

UPGRADED PRE-THEATER MENU

PASTE - \$13

Substitute Gluten-Free Pasta 3.50

Angel Hair Pomodoro with fresh tomatoes & basil

Spaghetti & Meatballs **★** with parmesan & marinara sauce

Gnocchi al Gorgonzola **★** Crispy gnocchi, dolcelatte, roasted pears, walnuts and arugula

Tagliolini Scampi tagliolini pasta tossed with shrimp, garlic, caper white wine butter sauce & cherry tomatoes

Paglia e Fieno green and white tagliolini with chicken, mushrooms, with truffle cream sauce

Fettucine Frutti di Mare^{*} with shrimp, mussels, clams & scallops tossed in a brandy cream sauce

Homemade Lasagna * classic meat lasagna with creamy béchamel sauce

SECONDI - \$17

Salmone alla Griglia^{*} with a lemon butter sauce & served with roasted potatoes & seasonal vegetables

Eggplant Parmigiana layers of sliced eggplant and mozzarella cheese, served with spaghetti pomodoro

Tagliata di Manzo^{*} 7 oz. sliced pan seared beef tenderloin, served sliced with arugula, extra virgin olive oil & roasted potatoes

Pollo Parmigiana crispy breaded breast of chicken topped with tomato sauce & mozzarella. served with spaghetti pomodoro

Veal Scaloppine with choice of lemon caper sauce or mushroom marsala wine sauce. served with seasonal vegetables & mashed potatoes

PIZZA LOMBARDI - \$10

Substitute Gluten-Free Pizza Dough for 3.50

Pizza Margherita tomato sauce, fresh tomato, mozzarella & basil

Pepperoni tomato sauce, mozzarella & pepperoni

Pizza Bianca mozzarella, san daniele proscuitto, arugula and shaved parmesan

Pizza Alfredo bacon, chicken, red onions mozzarella cheese and alfredo sauce

Calzone ★ tomato sauce, mozzarella, ricotta, sausage, spinach, pepperoni with a side of marinara

Pizza al Salamino Piccante spicy italian salami, grape tomatoes, mozzarella & goat cheese

Pizza California grilled chicken, marinated tomatoes, avocado, mozzarella & feta

Vegetarian tomato sauce, olives, mushrooms, caramelized onions, roasted peppers, grape tomatoes, mozzarella, oregano & fresh basil

RISOTTERIA - \$14

our risotto is made with carnaroli rice, which is considered the best rice for risotto because of its richness

Risotto con Pollo mixed with grilled chicken, fresh tomato, asparagus, mushroom and balsamic

Risotto ai Frutti di Mare* saffron risotto with mixed seafood

Risotto Capesante^{*} roasted scallops with shallot, candied tomato, leeks, lemon confit

Risotto rosso all'Aragosta risotto pomodoro with a lobster tail

CIOPPINO LOMBARDI - \$21

mixed seafood and a lobster tail with tomato broth and tagliolini pasta

1602 Bone In Rib Eye Steak \$21

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