

PIZZA	SLICE	PIE
NEAPOLITAN ROUND 18IN {8 SLICES} THIN CRUST PIZZA WITH SAUCE AND MOZZARELLA CHEESE	3.65	20.5
SICILIAN 12 X 18IN {9 SLICES} THICK CRUST PIZZA WITH SAUCE AND MOZZARELLA CHEESE	3.65	22

• TOPPINGS •

ANCHOVIES, BLACK OLIVES, BROCCOLI,
EGGPLANT, FRESH TOMATO, MEATBALLS, MUSHROOMS,
PEPPERONI, ONIONS, SAUSAGE, SPINACH, EXTRA CHEESE

HALF TOP 3.75 • 1 TOP 5.5 • 2 TOP 7.5 • 3 OR MORE 9.5

SPECIALTY PIES	SLICE	PIE
GRANDMA EXTRA THIN CRUST PAN PIZZA LAYERED WITH MOZZARELLA AND SPOTTED WITH A FLAVORFUL HERBED “SAN MARZANO” TOMATO SAUCE	3.65	22
BUFFALO CHICKEN CRISPY ROUND PIE TOPPED WITH TENDER PIECES OF SPICY BUFFALO CHICKEN, MOZZARELLA CHEESE AND HOMEMADE BLEU CHEESE DRESSING	5.2	33
MARGHERITA A TRADITIONAL NEAPOLITAN PIZZA WITH HOMEMADE FRESH MOZZARELLA, FRESH TOMATO AND BASIL SAUCE, AND A TOUCH OF IMPORTED VIRGIN OLIVE OIL		24.75
PIZZA BIANCA CRISPY ROUND PIE TOPPED WITH FRESH MOZZARELLA, AGED ROMANO CHEESE, SEASONED RICOTTA AND A DASH OF FRESH GARLIC AND VIRGIN OLIVE OIL		24.5
VEGETABLE CRISPY ROUND PIE TOPPED WITH TOMATO SAUCE, SPINACH, BROCCOLI, FLAME ROASTED RED PEPPERS, MUSHROOMS AND MOZZARELLA CHEESE		26.5
HOUSE SPECIAL A HEARTY COMBINATION OF FRESH SAUSAGE, MEATBALLS, PEPPERONI, MUSHROOMS, PEPPERS, ONIONS, EXTRA CHEESE, BLACK OLIVES, AND TOMATO SAUCE	Neapolitan 28.75	Sicilian 29.75
MESCLUN SALAD CRISPY ROUND PIE COVERED IN A GARLIC AND OIL BALSAMIC GLAZE SPREAD, MESCLUN GREENS, TOMATOES, ONIONS, TOPPED WITH CRUMBLED GORGONZOLA TOPPED IN OUR HOMEMADE BALSAMIC VINAIGRETTE DRESSING	5.2	32
PROSCIUTTO ARUGULA BABY ARUGULA, PROSCIUTTO DI PARMA, TRUFFLE OIL DRIZZLE, SHAVED PARMESAN		33
PANINI (SERVED WITH FRENCH FRIES)		
GRILLED CHICKEN GRILLED CHICKEN, ROASTED PEPPERS, FRESH MOZZARELLA		18
SKIRT STEAK PANINI SLICED SKIRT STEAK, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, FONTINA CHEESE		22
CHICKEN CUTLET PANINI FRIED CHICKEN CUTLET, FRESH MOZZARELLA, FLAME ROASTED RED PEPPERS, AND HOMEMADE PESTO		18
VEGETABLE GRILLED ZUCCHINI, SQUASH, ROASTED PEPPERS, MOZZARELLA, BASIL PESTO SPREAD		17

PIZZETTE

ALSO AVAILABLE AS: WHOLE WHEAT BAR PIE • GLUTEN FREE (ADD 2)

MARGHERITA
TRADITIONAL NEAPOLITAN STYLE THIN CRUST PIZZA TOPPED WITH OUR CRUSHED SAN
MARZANO PLUM TOMATO SAUCE, FRESH MOZZARELLA, BASIL AND A WHISPER OF EXTRA
VIRGIN OLIVE OIL

