

EVERY DAY BRUNCH

Eggs Any Style*

two eggs served with breakfast potatoes and choice of bacon, italian sausage or ham 11.00

Create Your Own Omelet

ham, fontina cheese, parmesan, spinach, mushrooms and onions, served with breakfast potatoes 13.00

Shrimp & Asparagus Omelet*

with hollandaise sauce and breakfast potatoes 14.00

Eggs Benedict*

two poached eggs on english muffin, choice of smoked ham, bacon or florentine, served with breakfast potatoes 15.00

Eggs Benedict Lombardi*

two poached eggs on toasted english muffin, with choice of crab meat or smoked salmon, served with breakfast potatoes 17.00

Steak 'n' Eggs*

6 oz. strip steak and two sunny side up eggs, served with hollandaise and breakfast potatoes 19.00

Belgian Waffle ★

with berries and cream 12.00

Bagel and Lox

smoked salmon with toasted bagel, cream cheese and fixings 14.00

SIDES 4.50

italian sausage
smoked bacon
smoked ham
breakfast potatoes
fresh fruit

CAFFE

espresso 3.50
cappuccino 4.50
double espresso 4.50
latte 4.50
americano 3.75
mocha 4.75
caffe amore 12.00

JUICES

sm 3.95 lg 4.95
orange, grapefruit,
pineapple, clamato, apple,
tomato, cranberry

BOTTOMLESS

mimosas 15.00
bellinis 15.00

INSALATA

with your choice of grilled chicken \$4.50, salmon or shrimp \$6.00

House Salad

mixed greens, tomato, cucumber, parmesan, crouton and red onion, served with house dressing 7.00

Caesar Salad*

crisp romaine, shaved parmesan and focaccia crouton 7.00

Greek Salad

boston lettuce, tomato, onion, cucumber, feta cheese, olive and peppers, served with greek yogurt oregano dressing 14.00

Chopped Salad

avocado, tomato, red & green onion, bacon, gorgonzola and hearts of palm, served with herb vinaigrette 14.00

Lobster Salad

butter lettuce, baby wild arugula, avocado, mango, grape tomato, hearts of palm, served with tarragon citrus vinaigrette 21.00

Soup of the Day MP

RISOTTERIA

our risotto is made with carnaroli rice, the best for risotto due to its richness

Risotto con Pollo

tossed with grilled chicken, tomato, asparagus, mushroom, butter and parmesan 18.00

Risotto ai Frutti di Mare*

saffron risotto with mixed seafood 19.50

Risotto Capesante*

pan roasted diver scallops, shallots, tomato confit, asparagus, preserved lemon, butter and parmesan 20.50

ANTIPASTI

Shrimp Scampi

sautéed with garlic white wine sauce, lemon confit and pomodorini, served with grilled ciabatta 14.95

Fritto Misto ★

calamari, shrimp, potato, jalapeño and zucchini, served with lemon aioli and tomato sauce 15.00

Bruschetta ★

tomatoes, garlic and extra virgin olive oil 8.95

Beef Carpaccio*

shaved asparagus, baby arugula and parmesan, served with meyer lemon truffle dressing 14.00

Caprese Salad

fresh bufala mozzarella from puglia, served with cherry tomatoes and basil oil 14.50

Suppli al Telefono ★

deep fried tomato risotto balls filled with fontina, served with pesto sauce 13.00

DOLCE 8.95

Crème Brûlée

Cheesecake ★
with fresh berry compote

Cioccolato Lombardi

with crème anglaise à la mode

Tiramisu ★

chef's specialty

Cannoli ★

with candied fruit

Balsamic Ice Cream

with biscotti and sautéed strawberries

PIZZA LOMBARDI

Substitute gluten-free pizza dough for \$3.50

Pizza Margherita

tomato sauce, fresh tomatoes, mozzarella and basil 15.50

Pepperoni

tomato sauce, mozzarella and pepperoni 15.95

Salsiccia & Peppers

tomato sauce, mozzarella, italian sausage and caramelized onions & peppers 16.55

Pizza Bianca

mozzarella, prosciutto, arugula and parmesan 16.95

Pizza California

grilled chicken, marinated tomatoes, avocado, mozzarella and feta 16.95

Vegetarian

tomato sauce, olives, mushrooms, caramelized onions, roasted peppers, grape tomatoes, mozzarella, oregano and fresh basil 16.95

HOMEMADE PASTA

(Substitute Whole Wheat or Gluten-free Pasta \$3.50)

with your choice of grilled chicken \$4.50, salmon or shrimp \$6.00

Angel Hair Pomodoro or Bolognese

with fresh tomatoes & basil or our bolognese sauce 15.95

Spaghetti & Meatballs ★

homemade meatballs and marinara sauce 17.50

Fettuccine Alfredo

tossed with parmesan cream sauce 17.00

Gnocchi alla Caprese ★

heirloom tomato sauce, basil and fresh mozzarella 17.00

Rigatoni Boscaiola

rigatoni pasta with mushroom, pancetta, tomato and spicy pink sauce 18.00

Tagliolini ai Scampi

tagliolini pasta with shrimp, garlic, caper, cherry tomato and white wine butter sauce 19.00

Paglia e Fieno

green and white tagliolini pasta tossed with chicken, mushrooms, truffle oil and cream sauce 18.00

Fettuccine Frutti di Mare*

fettuccine with shrimp, mussels, clams, scallops and brandy crustacean cream sauce 19.50

Homemade Lasagna ★

classic meat lasagna with creamy béchamel sauce 18.00

SECONDI

16 oz. Bone-In Rib-Eye Steak*

with roasted potatoes, asparagus, trumpet mushrooms and garlic herb butter 38.00

Salmone alla Griglia*

with lemon butter sauce and sautéed lemon spinach 23.00

Pescato del Giorno alla Mugnaia*

fresh catch of the day, white wine butter sauce, capers, lemon confit, served with lemon spinach and mashed potatoes - MP

Petto di Pollo alla Griglia

chicken breast roasted with potatoes, served with broccoli and lemon butter sauce 22.00

Pollo Parmigiana

crispy breaded chicken breast topped with tomato sauce and mozzarella, served with spaghetti pomodoro 22.00

Eggplant Parmigiana ★

baked in tomato sauce with parmesan and smoked mozzarella, served with spaghetti pomodoro 19.50

Veal Scaloppine

with choice of lemon butter caper sauce or mushroom marsala wine sauce, served with seasonal vegetables and mashed potatoes 27.00

SIDES 7.00

Lemon Spinach, Sautéed Broccoli,

Roasted Potatoes, Mashed Potatoes,

Sautéed Asparagus, Spaghetti with

Butter or Marinara

Chef's Focaccia

rosemary olive oil and parmesan cheese 8.95

★ These items are not available gluten-free

*Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.