



APPETIZERS

Fried Calamari	\$20
With a Side of Fra Diavolo Sauce	
Fried Zucchini	\$16
Baked Clams Oreganata	\$16
Baked Oysters	\$20
Clams Casino	\$16
Mussels Marinara	\$20
Maryland Style Jumbo Lump Crab Cake	\$24
With Whole Grain Mustard Buerre Blanc	
Pasta Fagioli Soup	\$15
Tubettini with Cannellini Beans & a Touch of Plum Tomato	

ANTIPASTI

Mamma's Italian Antipasto	\$26
Salami, Provolone, Sopressata, Capicola, Sausage, Fresh Mozzarella, Prosciutto Di Parma, Olives, & Roasted Peppers	
Housemade Fresh Mozzarella	\$18
Served with Fresh Plum Tomatoes	
Burrata	\$20
Arugula, Cherry Tomatoes, & Balsamic Glaze	

SALADS

Seafood Salad	\$28
Mussels, Pulpo, Calamari, Shrimp, Celery, Olives & Lemon Dressing	
Mixed Green Salad	\$12
Classic Caesar Salad	\$16
Crispy Romaine Tossed With Parmigiana Cheese, Housemade Croutons, & Lombardi's Caesar Dressing	
Chopped Wedge Salad	\$17
Iceberg Lettuce With Tomatoes, Smoked Bacon, Chives, & Crumbled Bleu Cheese With Bleu Cheese Dressing	
Beet Salad	\$17
Sliced Beets With Mixed Baby Greens, Walnuts, Goat Cheese, & Raspberry Vinaigrette Dressing	
Lump Crabmeat Salad	\$28
Grape Tomatoes & Cilantro With A Spicy Lime Dressing	

RAW BAR

*Oysters	\$16	Seafood Tower for 2 \$125
*Little Neck Clams . . .	\$15	Eight Little Necks Clams, Eight Oysters Half Shell,
Shrimp Cocktail	\$20	Four Shrimp Cocktail, Chilled Mussels &
Lobster Cocktail	MP	One Chilled Lobster

SIDES

Broccoli Rabe	\$15	Broccoli	\$15	Sautéed Spinach	\$16
Lombardi Potatoes		Garlic & Oil or Steamed		Garlic & Oil	
With Hot Pepper		Creamed Spinach		Escarole & Beans	
Sweet Potato Fries		Garlic Mashed Potatoes		Classic French Fries	

MAIN SPECIALTIES

Stuffed Filet of Sole with Crabmeat	\$38	Chicken Alla Francese	\$32
Stuffed with Crabmeat, Oreganata, Garlic, Fresh Lemon, & EVOO		Egg Battered Chicken Breast With Fresh Lemon & White Wine	
Baked Salmon	\$39	Chicken Parmigiana	\$32
Served Over Broccoli Rabe Topped with Shitake Mushrooms & Onions		Baked with Our Small Batch Tomato Sauce & Fresh Mozzarella	
Chilean Sea Bass Caprese	\$45	Chicken Marsala	\$32
Fresh Grape Tomatoes with an EVOO & Basil Sauce		Chicken Bruschetta	
Salmon Piccata with Pasta	\$38	Breaded, Topped with Fresh Mozzarella, Red Onion, Tomato, & Balsamic Dressing	
With Fresh Lemon, Capers, & Artichokes		Veal Cutlet Parmigiana with Pasta	\$35
Lobster Fra Diavolo Over Linguini	\$69	Veal Breaded & Fried Then Topped With Mamma Lombardi's Tomato Sauce & Mozzarella Cheese	
Shrimp Parmigiana	\$35	Eggplant Parmigiana with Pasta	\$25
Breaded Shrimp Baked with our Small Batch Tomato Sauce & Fresh Mozzarella		Veal Marsala	
Fried Shrimp	\$35	Prociutto, Mushroom, Marsala Wine	
With Our Housemade French Fries			
Scallops Provencal	\$42		
Served Over Linguine			

PASTA

Penne Alla Vodka with Meat	\$30
Our Signature Bolognese with a Touch of Cream & Pepper	
Rigatoni with Mamma's Meatballs	\$29
Topped with Creamy Fresh Ricotta Cheese	
Rigatoni	\$35
with Spinach, Shrimp & Scallops	
Linguini with White Clam Sauce	\$30
Whole Little Neck Clams With Garlic, EVOO, & a Pinch of Hot Pepper	
Bowtie with Maryland Crabmeat	\$35
Fresh Tomato Sauce with Onions, Sundried Tomatoes, & a Touch of Cream	
Capellini Alla Lombardi	\$35
Mussels, Shrimp, & Clams in a Light Marinara Sauce	
Baked Ziti Parmigiana	\$25
Tomato Sauce, Ricotta & Mozzarella	

STEAKS

12oz Filet Mignon . . .	\$65	28oz Bone-in Rib Eye	\$69
With Garlic Mashed Potatoes		With Garlic Mashed Potatoes	
18oz Ny Strip Steak .	\$59	26oz Porter House . .	\$75
With Garlic Mashed Potatoes			
24oz Rib Eye	\$62		
With Garlic Mashed Potatoes			

ADD TO ANY STEAK A 7-8oz LOBSTER TAIL FOR \$40

KIDS MENU

Chicken Fingers . . .	\$18	Pasta With Butter .	\$12
With French Fries			
Pasta With Meatball		\$15	

Please inform the kitchen of any food allergies. This menu contains meat, fish, shellfish, and fresh eggs that are raw or not cooked to proper temperature. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness.