



LOMBARDI'S LOVE LANE MARKET



Please Note That All Prices Are Subject to Change

Display Platters

Small Serves 5-10

Medium Serves 10-15

Large Serves 15-20

Antipasto Platter – Imported Dry Sausage, Salami, Sopressata & Prosciutto di Parma, Aged Provolone, Parmigiano Reggiano & Homemade Fresh Mozzarella Cheeses, Oil Cured Sundried Tomatoes, Marinated Olives, Artichoke Hearts & Mushrooms, Fire-Roasted Red Peppers, Roma Plum Tomatoes & Fresh Basil
Sm. \$60.00 Med. \$95.00 Lg. \$175.00

Fresh Mozzarella & Tomato Platter – Generous slices of our Homemade Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil
Sm. \$45.00 Med. \$75.00 Lg. \$135.00

Gourmet Cheese Platter – A fine assortment of imported and domestic cheeses beautifully displayed on a platter accompanied by crisp, gourmet crackers and adorned with grapes and fresh berries
Sm. \$55.00 Med. \$90.00 Lg. \$165.00

Vegetable Crudité Platter – Fresh spears of Carrots, Celery, Tri Color Peppers, Broccoli, Cauliflower, Yellow and Green Squash displayed on a platter with Creamy Spinach Dip
Sm. \$40.00 Med. \$70.00 Lg. \$120.00

Grilled Vegetable Platter – An assortment of Zucchini & Yellow Squash, Eggplant, Tri Color Belle Peppers, Asparagus, Carrots & Sweet Fennel drizzled with Extra Virgin Olive Oil and grilled to perfection
Sm. \$45.00 Med. \$90.00 Lg. \$110.00

Bruschetta Platter – Our Homemade Tuscan Crostini display on a platter with your choice of three of our Homemade Bruschetta. Choose from Classic Tomato, Artichoke, Roasted Eggplant, White Bean or Caponata
Sm. \$35.00 Med. \$70.00 Lg. \$95.00

Shrimp Cocktail Platter – Tender Gulf Shrimp served with our Tangy Cocktail Sauce garnished with Fresh Lemon Wedges
50 pcs. \$95.00

Fresh Fruit Platter -Fresh Seasonal Fruits cut and beautifully displayed on a platter
Sm. \$40.00 Med. \$60.00 Lg. \$95.00

Poached Salmon Display –Atlantic Salmon delicately poached and garnished with Cucumbers and served with our Creamy Dill Caper Sauce
\$175.00 each Display Serves 10-15

Hand Crafted Cold Hors d'Oeuvres

Smoked Salmon on Pumpernickel – Served with Sour Cream and Chives

15 pcs. \$35.00 30 pcs. \$65.00

Prosciutto Wrapped Melon – Sugar Sweet Honey Dew and Cantaloupe wrapped with Thinly Sliced Prosciutto di Parma

15 pcs. \$35.00 30 pcs. \$65.00

Filet Mignon Crostini – Sliced Rare Filet Mignon on Crisp Tuscan Crostini with Fresh Arugula and Creamy Horseradish Sauce

15 pcs. \$40.00 30 pcs. \$75.00

Deviled Eggs – Hard Boiled Eggs filled with a Creamy Blend of Dijon, Egg Yolks and Spices

25 pcs. \$35.00 50 pcs. \$65.00

Fennel Salmon Gravalax – Cured Salmon thinly sliced and served on English Cucumber with Diced Egg White, Yolk and Chopped Red Onion

30 pcs. \$60.00 60 pcs. \$105.00

Fresh Mozzarella & Tomato Brochette – Homemade Bocconcini Mozzarella skewered with Grape Tomatoes, Fresh Basil and drizzled with Balsamic Glaze

15 pcs. \$35.00 30 pcs. \$65.00

Antipasto Kebobs – Layers of Marinated Mozzarella in Extra Virgin Olive Oil skewered with Sundried Tomatoes, Roasted Red Peppers, Artichoke Hearts & Olives

15 pcs. \$35.00 30 pcs. \$65.00

Fresh Fruit Kebobs – Cut Seasonal Fresh Fruit on skewers and displayed on a platter

15 pcs. \$35.00 30 pcs. \$65.00

Hand Crafted Hot Hors d'Oeuvres

Fried Artichokes – Fresh Artichoke Hearts, halved and lightly battered, seasoned and fried to perfection!

25 pcs. \$55.00 50 pcs. \$95.00

Spinach Pie Triangles – Fresh Spinach, Crumbled Feta Cheese & Spiced wrapped in Flaky Phyllo Dough

25 pcs. \$40.00 50 pcs. \$70.00

Stuffed Baby Bella Mushrooms – Baby Portabella Mushrooms filled with a savory Bread Stuffing and topped with Shaved Romano Cheese

30 pcs. \$60.00 60 pcs. \$120.00

Mini Arancini Rice Croquettes – Short grain Arborio Rice mixed with Saffron Spice, Imported Prosciutto, Mozzarella & Romano Cheese served with Mamma Lombardi's Tomato Sauce

30 pcs \$40.00 60 pcs. \$70.00

Mozzarella en Carrozza – Mini Fresh Mozzarella Sandwiches fried until golden and crispy served with Mamma Lombardi's Marinara Sauce.

30 pcs \$40.00 60 pcs. \$70.00

Mozzarella Sticks

30 pcs \$40.00 60 pcs. \$70.00

Baked Clams Oreganata – Sweet Littleneck Clams baked in their shell and topped with Fresh Oregano, Garlic, Bread Crumbs, Extra Virgin Olive Oil & White Wine garnished with Lemon Wedges & Fresh Parsley

25 pcs. \$65.00 50 pcs. \$105.00

Clams Casino – Sweet Littleneck Clams topped with a mixture of Peppers, Onions, Bacon, Extra Virgin Olive Oil & Italian Spices

25 pcs. \$70.00 50 pcs. \$110.00

Mini Crab Cakes – Jumbo Lump Crab Meat, Herbs & Spices and Pan Fried

30 pcs. \$75.00 60 pcs. \$135.00

Coconut Fried Shrimp – Tender Gulf Shrimp coated in Shredded Coconut and Panko Bread Crumbs, fried to a golden brown and served with an Orange Dipping Sauce

25 pcs. \$99.00 50 pcs. \$170.00

Gourmet Pigs in Blankets – All Beef Frankfurters brushed with spicy brown mustard and wrapped in Buttery Puff Pastry and Baked until Golden Brown

30 pcs. \$35.00 60 pcs. \$60.00

Petite Meatballs – Your Choice of Petite-Sized Mamma Lombardi's Famous Beef or Chicken Meatballs served with Mamma Lombardi's Tomato Sauce

30 pcs. \$40.00 60 pcs. \$65.00

Petite Stromboli – Genoa Salami, Ham & Pepperoni rolled with Fresh Mozzarella in our
Homemade Pizza Dough and cut into bite-sized pieces

30 pcs. \$50.00 60 pcs. \$90.00

Fried Chicken Wings – Served with your choice of Blazin’ Buffalo or Southern BBQ Sauce
with celery sticks and Bleu Cheese Dressing

30 pcs. \$40.00 60 pcs. \$65.00

Balsamic Marinated Baby Lamb Chops – Baby Lamb Chops marinated and char-grilled,
served with a Mint Pesto Sauce

20 pcs. \$75.00 40 pcs. \$140.00



Charcuterie Selections

...No Substitutions Please...

Formaggi Platters

Small Serves 5-10 \$65.00 Medium Serves 10-15 \$95.00 Large Serves 15-20 \$125.00

Select 3 Formaggi for Your Medium Platter & 5 Cheeses for Your Large Platter:

Platter comes with ½ lb. of Each Cheese & Lombardi's Own Mixed Olives

Parmigiano Reggiano	Grana Padano	Pecorino Pepato	Pecorino Toscano
Gorgonzola Dolce	Manchego (6 mos.)	Asiago Fresco	Tallegio
French Brie		Danish Bleu	

Salumi Platters

Medium Serves 5-10 \$85.00 Large Serves 10-15 \$150.00

4 Salumi for Your Medium Platter & 6 Salumi for Your Large Platter:

Platter comes with ½ lb. of Each Meat & Lombardi's Own Mixed Olives

San Daniele Prosciutto	Salame Toscano	Salame Calabrese	Hot Sopressata
Sweet Sopressata	Mortadella	Hot Capocollo	Sweet Capocollo

Formaggi & Salumi Combo Platters

Medium Platter Serves 5-10 \$110.00

Large Serves 10-15 \$195.00

Select 3 Each for Your Medium Platter & 6 Each for Your Large Platter:

Platter comes with 1/3 lb. of Each Meat & Cheese, Lombardi's Own Mixed Olives & Fresh Baguette Bread

Formaggi Selection

Parmigiano Reggiano	Grana Padano	Pecorino Pepato	Pecorino Toscano
Gorgonzola Dolce	Manchego (6 mos.)	Asiago Fresco	Tallegio
French Brie		Danish Bleu	

Salumi Selection

San Daniele Prosciutto	Salame Toscano	Salame Calabrese	Hot Sopressata
Sweet Sopressata	Mortadella	Hot Capocollo	Sweet Capocollo

Freshly Baked Focaccia

½ Sheet \$20.00

Full Sheet \$35.00

Focaccia Selections:

Sea Salt &
Fresh Rosemary

Margherita

Olive & Sweet Onions

Super Heroes

2 feet, 3 feet, 4 feet, 5 feet, 6 feet

Special Numbers & Shapes Available

*All Heroes come with Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing on the side *No Charge*
There is a \$5.00 upcharge to platter your 3ft, 4ft, 5ft, or 6ft heroes.*

The American – American & Swiss Cheeses, Fresh Roasted Turkey, Fresh Roast Beef, Fresh Ham, Green Leaf & Roma Plum Tomatoes
\$19.99 per foot

The Italian – Prosciutto di Parma, Mortadella, Sopressata, Ham, Capicola, Pepperoni, Fire Roasted Red Peppers, Fresh Basil, Aged Provolone, Green Leaf Lettuce & Roma Plum Tomatoes
\$20.99 per foot

The Caprese – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Fire Roasted Red Peppers & Roma Plum Tomatoes
\$21.99 per foot

The Capri – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Green Leaf Lettuce & Roma Plum Tomatoes
\$20.99 per foot

The Tuscan Vegetable – Balsamic Glazed Seasonal Roasted Vegetables and Fresh Mozzarella
\$19.99 per foot

The Market Focaccia Specialty – Grilled Eggplant, Fire Roasted Red Peppers, Fresh Mozzarella & Baby Arugula
\$19.99 per foot

With the Assorted Sandwich Platter you can choose any sandwich off of our sandwich menu from #1-20
The small gets 8 sandwiches, the medium gets 13, the large gets 18 and the extra-large gets 23

Assorted Sandwich Platters

Your Choice of Any Bread or Wrap Offered Served with All Dressings on The Side:

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$100.99
MEDIUM	13-15	\$160.99
LARGE	18-20	\$220.99
EXTRA LARGE	23-25	\$280.99

Cold Cut Platters

Medium Serves 5-10 Large Serves 10-15

American – Ham, Turkey, Roast Beef, Swiss, American and Muenster Cheeses
Med. \$65.00 Lg. \$105.00

Italian – Prosciutto di Parma, Imported Dry Sausages, Mortadella, Capicola, Sopressata, Provolone & Grana Padano Cheeses
Med. \$75.00 Lg. \$125.00

Combo – Enjoy the best of both worlds, a combination of both The American and Italian platters.
Med. \$70.00 Lg. \$115.00

Condiment Tray – Assorted Rolls, Sliced Pickles, Tomatoes, Onions, Green Leaf Lettuce, Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing
Med. \$30.00 Lg. \$45.00

Assorted Panini Platters

Your Choice of Any Panini Pressed and Cut on Black Platters:

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$100.99
MEDIUM	13-15	\$160.99
LARGE	18-20	\$220.99
EXTRA LARGE	23-25	\$280.99

Pull Apart Sandwiches

Artisanal Miniature Bread Loaves in the Following Styles:

Turkey, Brie & Fig Jam

Mozzarella + Tomato + Basil Pesto

Prosciutto + Mozzarella + Roasted Red Peppers

Salami + Provolone + Arugula

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	60 pieces	\$95.00
MEDIUM	120 pieces	\$150.00
LARGE	180 pieces	\$200.00
EXTRA LARGE	240 pieces	\$260.00

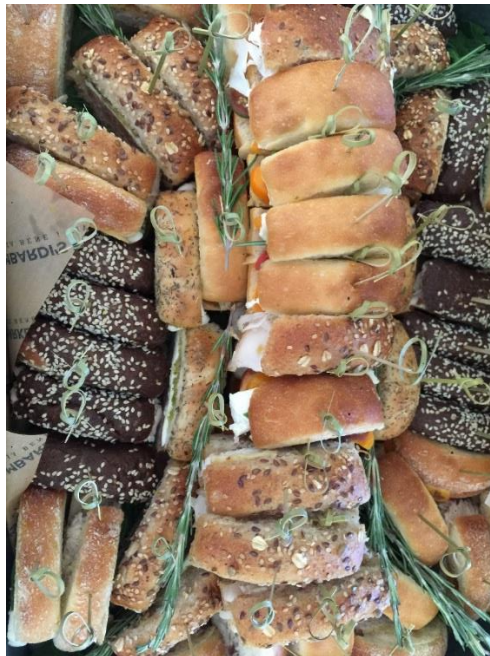
Self-Serve Pulled Pork Slider Station

Everything You Need to Create Your Own Sliders!

Southern Style BBQ Pulled Pork ~ Artisanal Brioche Slider Buns

House Made Deli Style Cole Slaw ~ Dill Pickle Chips

24 Sliders. ½ tray \$90.00 48 Sliders. Full tray. \$165.00



Prepared Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

Four Bean Salad – String Beans, Red Kidney, Cannellini and Chick Peas with Fresh Basil & Extra Virgin Olive Oil

Sm. \$35.00 Med. \$50.00 Lg. \$85.00

Bocconcini Salad – Homemade Bocconcini Mozzarella with Roma Plum Tomatoes, Fresh Basil & Extra Virgin Olive Oil

Sm. \$50.00 Med. \$90.00 Lg. \$165.00

Marinated String Beans – Prepared with Red Onions, Roasted Garlic & Extra Virgin Olive Oil

Sm. \$45.00 Med. \$80.00 Lg. \$145.00

Lombardi's Spa Salad – Cucumber, Celery, Red Onion, Roma Plum Tomatoes, Fresh Lemon & Extra Virgin Olive Oil

Sm. \$45.00 Med. \$75.00 Lg. \$125.00

Grilled Chicken Salad – Prepared with Sweet Corn, Roasted Red Peppers & Balsamic Vinaigrette

Sm. \$45.00 Med. \$75.00 Lg. \$125.00

Risotto Primavera Salad – Arborio Rice prepared with Primavera Vegetables and Fresh Basil

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Lentil Salad – Prepared with Celery & Carrots in a light Citrus Dressing

Sm. \$30.00 Med. \$50.00 Lg. \$85.00

Red Potato & String Beans – Prepared with Red Onion & Extra Virgin Olive Oil

Sm. \$45.00 Med. \$80.00 Lg. \$135.00

Kale Salad – Fresh Chopped Kale tossed with Red Onions, Parmesan Cheese & Raspberry Nectar Vinaigrette

Sm. \$40.00 Med. \$65.00 Lg. \$105.00

Farro Salad – Farro Grains tossed with Dry Cranberries, Carrots, Chopped Kale, Walnuts & Extra Virgin Olive Oil

Sm. \$30.00 Med. \$50.00 Lg. \$85.00

German Potato Salad – A tangy German classic made with Red Bliss Potatoes, Celery & Sweet Onions in a Cider Vinegar Dressing

Sm. \$45.00 Med. \$80.00 Lg. \$145.00

Mamma's Red Bliss Potato Salad - Red Bliss Potatoes roasted then tossed with Caramelized Onions, Vinegar and Our Mayonnaise Dressing