FRA DIAVOLO
FRESH TOMATO BASIL SAUCE, HOMEMADE MOZZARELLA, CRUMBLED ITALIAN STYLE
SAUSAGE AND SLICED HOT CHERRY PEPPERS

ALLA MELENZANA
FRESH TOMATO BASIL SAUCE TOPPED WITH EGGPLANT, HOMEMADE MOZZARELLA
AND SPOTTED WITH RICOTTA CHEESE

VEGETARIAN
SPINACH, BROCCOLI, FRAME ROASTED RED PEPPERS, AND MUSHROOMS TOPPED WITH
FRESH MOZZARELLA

MESCLUN
CRISPY THIN CRUST COVERED IN A GARLIC AND OIL BALSAMIC GLAZE SPREAD, MESCLUN
GREENS, TOMATOES, ONIONS, TOPPED WITH CRUMBLED GORGONZOLA TOSSED IN OUR
HOMEMADE BALSAMIC VINAIGRETTE DRESSING

SUPREMO
CRUMBLED SAUSAGE, HOMEMADE MEATBALLS, PEPPERONI, SHREDDED MOZZARELLA

PROSCIUTTO E ARUGULA
FRESH MOZZARELLA, “PARMA” PROSCIUTTO, ARUGULA, DRIZZLED WITH
EV OLIVE OIL, BALSAMIC GLAZE AND SHAVED PARMAGIANO CHEESE

• CREATE YOUR OWN •
Choose from the following items to add to a margherita pizza

PEPPERONI, SAUSAGE, ONIONS, MUSHROOMS, FRESH GARLIC,
CHERRY PEPPERS, SPINACH, ANCHOVIES, BLACK OLIVES, MEATBALLS,
BATTERED EGGPLANT, BROCCOLI, FRESH TOMATO, ROASTED PEPPERS,
GRILLED CHICKEN, RICOTTA CHEESE, EXTRA CHEESE
(ADDITIONAL PER TOPPING)

HALF TOP 2.75 • 1 TOP 3.5 • 2 TOP 4.5 • 3 OR MORE 5.5

CALZONES AND ROLLS	
CHICKEN ROLL PIZZA DOUGH ROLLED WITH TENDER STRIPS OF FRESH CHICKEN CUTLET, TOMATO SAUCE AND MOZZARELLA CHEESE	9.5
CALZONE PIZZA DOUGH POCKET FILLED WITH SEASONED RICOTTA AND MOZZARELLA CHEESE	9.5
SPINACH AND BROCCOLI	4.5
PINWHEEL PEPPERONI PINWHEEL	4.5
BUFFALO CHICKEN PINWHEEL	5

BUON APPETITO

PIZZA • BAR

Lombardos

RESTAURANT

10 HAMILTON ST.
DOBBS FERRY,
NY 10522
914.479.5294

SCAN TO
ORDER ONLINE

WWW.LOMBARDOSPIZZA.COM

THIS MENU REFLECTS A 3.5 % CASH DISCOUNT. IF YOU CHOSE TO PAY BY CARD, THIS DISCOUNT WILL BE REMOVED.

