

*Always the best local ingredients.
Soups, sauces, stocks, dressings and
desserts all made in our kitchen.*

SMALL PLATES

- Lombardi's Garlic Bread** 4
Toasted focaccia with garlic butter, parmesan and gorgonzola cheeses
- Crab and Shrimp Cakes** 11
Dungeness crab and bay shrimp cakes With red pepper sauce
- Angelica delle Morte** 6
Homemade cheese laced with garlic and black pepper, crostini
- Tuscan Garlic Prawns** 8
Sautéed spicy garlic prawns, white beans, tomato, white wine
- Calamari Fritti** 9
Calamari steak strips, breaded, lightly fried, with red pepper aioli
- Tenderloin Skewers** 9
Two tenderloin beef skewers with a balsamic reduction
- Bruschetta Sampler**
with crostini, choice of toppings
two - 6 three - 8 four - 10
- Crab & Shrimp Salad Olive Tapenade*
- Fig Raisin Compote Goat Cheese*
- Traditional Tomato, Olive Oil, Basil and Garlic Angelica delle Morte*

PIZZA di NAPOLI

True "Neapolitan" styled pizza, hand thrown, with imported specialty flour, San Marzano tomatoes, fresh mozzarella, fresh yeast

- Four Cheese** 10
Cherry tomato sauce, mozzarella, provolone, parmesan and gorgonzola
- Margherita** 11
A classic combination of cherry tomato sauce, fresh basil and mozzarella cheese
- Garlic Prawn** 12
Garlic prawns with arugula, olive oil, provolone and mozzarella
- Toscana** 12
San Marzano cherry tomato sauce, sun-dried tomatoes, kalamata olives, goat cheese, roasted garlic olive oil, fresh basil
- Pepperoni & Sausage** 11
Zoe's pepperoni, cherry tomato sauce, crumbled Italian sausage, provolone, mozzarella cheese

SALADS

- Italian Salad** 5 / 9
Arugula, seasonal greens, white balsamic vinaigrette, gorgonzola cheese, red onion, tomatoes, walnuts and dried cranberries
- Seafood Caesar** 15
Bay shrimp, Dungeness crab and smoked salmon on our house caesar
- Grilled Steak Salad** 15
*4oz top sirloin steak over greens white balsamic vinaigrette, crumbled gorgonzola, roma tomatoes.
- Roasted Garlic Caesar** 4 / 8
Whole leaf romaine hearts, Lombardi's caesar dressing, croutons and grated parmesan cheese
add grilled chicken 3
**add grilled salmon 5*

 Spring Fresh Sheet 

STARTERS

- Prawn Pachino** 7.50
Chilled grilled Gulf prawns with cherry tomatoes, spring pea vines with XVOO (extra virgin olive oil)
- Bibb Salad** 4 / 8
Crisp bibb lettuce with blood orange vinaigrette, cherry tomatoes, grapes, gorgonzola. *With fresh bay shrimp + 2*

ENTRÉES

- Lamb Polpettine Pappardella** 15
Rosemary scented meatballs, oven roasted tomato sauce, Gorgonzola fresh pappardella pasta
- Paella – Italian Style** 16
Gulf prawns, fresh clams, Calabrese sausage, peppers, onions, tomatoes in a saffron risotto
- Fresh Halibut** 19
Ask your server for today's chef-fresh presentation
- Grilled Vegetable Ravioli** 14
Ricotta & Romano cheeses, seasonal vegetables, cherry tomato blood orange broth, grilled asparagus relish.

DESSERTS *Always Homemade*

- Rhubarb & Apple Crisp** 5
Baked with a crunchy cobbler topping and almonds, served warm
With a scoop of gelato + 1.50
- Honey Pine Nut Tart** 5
Sweet Italian style crust with a rich savory filling, pine nuts, honey
With a scoop of Salty Caramel gelato + 1.50

FEATURED WINES

- Sauvignon Blanc** 6 / 20
Santa Digna, CL
Fresh melons flavors, no oak
- Pinot Grigio** 6.75 / 27
Zenato, IT
Lively fruit, refreshing, soft, smooth dry finish
- Barbera** 7.50 / 28
Fontanafredda, "Briccotondo", IT
Estate grown fruit, bright, soft tannins
- Cabernet** 6.50 / 25
14 Hands, Ste Michelle, WA
Dark stone fruit flavors, fine round tannins
- Chianti Superiore** 7.75 / 29
Antinori, IT
Rich, harmonious and velvety, with floral and spicy oak flavors.
- Syrah** 6 / 20
Stone Cap, WA
Complex, bold berry and plum flavors. Goose Ridge Vineyards