Sm. \$45.00 Med. \$80.00 Lg. \$145.00

Cold Pasta Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

Pasta Primavera – Penne Pasta tossed with market vegetables in a light Vinaigrette

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Greek Pasta – Penne Pasta tossed with Plum Tomatoes, Feta Cheese, Kalamata Olives & a Light Dressing

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Rigatoni with Broccoli Rabe – Rigatoni Pasta Tossed with Sautéed Broccoli Rabe, Sundried Tomatoes & Roasted Garlic

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Penne with Basil Pesto – Prepared with Roma Plum Tomatoes & Pecorino Romano Cheese

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Tri Color Pasta – Tri Color Fusilli Pasta tossed with Sundried Tomatoes, Fire Roasted Red Peppers, Homemade Fresh Mozzarella & Our Own Balsamic Vinaigrette

Sm. \$45.00 Med. \$80.00 Lg. \$145.00

Penne Bruschetta – Penne Pasta Tossed with Roma Plum Tomatoes, Red Onion, Garlic, Fresh Basil & Extra Virgin Olive Oil

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Penne with Fresh Mozzarella – Penne Pasta Tossed with Roma Plum Tomatoes, Homemade Fresh Mozzarella, Roasted Garlic, Fresh Basil & Extra Virgin Olive Oil

Sm. \$40.00 Med. \$70.00 Lg. \$125.00

Orecchiette Pasta Salad – Little Ear Pasta prepared with Sautéed Broccoli Rabe, Homemade Sweet Italian Sausage, Sundried Tomatoes and a light Vinaigrette

Sm. \$50.00 Med. \$90.00 Lg. \$165.00

Tossed Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

**Add Marinated Grilled Chicken to Any Salad for Sm. \$10.99, Med. 20.99, Large. 30.99*

Classic Caesar – Crispy Romaine Lettuce, Parmesan and Pecorino Romano Cheeses, Our Homemade Toasted Croutons served with Creamy Caesar Dressing on the Side

Sm. \$35.00 Med. \$65.00 Lg. \$110.00

Tuscan Garden – Fresh Romaine & Bibb Lettuces, Radicchio, Cucumbers, Carrots, Grape Tomatoes & Red Onion, served with Our Balsamic Vinaigrette on the Side

Sm. \$35.00 Med. \$55.00 Lg. \$85.00

Greek – Fresh Romaine Lettuce, Grape Tomatoes, Feta Cheese, Kalamata Olives, Red Onions and Pepperoncini Peppers served with Our Zesty Italian Vinaigrette on the Side

Sm. \$30.00 Med. \$50.00 Lg. \$85.00

Gorgonzola – Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dry Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette

Sm. \$35.00 Med. \$55.00 Lg. \$90.00

Poached Pear & Goat Cheese – Mesclun Greens with Sliced Poached Pears, Creamy Goat Cheese, Grape Tomatoes, Walnuts & Red Onion, served with Raspberry Nectar Vinaigrette

Sm. \$45.00 Med. \$75.00 Lg. \$95.00

Citrus – Romaine, Bibb & Radicchio Lettuces with Sliced Red & Green Grapes, served with Our Citrus Infused Honey Dijon Tarragon Vinaigrette on the Side

Sm. \$35.00 Med. \$55.00 Lg. \$90.00

Fresh Spinach – Fresh Baby Spinach, Sliced Sweet Strawberries, Creamy Goat Cheese & Candied Walnuts, served with Our Balsamic Vinaigrette on the side

Sm. \$35.00 Med. \$55.00 Lg. \$90.00

Prosciutto & Fig – Thinly Sliced Prosciutto wrapped around Sweet Figs with Creamy Goat Cheese & Fire Roasted Red Peppers served over a Bed of Baby Arugula and our Balsamic Vinaigrette on the Side

Sm. (5 Figs) \$ 40.00 Med. (10 Figs) \$55.00 Lg. (18 Figs) \$95.00

Hot Vegetables

Half Tray Serves 5-10 Full Tray Serves 10-15

Broccoli - Sautéed with Garlic and Extra Virgin Olive Oil

Half \$55.00 Full \$90.00

Broccoli Rabe – Sautéed with Garlic and Extra Virgin Olive Oil

Half \$60.00 Full \$95.00

Spinach – Sautéed Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$75.00

String Beans in Garlic – Sautéed with Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$65.00

String Beans Almondine – Crisp String Beans tossed with Garlic, Toasted Almonds & Extra Virgin Olive Oil

Half \$40.00 Full \$70.00

Honey Glazed Sliced Carrots – Roasted with Fresh Thyme

Half \$40.00 Full \$70.00

Roasted Brussels Sprouts – Prepared with Sautéed Pancetta

Half \$55.00 Full \$95.00

Grilled Asparagus – Tossed with Garlic & Extra Virgin Olive Oil

Half \$55.00 Full \$95.00

Asparagus Valencia – Sautéed with Finely Chopped Shallots, Fresh Orange & Extra Virgin Olive Oil

Half \$55.00 Full \$95.00

Grilled Portobello Mushrooms – Tossed with Roasted Garlic & Extra Virgin Olive Oil

Half \$50.00 Full \$90.00

Grilled Pepper Medley – Tri Color Bell Peppers Grilled and Tossed with Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$65.00

Vegetable Primavera – Market Vegetables tossed with Garlic, Fresh Basil & Extra Virgin Olive Oil

