

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

Lunch

SMALL PLATES

Lombardi's Garlic Bread 3.⁹⁵
Toasted focaccia with garlic butter, parmesan and gorgonzola cheeses

Crab and Shrimp Cakes 7.⁹⁵
Dungeness crab and bay shrimp cakes
With red pepper sauce

Calamari Fritti 8.⁹⁵
Calamari steak strips, breaded, lightly fried, served with red pepper aioli

Soup & Salad 6.⁹⁵
Choice of Caesar salad or mixed greens with a bowl of our daily made soup

Daily soup cup 3 bowl 5
Made fresh daily. Served with bread, roasted garlic and olive oil

Bruschetta Sampler
with crostini, choice of toppings
two - 5 three - 7 four - 9

Crab & Shrimp Salad Olive Tapenade

Fig Raisin Compote Goat Cheese

Traditional Tomato, Olive Oil, Basil and Garlic
Angelica delle Morte

SALADS

Roasted Garlic Caesar 4 / 7.⁹⁵
Whole leaf romaine hearts, Lombardi's caesar dressing, croutons and grated parmesan cheese

add grilled chicken 3

*add grilled salmon 5

Italian Salad 4 / 7.⁹⁵
Arugula, seasonal greens, white balsamic vinaigrette, gorgonzola cheese, red onion, tomatoes, walnuts and dried cranberries

Seafood Caesar 14.⁹⁵
Bay shrimp, Dungeness crab and smoked salmon on our house caesar

Grilled Steak Salad 14.⁹⁵
*4oz top sirloin steak over greens
white balsamic vinaigrette, crumbled gorgonzola, roma tomatoes.

PIZZA di NAPOLI

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

Four Cheese 7.⁹⁵
Cherry tomato sauce, mozzarella, provolone, parmesan and gorgonzola

Margherita 8.⁹⁵
A classic combination of cherry tomato sauce, fresh basil and mozzarella cheese

Garlic Prawn 9.⁹⁵
Garlic prawns with arugula, olive oil, provolone and mozzarella

Toscana 8.⁹⁵
San Marzano cherry tomato sauce, sun-dried tomatoes, kalamata olives, goat cheese, roasted garlic olive oil, fresh basil

Pepperoni & Sausage 8.⁹⁵
Zoe's pepperoni, cherry tomato sauce, crumbled Italian sausage, provolone, mozzarella cheese

**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.*

Spring Fresh Sheet

STARTERS

Bibb Salad 4 / 7.⁹⁵
Crisp bibb lettuce with blood orange vinaigrette, cherry tomatoes, grapes, gorgonzola. *With fresh bay shrimp + 2*

Prawn Pachino 7.⁵⁰
Chilled grilled Gulf prawns with cherry tomatoes, spring pea vines with XVOO (extra virgin olive oil)

ENTRÉES

Paella – Italian Style 12.⁹⁵
Gulf prawns, fresh clams, Calabrese sausage, peppers, onions, tomatoes in a saffron risotto

Grilled Vegetable Ravioli 10.⁹⁵
Ricotta & Romano cheeses, seasonal vegetables, cherry tomato blood orange broth, grilled asparagus relish.

Lamb Burger on Focaccia 10.⁹⁵
Rosemary scented ground lamb burger with goat cheese, tomato basil salsa, arugula, mayo, served with soup, salad or fries

Lamb Polpettine Pappardella 10.⁹⁵
Rosemary scented lamb meatballs, oven roasted tomato sauce, with Gorgonzola and fresh pappardella pasta

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

PANINI

Sandwiches served on focaccia with a caesar salad, cup of soup or fries

Grilled Chicken 9.⁹⁵
Pesto aioli, goat cheese, lettuce and tomatoes

Crab & Shrimp Salad 10.⁹⁵
Dungeness crab and shrimp with lettuce and tomato

Italian Grinder 9.⁹⁵
Zoe's ham, pepperoni, Finnochiona Salami, provolone, lettuce, tomato, white balsamic vinaigrette & mayo

Sandwich Combo 7.⁹⁵
Half of our Italian Grinder with a cup of soup or a small salad

Salmon BLT 12.⁹⁵
Grilled NW salmon, bacon, lettuce, tomatoes and mayo

PASTA

Lombardi's Meat Lasagna 9.⁹⁵
Beef bolognese, béchamel, parmesan cheese layered with fresh pasta sheets

Penne Siciliana 9.⁹⁵
Fennel scented sweet Italian sausage, tomatoes, peppers, onions and garlic

Tortellini Gorgonzola 10.⁹⁵
Cheese tortellini, gorgonzola sauce, sun-dried tomatoes, fresh basil, walnuts

Ravioli & Smoked Salmon 11.⁹⁵
Cheese ravioli, creamy pesto sauce, smoked salmon, green peas

Spaghettini Pomodoro 7.⁹⁵
Spaghettini pasta with tomatoes, fresh basil and garlic
With meatballs 9.⁹⁵

HOUSE SPECIALTIES

Chicken Parmigiano 9.⁹⁵
Lightly breaded chicken medallions, fresh tomato sauce, Italian cheeses, fettuccine

Veal Marsala 14.⁹⁵
Scaloppine with a rich Marsala wine, mushroom sauce and fettuccine

Chicken Marsala 9.⁹⁵
Chicken breast medallions with a rich Marsala wine and mushroom sauce, fettuccine

Dungeness Crab Spaghettini 11.⁹⁵
Fresh crab, Zoe's Calabrese sausage, garlic, green onions white wine, lemon and fresh tomatoes