PASTA

- Lombardi's Meat Lasagna** 15
Beef bolognese, béchamel, parmesan cheese layered with fresh pasta sheets
- Penne Siciliana** 9 / 14
Fennel scented sweet Italian sausage, tomatoes, peppers, onions and garlic
- Tortellini Gorgonzola** 10 / 15
Cheese tortellini, gorgonzola sauce, sun-dried tomatoes, fresh basil, walnuts
- Spaghettini Pomodoro** 7 / 11
Spaghettini pasta with tomatoes, fresh basil and garlic *With meatballs +3*
- Chicken Mushroom Fettuccine** 10 / 15
Grilled chicken, portobello & white mushrooms, garlic, fresh tomatoes, Alfredo sauce
- Ravioli & Smoked Salmon** 17
Cheese ravioli, creamy pesto sauce, smoked salmon, green peas
- Scampi Diavolo** 18
Sautéed garlic prawns, red chilies and prosciutto served over fettuccine.
- Dungeness Crab Spaghettini** 18
Fresh crab, Zoe's Calabrese sausage, garlic, green onions, white wine, lemon, fresh tomatoes

HOUSE SPECIALTIES

- Served with seasonal fresh vegetables*
- Wild NW Salmon** 18
Simply grilled with extra virgin olive oil and sea salt, with mashed potatoes
- Chicken Saltimbocca** 17
Breast of chicken, prosciutto, fontina cheese, sage, roasted garlic puree, mashed potatoes
- Chicken Parmigiano** 15
Lightly breaded chicken medallions, fresh tomato sauce, Italian cheeses, fettuccine
- Chicken Marsala** 15
Chicken breast medallions with a rich Marsala wine and mushroom sauce, fettuccine
- Veal Scaloppine** 20
Marsala - mushroom, marsala wine
Picatta - capers, lemon juice, white wine
- Beef Tenderloin Medallion** 24
*6 oz beef tenderloin wrapped in pancetta, topped with gorgonzola cheese, mashed potatoes
- Top Sirloin Steak** 19
*8 oz, center cut, Double R Ranch "Signature" beef with steak butter and mashed potatoes.

**The County Health Dept. wants you to know that eating undercooked meats and seafoods increases your risk for food borne illness.
Please advise of food allergies.*

\$20**WINES of the WORLD***Smaller Vineyards & Regional Features***WHITE****Sauvignon Blanc, Santa Digna, CL**