Half \$40.00 Full \$65.00

Eggplant Parmigiana – Layers upon Layers of Seasoned, Fried Eggplant, Our Plum Tomato Sauce, Romano & Homemade Fresh Mozzarella Cheeses then Baked until Golden Brown

Half \$60.00 Full \$105.00

Eggplant Rollatini – Slices of Eggplant lightly breaded and Fried Eggplant and rolled with a layer of Ricotta & Romano Cheeses, topped with Our Plum Tomato Sauce

Half \$65.00 Full \$105.00

***Add Prosciutto for an Additional Cost**

Side Selections

Half Tray Serves 5-10 Full Tray Serves 10-15

Oven Roasted Baby Potatoes – Baby Bliss Potatoes tossed with Extra Virgin Olive Oil, Fresh Lemon & Herbs and roasted until tender

Half \$35.00 Full \$55.00

Tuscan Roasted Potato Wedges – Russet Potatoes sliced into wedges, tossed with Extra Virgin Olive Oil, a Special Blend of Spices & Pecorino Romano Cheese and roasted until tender

Half \$35.00 Full \$55.00

Country Mashed Potatoes – A Home-Style Tradition with Milk, Butter and seasonings

Half \$40.00 Full \$70.00

Garlic Smashed Potatoes – Waxed Potatoes and Roasted Garlic smashed together with Cream and Special Seasonings

Half \$35.00 Full \$65.00

Potatoes Au Gratin – Sliced Potatoes layered and baked in a Seasoned Cream Sauce, topped with Bread Crumbs and Baked to a Golden Brown

Half \$45.00 Full \$70.00

Potato Pancakes – Shredded Potatoes, Sautéed Onions, & A Special Blend of Cheeses combined together and Fried to a Golden Brown

30 pcs. \$35.00 60 pcs. \$60.00

Mini Potato Croquettes – A combination of Russet Potatoes, Fresh Mozzarella & Pecorino Cheeses, Fresh Italian Herbs & Spices then Fried to a Golden Brown

30 pcs. \$40.00 60 pcs. \$70.00

Sweet Potatoes – Sweet Potatoes whipped, mixed with Sweet Butter and Brown Sugar

Half \$35.00 Full \$60.00

Rice Pilaf – Savory Long Grain Rice with Sautéed Celery, Carrots, Onions and Sweet Peas

Half \$35.00 Full \$60.00

Wild Rice Pilaf – Wild Long Grain Rice with Dry Cranberries & Walnuts

Half \$35.00 Full \$60.00

Cornbread Sausage Stuffing – Sweet Cornbread with Crumbled Sweet Fennel Sausage & Fresh Sage

Half \$40.00 Full \$75.00

Mushroom & Onion Stuffing

Half \$35.00 Full \$65.00

Sweet Potato Casserole

Half \$45.00 Full \$75.00

Creamed Spinach – Baby Spinach sautéed and chopped with Sweet Onions and Cream

Half \$45.00 Full \$85.00

Lombardi's Signature Pasta Dishes

Half Tray Serves 5-10

Full Tray Serves 10-15

**Your Choice of Pasta: Penne, Rigatoni, Fusilli, Orecchiette, Spaghetti or Fettuccine*

Plum Tomato – Prepared with Roma Plum Tomatoes, Sweet Onions and Extra Virgin Olive Oil
Half \$50.00 Full \$80.00

Marinara – Prepared with Roma Plum Tomatoes, Fresh Garlic and Extra Virgin Olive Oil
Half \$50.00 Full \$80.00

Puttanesca – Our Fragrant, Savory sauce of Plum Tomatoes, Sweet Onions, Capers and Anchovies
Half \$50.00 Full \$80.00

Arrabiata – Prepared with Roma Plum Tomatoes, Fresh Garlic, Extra Virgin Olive Oil & Crushed Red Pepper
Half \$50.00 Full \$80.00

Filetto di Pomodoro – Prepared with Chunks of Roma Plum Tomatoes, Sweet Onions, Fresh Basil & Extra Virgin Olive Oil
Half \$50.00 Full \$80.00

Alla Vodka – Our Creamy Meat Sauce, Prepared with Plum Tomatoes, Vodka, Ground Beef and just a touch of Cream and Red Pepper (Made without meat by special request)
Half \$60.00 Full \$95.00

Eggplant – Prepared with Roasted Diced Eggplant in Filetto di Pomodoro Sauce
Half \$50.00 Full \$85.00

Broccoli al Olio – Prepared with Fresh Steamed Broccoli Florets, Fresh Garlic & Extra Virgin Olive Oil
Half \$50.00 Full \$80.00

Broccoli di Rabe & Sausage – Prepared with Fresh Broccoli Rabe, Our Homemade Sweet Sausage, Fresh Garlic & Extra Virgin Olive Oil
Half \$60.00 Full \$110.00

Primavera – Prepared with Market Vegetables tossed in Extra Virgin Olive Oil
Half \$45.00 Full \$75.00

Lombardi's Specialty Dishes

Half Tray Serves 5-10 Full Tray Serves 10-15

**Your Choice of Pasta: Penne, Rigatoni, Fusilli, Orecchiette, Spaghetti or Fettuccine*

Bolognese – Made with Ground Sirloin slow cooked with Plum Tomatoes, Fresh Basil & Sweet Onions

Half \$50.00 Full \$80.00

Boscaiola – A savory blend of Sundried Tomatoes, Cremini Mushrooms, Fresh Sweet Cream and Brandy

