Sausage sautéed in Garlic, White Wine, Lemon & Rosemary ... 24.00
- Eggplant Rollatine (3) stuffed with Ricotta Cheese & Mozzarella served with choice of Salad or Pasta 20.00
- Eggplant Parmigiana with Spaghetti & Salad 19.00

PESCE (Fish)

- Zuppa di Pesce Clams, Lobster Tail, Shrimp, Mussels, Calamari served with Linguine Alla Marinara & Salad (Hot or Mild) 35.00
- Mussels Marinara Fresh Tomatoes & Garlic Sauce 21.00
- Fresh Atlantic Salmon sautéed in Lemon Caper Sauce with Artichoke Hearts ... 25.00
- Fresh Filet of Sole Any Style 25.00
- Fried Calamari 24.00
- Calamari alla Marinara Squid with Tomatoes & Garlic 25.00
- Shrimp Oreganata Broiled in White Wine, Lemon, Garlic Butter & Bread crumbs 27.00

- Shrimp alla Marinara Fresh Tomatoes with Garlic Garnished with Clams 27.00
- Shrimp alla Fra Diavolo Fresh Tomatoes with with Garlic (very hot) garnished with Clams & Mussels... 27.00
- Fried Shrimp 27.00
- Shrimp Parmigiana Fresh Tomato Sauce & Mozzarella Cheese 27.00
- Shrimp Francese sautéed in a Lemon & Wine sauce 27.00
- Shrimp alla Mamma Lombardi Sautéed in a White Wine, Prosciutto & Mushroom Sauce 27.00
- Mamma's Special Clams, Shrimp & Mussels served over Linguine Alla Marinara with Salad.. 25.95

VITELLO (Veal)

- Veal Cutlet Parmigiana Fresh Tomato Sauce & Mozzarella Cheese 25.00
- Veal Scaloppine Pizzaiola Fresh Tomatoes, Garlic, Oregano & Romano Cheese 25.00
- Veal Cutlet Milanese Breaded Veal Cutlet with a wedge of Lemon or in a Fresh Tomato Sauce 25.00
- Veal Cutlet & Peppers Parmigiana Fresh Peppers, Tomato Sauce & Mozzarella Cheese 25.00
- Veal Scaloppine alla Francese Sautéed in a Lemon & White sauce.... 25.00
- Veal Piccata Veal sautéed with White Wine, Lemon, Artichoke Hearts & Capers 25.00
- Veal Scaloppine alla Zingara Veal sautéed in White Wine, Pimentos, Peppers, Artichokes & Prosciutto ... 26.00
- *Broiled Loin Veal Chop 16 oz Mamma Lombardi 34.00
- Veal alla Mamma Lombardi Veal sautéed in a Marsala Wine, Prosciutto & Artichoke sauce then topped with Mozzarella Cheese 25.00
- Trippa alla Napolitana ... 21.00
- Pork Braciola Pork Stuffed with Garlic, Pignolis, Raisins & Romano Cheese in a Tomato Sauce 24.00

*MANZO (Beef)

- Grilled Filet Mignon 10 oz. 41.00
- Grilled Filet Mignon 10 oz with Wild Mushrooms in a Red Wine Sauce 42.00
- Rib Eye Grilled Steak 39.00
- Rib Eye Steak Pizzaiola with Wild Mushrooms 40.00
- Rib Eye Grilled Steak with sautéed Onions & Wild Mushrooms 41.00

VERDURE (Vegetables)

- Broccoli with Oil & Garlic (Steamed or Sautéed) 10.00
- Broccoli Parmigiana 10.00
- Broccoli Rabe 12.00
- Escarole with Oil & Garlic 10.00
- Escarole with Cannellini Beans ... 11.00
- Spinach with Oil & Garlic (Steamed or Sautéed) 10.00

SIDE DISHES

- French Fries 5.00
- Garlic Bread 6.00
- Garlic Bread Topped with Mozzarella Cheese . 7.00
- Meatballs 6.00
- Sausage (Two) Hot or Sweet .. 6.00
- Bruschetta (Toasted bread - Garlic, Basil and Fresh tomatoes) 7.00
- Chicken (Grilled or Fried) 12.00

HEALTHY EATS

- Linguine Primavera Fresh Vegetables in a light Marinara Sauce (No Cream) 19.00
- Grilled Chicken with Broccoli 17.50
- Shrimp with Broccoli 19.00

DESSERTS

- Mamma's Cannoli 9.00
- Tiramisu 9.00
- Italian Cheesecake 9.00
- New York Cheesecake 9.00
- Mamma Lombardi Delight 9.00



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.