TAKE OUT MENU



WE DELIVER

10 HAMILTON ST. • DOBBS FERRY,NY 11557
914.479.5294
WWW.LOMBARDOSPIZZA.COM

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APPETIZERS

BAKED CLAMS OREGANATA {6 per order} whole baked little neck clams	16
MOZZARELLA DI CASA fresh mozzarella served with flame roasted peppers, sliced market tomatoes and basil, drizzled with virgin olive oil	15.5
CALAMARI FRITTI	17.5
FRA DIAVOLO – SCARPARIELLO – BUFFALO	19
ZUPPA DI COZZE {Rosso OR Bianco} fresh cultivated mussels, steamed in your choice of a white wine, garlic and oil broth or served in a fresh garlic and crushed plum tomato brodino	16.50
MOZZARELLA STICKS {6 per order} served with a side of pomodoro sauce	11
GOLDEN CHICKEN FINGERS {5 per order} served with honey mustard sauce or ketchup	13.50
GARLIC BREAD freshly toasted Italian bread baked with chopped garlic, virgin olive oil and seasonings	7
WITH MOZZARELLA +1.5	
BUFFALO CHICKEN WINGS {8 per order} served with a side of crumbled blue cheese dressing	14.50
FRIED BURRATA seasoned breadcrumbs, classic pomodoro sauce	14.50
SHRIMP SCAMPI sautéed with garlic and oil in a white wine sauce, served over toasted Italian bread	16
ARANCINI {4 per order} “Sicilian Style” mini rice balls with ground beef, mozzarella, and Italian tomato sauce	13.25

SOUPS

PASTA E FAGIOLI a classic Italian favorite with small tubular shaped pasta, white and red cannellini beans with a touch of fresh crushed plum tomato, roasted garlic, and extra virgin olive oil	9.50	LENTIL ^{GF} lentils and fresh vegetables	9.50
STRACCIATELLA ^{GF} spinach and egg drop soup	9.50	TORTELLINI IN BRODO cheese tortellini in a light chicken broth	9.50
HOMEMADE CHICKEN NOODLE white meat chicken, fresh vegetables, in a chicken brodino	9.50		

SALADS

ADD SALMON \$15	SIDE	ENTREE
GARDEN SALAD iceberg, chopped Romaine, cherry tomatoes, cucumbers, carrots, red onions, and black olives drizzled in our house Italian dressing	10	12.5
CAESAR SALAD chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese shavings and Caesar dressing	10	13.5
FARMERS MARKET ^{GF} mesclun greens, dried cranberries, honey roasted pecans, red onions, crumbled goat cheese in a raspberry infused vinaigrette	12	14.50
TUSCAN STEAK SALAD fresh marinated grilled skirt steak served over mesclun greens tossed with diced tomatoes, red onions and a touch of Gorgonzola cheese drizzled with our specialty Italian style dressing	24	
INSALATA DI GAMBERONI ^{GF} grilled jumbo shrimp, mesclun greens, roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing	23	
BEET & GOAT CHEESE SALAD ^{GF} mesclun greens, baby arugula, diced beets, dried apricots, roasted peppers and crumbled goat cheese drizzled with our balsamic vinaigrette	16.25	
BUFFALO CHICKEN SALAD romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces with creamy blue cheese dressing	17.5	
BURRATA SALAD ^{GF} baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing	17.50	

• ALL SALADS AVAILABLE WITH •
Mozzarella Cheese 2 • Crumbled Gorgonzola 3 • Goat Cheese 3.75
Balsamic Grilled Chicken 8.5 • Fried Chicken Strips 8.5
Buffalo Chicken Pieces 8.5 • Grilled Shrimp (5) Jumbo 12.5
Marinated Skirt Steak 14.5 • Chopped Salad 3.5

THIS MENU REFLECTS A 3.5 % CASH DISCOUNT. IF YOU CHOSE TO PAY BY CARD, THIS DISCOUNT WILL BE REMOVED.