Half \$55.00 Full \$95.00

Alfredo – A rich blend of Sweet Cream, Butter and Parmesan Cheese

Half \$55.00 Full \$95.00

Basil Pesto – Made with Fresh Basil, Pignoli Nuts, Parmesan cheese, Extra Virgin Olive Oil & a Touch of Sweet Cream

Half \$55.00 Full \$95.00

Alla Vongole – Made with Your Choice of Red or White Clam Sauce and Fresh Parsley

Half \$65.00 Full \$110.00

Pasta al Forno

Lasagna – Layers of Pasta with Ground Beef, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly combined

Half \$70.00 Full \$110.00

Grilled Vegetable Lasagna – Layers of Semolina Pasta with Grilled Market Vegetables, Ricotta & Romano Cheeses and Our Plum Tomato Sauce

Half \$55.00 Full \$95.00

Baked Ziti – Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese

Half \$60.00 Full \$100.00

Stuffed Jumbo Shells – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese

Half \$60.00 Full \$95.00

Baked Manicotti – Tender Pasta Crepes filled with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese

Half \$50.00 Full \$90.00

Baked Ravioli – Creamy Cheese-Filled Homemade Ravioli baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese

Half \$60.00 Full \$95.00

Gourmet Mac & Cheese Casserole – Cavatappi Pasta Tossed with an Assortment of Imported & Domestic Cheeses, then Topped with Our Homemade Seasoned Breadcrumbs

Half \$55.00 Full \$95.00

Chicken

Half Tray Serves 5-10 Full Tray Serves 10-15

Mamma Lombardi's Chicken Meatballs – Fresh Ground Chicken Breasts mixed with a special blend of Seasonings and Romano Cheese served in Our Plum Tomato Sauce

18 pcs. \$60.00 36 pcs. \$110.00

Chicken Cutlet Milanese – Boneless Breast of Chicken coated in Fresh Italian Breadcrumbs and fried until golden and crispy and served with Lemon Wedges

Half \$65.00 Full \$115.00

Chicken Parmigiana – Breaded and Fried Boneless Chicken Breast topped with Our Plum Tomato Sauce, Fresh Mozzarella & Romano Cheeses then baked to perfection

Half \$65.00 Full \$115.00

Chicken Francese – Egg-Battered Chicken Breasts sautéed in a light Lemon & White Wine Sauce

Half \$70.00 Full \$115.00

Chicken Marsala – Sautéed Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

Half \$70.00 Full \$115.00

Chicken Piccata – Sautéed Chicken Breast simmered in White Wine, Fresh Lemon, Artichoke Hearts & Capers

Half \$65.00 Full \$115.00

Chicken Rollatini – Boneless Breast of Chicken rolled with Prosciutto di Parma, Fresh Mozzarella and Romano Cheeses then simmered in a Mushroom & Marsala Wine Sauce

Half \$70.00 Full \$120.00

Chicken Valentino – Sautéed Chicken Breast with Spinach, Sundried Tomatoes, Artichoke Hearts & Asiago Cheese, served with a White Wine Reduction Sauce

Half \$70.00 Full \$120.00

Chicken Bruschetta – Bread Chicken Breast topped with Our Famous Mix of Plum Tomatoes, Garlic & Fresh Basil, Our Homemade Fresh Mozzarella then baked and drizzled with a Sweet Balsamic Glaze

Half \$65.00 Full \$115.00

Chicken Scarpariello – Sautéed Chicken Breast sautéed with Fresh Lemon, Garlic & Rosemary

**Add Sweet Fennel Sausage for an additional cost*

Half \$65.00 Full \$115.00

Chicken Pizzaiola – Sautéed Boneless Breast of Chicken topped with a delicious Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Asiago Cheese

Half \$65.00 Full \$115.00

Chicken Cacciatore – Chicken Breast sautéed with Plum Tomatoes, Mushrooms, Garlic, Onions & Peppers

Half \$65.00 Full \$115.00

Marinated Grilled Chicken Kebobs – Chicken Breasts cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with Tri Color Bell Peppers & Onions, then grilled to perfection

Half \$65.00 Full \$115.00

Chicken Fingers – Chicken Breast Strips seasoned with Fresh Italian Breadcrumbs and fried to a golden crisp served with your choice of Honey Dijon, BBQ Sauce or Marinara Sauce

Half \$60.00 Full \$110.00

Southern-Fried Chicken – Marinated Chicken, seasoned, battered and fried to a golden brown

Half \$60.00 Full \$110.00

Whole Herb Roasted Chicken – Whole Organic Chicken rubbed with a Special Blend of Seasonings and slow roasted on the rotisserie **Request Whole or Cut-Up*

****Market Price****

Cornish Hens – Petite Cornish Hens stuffed with your choice of Traditional Corn Bread or Fruited Stuffing

****Market Price****



Pork

Half Tray Serves 5-10 Full Tray Serves 10-15

Homemade Grilled Sausage & Peppers – Our Famous Homemade Sweet Fennel Sausage, grilled, then tossed with a medley of Tri Color Bell Peppers, Spanish Onions, Extra Virgin Olive Oil, Oregano & Fresh Basil

Half \$65.00 Full \$120.00

Sausage & Peppers Marinara – Our Famous Homemade Sweet Fennel Sausage, grilled, tossed with a medley of Tri Color Bell Peppers and Our Garlic Marinara Sauce

Half \$60.00 Full \$100.00

Sausage & Broccoli Rabe – Steamed Broccoli Rabe sautéed with Fresh Garlic, Extra Virgin Olive Oil, Hint of Crushed Red Peppers and your Choice of Hot or Sweet Fennel Sausage