Fruity, dry clean finish - no oak

Tierra du Luna, AR

Torrantes & Chardonnay. Beautiful

Chardonnay, Stone Cap, WA

Rich, small amount of spicy oak

RED**Syrah Blend, Le Campuget, FR**

A Bistro wine, blended with Viognier

Tempanilla, Fontana Mesta, SP

Dry, complex and earthy

Altano, PT, Duoro River

Cab-like, big, bold and smooth

Montepulciano D'Abruzzo,**Quattro Mani, IT**

The perfect pizza wine, very smooth

Carmenere 120, Santa Rita, CL

Fragrant, light bodied, elegant

Nero D'Avola, Villa Pozzi, IT

Full bodied, spicy

Sangiovese, Primaterra, IT

Medium, body, spicy, nice acidity

Syrah, Stone Cap, WA

Estate grown fruit, smooth, complex

ITALIAN RED**Chianti**

Antinori, Superiore 29

Ruffino 24

Bibbiani, Poggio Vignoso 25

Chianti Classico

RS, Badia a Coltubuno 34

Rocca Della Macie 32

Castello Di Bossi 37

Chianti Classico Riserva

Ducale, Ruffino 45

Rocca Della Macie 39

Frescobaldi Nipozzano, IT 42

Sangiovese Blends

Centine, Castello Banfi 26

Belnero, Toscana, Banfi 49

S.Christina, Antinori 26

Brunello Di Montalcino

Castello Banfi 79

Valpolicella Classico, Zenato

28

Palazzo Della Torre, Allegrini

38

Amarone, Bertani Villa Arvedi

65

Barberesco, Prunotto

62

Barolo

Michele Chiarlo, Tortoniano '01 59

Marchesi Di Barolo 65

"Castiglione", Vieti 62

Barbera, Fontanafredda,

Briccotondo 28

Vitiano, Super Tuscan, Falesco

26

Nero D'Avola, Colosi Rosso

27

WINES by the GLASS**RED**Lombardi's Private Label,
Yakima Valley Red 6.5

Chianti 6

Merlot 6

Montepulciano 6

Pinot Noir 7.5

WHITE

Chardonnay 6

Pinot Grigio 6

White Zinfandel 6

Riesling, St Michelle 6

NORTHWEST RED**Cabernet Sauvignon**

14 Hands, Ste. Michelle, WA 25

Ste. Michelle, Columbia Valley, WA 28

Seven Hills, Walla Walla, WA 45

Syrah

Powers, WA 28

Gordon Brothers, WA 38

Merlot

Columbia Crest Grande Estates, WA 27

Indian Wells, Ste. Michelle, WA 37

BlendsLombardi's Private Label
Yakima Valley Red, WA 24

CMS, Hedges Cellars, WA 28

Col Solare, Red Table, Red Mtn, WA 75

Novelty Hill (Januik), WA 29

The Jack, Walla Walla, WA 32

Italian Varietal, Columbia Valley

Sangiovese, Zefna, WA 37

Barbera, Barnard Griffin, WA 45

Pinot Noir

Amity "Willamette Valley", OR 36

Firesteed, OR 27

WHITE**Riesling**

Ste. Michelle, WA 24

Pinot Grigio,

Zenato, IT 27

San Angelo, Banfi, IT 36

Marco Felluga, IT 33

Pinot Gris

Ste. Michelle, WA 26

Milbrandt Vineyards, WA 27

Chardonnay

14 Hands Ste. Michelle, WA 27

Barnard Griffin, WA 27

SPARKLING

Prosecco, IT 26

Rosa Regale, Banfi, IT serves 2 12

Segura Viudas, SP serves 2 7

Brut, Domaine Chandon, CA 36

Cuvee Brut, Ste. Michelle, WA 26

NON-ALCOHOLIC

San Pellegrino Sparkling Water (500 ml) 3.50

Thomas Kemper Root Beer 3

Lemonade 2.75

Strawberry Lemonade 3

Soda 2.50

Flavored Italian Sodas 3.75

Coffee and Tea 2.50

*All of our wines are hand selected by the staff
and the owner to pair well with the menu.***BEER****On tap . . . pint**

Manny's Pale Ale 5

Bud Light 4

Mac & Jacks 5

Bottled Beer domestic

Budweiser 3.75

Coor's Light 3.75

Bottled Beer Imported

Moretti 4

Heineken 4

Corona 4

Non-alcoholic 4

MARTINI'S & COCKTAILS**Italian Margarita 7**Muddled orange, lemon and lime,
Amaretto, Tequila, sweet and sour,
with a splash of Triple Sec and
cranberry on the rocks**Pear-adise Martini 9**Malibu Rum, Absolute Pear Vodka,
Pineapple juice**Pomegranate Martini 10**Pearl Pomegranate Vodka Dekypur
Pomegranate**Key Lime Martini 8**Absolute Vanilla Vodka shaken with
Lime and Pineapple juice**Orange Crush Martini 8**Muddled orange, Triple Sec and
Vodka with sweet and sour
Orange juice and Cranberry juice**Espresso 7**Absolute Vanilla Vodka, Cream de
Cacao, Espresso shaken with ice and
served up**Antipasti Bloody Mary 7**Vodka mixed with Demitri's tomato
juice, garnished with pepperoni,
olives, and cheese**Italian Mojito 7**Muddled lime, lemon and mint
with Rum with Lemoncello & Sprite**Classic Mojito 7**Rum muddled with lime and mint,
powdered sugar and soda**Pomegranate Mojito 7**Rum, pomegranate liquor, muddled
mint and lime, powdered sugar, soda.**Lombardi's Italian Coffee 7**Amaretto and Frangelico with
Italian roast coffee, topped with
whipped cream**DESSERT****Caramel Orange 4.50****Panna Cotta**With caramel sauce and candied
walnuts**Tiramisu 6**Rum and espresso soaked lady
fingers layers of mascarpone and
cream, with chocolate shavings**Chocolate Mousse 6**Dark chocolate mousse, hazelnut
syrup, topped with whipped cream**Honey Pine Nut Tart 5**Sweet Italian style crust with a rich
savory filling, pine nuts, honey*With a scoop of Salty Caramel gelato + 1.50***Rhubarb & Apple Crisp 5**Baked with a crunchy cobbler topping
and almonds, served warm*With a scoop of gelato + 1.50***Gelato and Sorbet 5**

Ask for today's selections