

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

# Lunch

## SMALL PLATES

**Lombardi's Garlic Bread** 3.<sup>95</sup>  
Toasted focaccia with garlic butter, parmesan and gorgonzola cheeses

**Crab and Shrimp Cakes** 7.<sup>95</sup>  
Dungeness crab and bay shrimp cakes with red pepper sauce

**Calamari Fritti** 8.<sup>95</sup>  
Calamari steak strips, breaded, lightly fried, served with red pepper aioli

**Soup & Salad** 6.<sup>95</sup>  
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.<sup>95</sup>  
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.<sup>95</sup>  
Arugula, seasonal greens, white balsamic vinaigrette, gorgonzola cheese, red onion, tomatoes, walnuts and dried cranberries

**Seafood Caesar** 14.<sup>95</sup>  
Bay shrimp, Dungeness crab and smoked salmon on our house caesar

**Grilled Steak Salad** 14.<sup>95</sup>  
\*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.<sup>95</sup>  
Cherry tomato sauce, mozzarella, provolone, parmesan and gorgonzola

**Margherita** 8.<sup>95</sup>  
A classic combination of cherry tomato sauce, fresh basil and mozzarella cheese

**Garlic Prawn** 9.<sup>95</sup>  
Garlic prawns with arugula, olive oil, provolone and mozzarella

**Toscana** 8.<sup>95</sup>  
San Marzano cherry tomato sauce, sun-dried tomatoes, kalamata olives, goat cheese, roasted garlic olive oil, fresh basil

**Pepperoni & Sausage** 8.<sup>95</sup>  
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.<sup>95</sup>  
Crisp bibb lettuce with blood orange vinaigrette, cherry tomatoes, grapes, gorgonzola. *With fresh bay shrimp + 2*

**Prawn Pachino** 7.<sup>50</sup>  
Chilled grilled Gulf prawns with cherry tomatoes, spring pea vines with XV00 (extra virgin olive oil)

## ENTRÉES

**Paella – Italian Style** 12.<sup>95</sup>  
Gulf prawns, fresh clams, Calabrese sausage, peppers, onions, tomatoes in a saffron risotto

**Grilled Vegetable Ravioli** 10.<sup>95</sup>  
Ricotta & Romano cheeses, seasonal vegetables, cherry tomato blood orange broth, grilled asparagus relish.

**Lamb Burger on Focaccia** 10.<sup>95</sup>  
Rosemary scented ground lamb burger with goat cheese, tomato basil salsa, arugula, mayo, served with soup, salad or fries

**Lamb Polpettine Pappardella** 10.<sup>95</sup>  
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.<sup>75</sup> / 27  
*Zenato, IT*  
Lively fruit, refreshing, soft, smooth dry finish

**Barbera** 7.<sup>50</sup> / 28  
*Fontanafredda, "Briccotondo", IT*  
Estate grown fruit, bright, soft tannins

**Cabernet** 6.<sup>50</sup> / 25  
*14 Hands, Ste Michelle, WA*  
Dark stone fruit flavors, fine round tannins

**Chianti Superiore** 7.<sup>75</sup> / 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.<sup>95</sup>  
Pesto aioli, goat cheese, lettuce and tomatoes

**Crab & Shrimp Salad** 10.<sup>95</sup>  
Dungeness crab and shrimp with lettuce and tomato

**Italian Grinder** 9.<sup>95</sup>  
Zoe's ham, pepperoni, Finnochiona Salami, provolone, lettuce, tomato, white balsamic vinaigrette & mayo

**Sandwich Combo** 7.<sup>95</sup>  
Half of our Italian Grinder with a cup of soup or a small salad

## PASTA

**Lombardi's Meat Lasagna** 9.<sup>95</sup>  
Beef bolognese, béchamel, parmesan cheese layered with fresh pasta sheets

**Penne Siciliana** 9.<sup>95</sup>  
Fennel scented sweet Italian sausage, tomatoes, peppers, onions and garlic

**Tortellini Gorgonzola** 10.<sup>95</sup>  
Cheese tortellini, gorgonzola sauce, sun-dried tomatoes, fresh basil, walnuts

**Ravioli & Smoked Salmon** 11.<sup>95</sup>  
Cheese ravioli, creamy pesto sauce, smoked salmon, green peas

**Spaghettini Pomodoro** 7.<sup>95</sup>  
Spaghettini pasta with tomatoes, fresh basil and garlic  
*With meatballs* 9.<sup>95</sup>

## HOUSE SPECIALTIES

**Chicken Parmigiano** 9.<sup>95</sup>  
Lightly breaded chicken medallions, fresh tomato sauce, Italian cheeses, fettuccine

**Veal Marsala** 14.<sup>95</sup>  
Scaloppine with a rich Marsala wine, mushroom sauce and fettuccine

**Chicken Marsala** 9.<sup>95</sup>  
Chicken breast medallions with a rich Marsala wine and mushroom sauce, fettuccine

**Dungeness Crab Spaghettini** 11.<sup>95</sup>  
Fresh crab, Zoe's Calabrese sausage, garlic, green onions white wine, lemon and fresh tomatoes