Half \$60.00 Full \$110.00

Pork Braciote – Thinly sliced Pork Loin stuffed with Fresh Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Our Plum Tomato Sauce

Half \$60.00 Full \$100.00

Tuscan Style Boneless Pork Loin – Center-Cut Pork Loin slow-roasted with Fresh Rosemary, Garlic, Special Blend of Seasonings and Extra Virgin Olive Oil

Half \$60.00 Full \$100.00

Stuffed Pork Loin – Pork Loin stuffed with Broccoli Rabe, Prosciutto and Provolone and roasted

Half \$60.00 Full \$100.00

Southern BBQ Pulled Pork – Pork Shoulder slowly braised for hours in Our Traditional Southern BBQ Sauce then pulled from the bone

Half \$55.00 Full \$95.00

Southern BBQ Baby Back Ribs – Tender Rack of Baby Ribs slowly roasted in Our Traditional Southern BBQ Sauce

Half \$55.00 Full \$95.00

Beef

Half Tray Serves 5-10 Full Tray Serves 10-15

Mamma Lombardi's Meat Balls – Our Famous Homemade Blend of Ground Beef & Pork, Breadcrumbs, Special Seasonings and Romano Cheese served in Our Plum Tomato Sauce
18pcs. \$65.00 36pcs. \$120.00

Sliced Steak Pizzaiola – Sirloin of Beef seared then sliced and topped Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese
2½lb \$85.00 5lb \$150.00

Sliced Steak Di Nola – Sirloin of Beef seared then thinly sliced then sautéed in a Mushroom Madeira Wine Sauce
2½lb \$85.00 5lb Full \$150.00

Sliced Steak Au Poivre – Sirloin of Beef seared then thinly sliced and simmered in Our Savory Peppercorn Brandy Cream Sauce
2½lb \$85.00 5lb Full \$150.00

Beef Braciola – Sirloin of Beef thinly sliced, stuffed with Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Our Plum Tomato Sauce
6 pcs. (Sliced) \$85.99 12pcs. (Sliced) \$175.99

Marinated Grilled Steak Kebobs – Sirloin of Beef cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with a medley of Tri Color Bell Peppers & Onions, then grilled to perfection
Half \$70.00 Full \$120.00

Pepper Steak – Tender Strips of Sirloin rubbed in Italian Spices then simmered with Tri Color Bell Peppers and Sweet Onions
2½lb \$65.00 5lb \$115.00

Braised Short Ribs – Choice Cut Beef Short Ribs slowly braised in Our Traditional Southern BBQ Sauce
3lb \$65.00 6lb \$115.00

Filet Mignon Di Nola – Market Price Tender Filet of Beef seared and thinly sliced then sautéed in a Mushroom Madeira Wine Sauce
**Market Price*

Filet Mignon Au Poivre – Market Price Tender Filet of Beef encrusted in Black Peppercorns, seared and sliced, served with Our Savory Peppercorn Brandy Cream Sauce
**Market Price*

Whole Roasted Prime Rib – Market Price Whole Prime Rib Roast rubbed with Our Special Blend of Seasonings and roasted to your liking, served with Au Jus Sauce on the side
**Market Price*

Whole Roasted Filet Mignon – Market Price Whole Filet Mignon rubbed with Our Special Blend of Seasonings and roasted to your liking
**Market Price*

Lamb

Half Tray Serves 5-10 Full Tray Serves 10-15

Marinated Baby Lamb Chops – Seared and served with Our Mint Pesto Sauce

20 pcs. \$65.00 40 pcs. \$115.00

Breaded Lamb Chops – Baby Lamb Chops, lightly breaded and pan-fried, served with Fresh Lemon Wedges

20 pcs. \$85.00 40 pcs. \$155.00



Market Veal

Half Tray Serves 5-10 Full Tray Serves 10-15

All Veal Selections are at Market Price

Veal Cutlet Milanese – Tender Cutlets of Veal lightly coated in Our Homemade Seasoned Breadcrumbs, pan-fried to a golden crisp and served with Fresh Lemon Wedges

Veal Cutlet Parmigiana – Tender Cutlets of Veal lightly coated in Our Homemade Seasoned Breadcrumbs, pan-fried to a golden crisp, topped with Our Plum Tomato Sauce, Homemade Fresh Mozzarella & Romano Cheeses

Veal Scaloppine alla Marsala – Tender Cutlets of Veal lightly breaded and sautéed in White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

Veal Scaloppine alla Zingara – Tender Cutlets of Veal lightly breaded and sautéed in White Wine, Imported Prosciutto di Parma, Peppers and Artichoke Hearts

Veal Sorrentino with Eggplant – Tender Cutlets of Veal and Italian Eggplant sautéed in Our Marsala Wine Sauce, topped with Prosciutto, Sliced Plum Tomatoes and Our Homemade Fresh Mozzarella

Veal Chops – Market Price Veal Chops prepared Grilled or Pan-Fried topped with Our Portobello Mushroom Sauce

Rack of Veal – Market Price Veal Rack herb-encrusted and roasted

Veal Osso Buco – Market Price Veal Shanks halved and slowly braised in White Wine and Garden Vegetables

Seafood

Half Tray Serves 5-10 Full Tray Serves 10-15

Our Famous Zuppa Di Pesce – Long Island Little Neck Clams, Mussels, Calamari, Scungilli and Tender Gulf Shrimp poached with White Wine, Plum Tomatoes, Garlic, Oregano & Fresh Basil

**Add Lobster for an Additional Cost*

Half \$99.00 Full \$195.00

Mussels Bianco – Mussels sautéed with White Wine and Fresh Garlic

Half \$60.00 Full \$100.00

Mussels Marinara – Mussels sautéed with White Wine, Fresh Garlic & Our Plum Tomato Sauce

Half \$60.00 Full \$100.00

Fried Calamari – Tender Squid lightly battered and fried to a golden crisp, served with Fresh Lemon Wedges and your choice of Our Marinara or Arrabiata Sauce

Half \$65.00 Full \$115.00

Calamari Marinara – Tender Squid simmered with Plum Tomatoes, Fresh Garlic, White Wine and Extra Virgin Olive Oil

Half \$65.00 Full \$115.00

Shrimp Scampi – Jump Shrimp sautéed with White Wine, Sweet Butter and Fresh Garlic

Half \$125.00 Full \$225.00

Shrimp Oreganata – Jumbo Shrimp topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges and Parsley

Half \$115.00 Full \$225.00

Shrimp Parmigiana – Jumbo Shrimp lightly breaded and pan-fried, topped with Our Plum Tomato Sauce, Our Homemade Fresh Mozzarella & Romano Cheese and baked until golden

Half \$125.00 Full \$225.00

Coconut Fried Shrimp – Tender Gulf Shrimp coated in Shredded Coconut and Panko Bread Crumbs, fried to a golden brown and served with an Orange Dipping Sauce

25 pcs. \$99.00 50 pcs. \$170.00

Cod Livornaise – Cod baked with Plum Tomatoes, Fresh Garlic, Kalamata Olives & Capers

Half \$70.00 Full \$135.00

Grilled Salmon – Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinach

Half \$95.00 Full \$165.00

Crabmeat Stuffed Salmon – Salmon Filets stuffed with Blue Claw Lump Crabmeat and Our Homemade Seasoned Breadcrumbs topped with Our Creamy Dill Sauce

Half \$95.00 Full \$195.00

Filet of Sole Oreganata – Filet of Sole topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges and Parsley

Half \$95.00 Full \$175.00

Filet of Sole Florentine – Filet of Sole Strips stuffed with Baby Spinach, Feta Cheese and Sweet Onions, Topped with Our Creamy Dill Sauce

Half \$85.00 Full \$149.00

Crabmeat Stuffed Filet of Sole – Filet of Sole stuffed with Blue Claw Lump Crabmeat and Our Homemade Seasoned Breadcrumbs topped with Our Creamy Chive Sauce

Half \$110.00 Full \$200.00

Seafood Paella – Saffron-Infused Long Grain Rice baked with Mussels, Long Island Little Neck Clams, Tender Gulf Shrimp, Marinated Grilled Chicken and Our Homemade Chorizo Sausage

Half \$70.00 Full \$120.00

Whole Branzino – Market Price European Sea Bass prepared Traditional Mediterranean Style with Fresh Lemon and Herbs

**Market Price*

Whole Stripe Bass – Market Price Sea Bass prepared Scallion Ginger Soy Marinated & Grilled, Blackened or Tuscan Herbed and oven-baked to perfection

**Market Price*

Yellow Fin Tuna – Market Priced Tuna Steaks encrusted with Fresh Lemon and Cracked Black Pepper and seared to your choice of temperature

**Market Price*

Please Note That All Prices Are Subject to Change

Dessert

The Party Cannoli – An enormous Bakery-Fresh Cannoli Shell filled with Our Famous Sweet Ricotta Filling, decorated with Chocolate Chips & Confectioner's Sugar then surround by 30 Mini Cannoli Shells for dipping
\$59.99

Assorted Hand- Filled Cannolis

Mini Cannoli

Small Platter (12) \$35.00 Large Platter (24) \$65.00

Large Cannoli

Small Platter (6) \$35.00 Large Platter (12) \$65.00

House Baked Cookies

**Chocolate Chip, Double Chocolate Chunk, & Macadamia Nut*

Small Platter (25) \$24.00 Medium (50) \$42.00 Large Platter (75) \$60.00

Assorted Miniature French & Italian Pastries

\$19.99 per lb.

Assorted Italian Cookies

\$19.99 per lb.

Pignoli Cookies

\$26.99 per lb.

ADD ONS & PACKAGES

SOFT BEVERAGE PACKAGE

Assortment of Bottled Waters, Iced Teas, & Sodas
\$3.50 per person

PAPER GOODS PACKAGE

Paper Plates, Napkins, Forks, Knives, & Spoons
\$3.99 per person

UPGRADED PAPER GOODS PACKAGE

Disposable Bamboo Plates, Napkins, Bamboo Forks, Bamboo Knives, & Bamboo Spoons
\$6.00 per person

WIRE CHAFING DISH SETUP

Wire Rack, Water Pan, & 2 Sternos
\$12.00 per setup

Off Premise Catering

We offer comprehensive, customizable packages for any event! Any occasion, big or small, on site and off premise, there is something for everyone. Ask our catering consultants to help you design a magnificent menu, making food memories for years to come!

Birthdays – Anniversaries – Holidays – Christenings, Communion, Confirmations – Graduations

Baby Showers – Bridal Showers – Engagements – Corporate Seminars & Galas – Film Productions – Sweet Sixteen Parties – Bar & Bat Mitzvahs – Weddings & More

Mangia Bene. Vive Bene.