PASTA

All pasta served as listed OR with your choice of spaghetti, penne, rigatoni, linguine, fusilli or fettuccine • cheese ravioli and tortellini 3 • gluten free 3
ALFREDO 19 • MARINARA 16.5 • POMODORO 16 • ADD MEATBALLS {3 per order} 6
PENNE ALLA VODKA creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne
RIGATONI FIORENTINA fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni
SHRIMP MARINARA OR FRA DIAVOLO fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine
RIGATONI MONTANARA fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni
TRUFFLE MUSHROOM RISOTTO imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese
SEAFOOD RISOTTO Italian rice with shrimp, mussels, clams and arugula with a touch of pink sauce
LINGUINE DI MARE {Rosso OR Bianco} fresh shrimp, mussels and baby clams sautéed in your choice of: garlic and extra virgin olive oil or marinara sauce over linguine (fra diavolo style upon request)
FUSILLI CAMPAGNIOLA a “southern Italian” favorite which includes fresh broccoli rabe and sausage in a traditional garlic and oil brodino sauce served over corkscrew shaped pasta
LINGUINE PRIMAVERA {Rosso OR Bianco} a medley of fresh garden vegetables sautéed in a light tomato and basil sauce or garlic and extra virgin olive oil sauce over linguine
LINGUINE CON VONGOLE {Rosso OR Bianco} our authentic fresh clam sauce topped with imported shelled baby clams sautéed in garlic and extra virgin olive oil brodino served over linguine
LINGUINE MARE MONDO sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs
PASTA BOLOGNESE Italian style fresh ground, hearty meat sauce over your choice of pasta
SPAGHETTI AL CARTOCCIO spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused pink sauce, baked and served in a foil pouch
FUSILLI PESTO ROSSO corkscrew pasta topped with fresh grilled chicken, sautéed with our plum San Marzano tomato sauce then blended with our homemade pesto Di Basilico
PASTA AL FORNO
BAKED ZITI
HOMEMADE MEAT LASAGNA
BAKED CHEESE RAVIOLI
BAKED ZITI SICILIANA {WITH FRESH BATTERED EGGPLANT}
BAKED ZITI BOLOGNESE
• SIDES •
SAUTÉED SPINACH 10 • BROCCOLI SPEARS 10 • BROCCOLI RABE 12
SAUTÉED PRIMAVERA VEGETABLES 11 • FRENCH FRIES 7.5
ITALIAN STYLE MEATBALLS POMODORO (5 PER ORDER) 12.5
FRIED OR GRILLED CHICKEN CUTLETS 12
FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 12
ROASTED POTATOES 9
If you have any food allergies, please notify your server or manager • Tax not included

ENTRÉES

Entrées served with choice of spaghetti or penne pomodoro OR small garden salad			
Pasta available with sauce substitutions for an additional charge			
Bolognese 3 • Vodka sauce 3.5			
MARSALA	Chicken 26.5	Veal 28.5	Shrimp 29.5
tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce			
FRANCESE	Chicken 26.5	Veal 28.5	Shrimp 29.5
fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce			
SORRENTINO	Chicken 26.5	Veal 28.5	
fresh breast of chicken OR veal layered with battered eggplant, mozzarella cheese and imported prosciutto Di Parma served in a mushroom brown sauce			
SEMI-FREDDO	Chicken 26.5	Veal 28.5	
golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil “bruschetta” salad			
PICATTA	Chicken 26.5	Veal 28.5	Salmon 30
fresh breast of chicken OR veal scallopine OR Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce			
PRIMAVERA ^{GF}	Chicken 26	Shrimp 29.5	
fresh breast of grilled chicken marinated in balsamic vinegar and imported seasonings, topped with a medley of sautéed fresh garden vegetables			
VESUVIO ^{GF}	Chicken 26	Shrimp 29.5	
fresh breasts of grilled chicken or shrimp marinated in balsamic vinegar and seasonings, topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino			
CHICKEN SCARPARIELLO ^{New}			29.5
oven roasted bone in chicken, Italian sausage, roasted potatoes, bell peppers, sliced mushrooms and caramelized onions in a rosemary lemon butter sauce			
EGGPLANT ROLLATINI			23.75
fresh battered eggplant rolled with seasoned ricotta, baked “parmigiana” style with tomato sauce and mozzarella cheese			
BAKED SHRIMP OREGANATA			30.5
fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine “scampi” sauce			
PAN SEARED SALMON ^{GF}			30
fresh Salmon filet pan seared and seasoned with a touch of rosemary and served over primavera risotto			
PORK CHOP MILANESE ^{New}			27.5
12 oz breaded french pork chop, topped with baby arugula, red onion, cherry tomatoes, reggiano shavings, lemon vinaigrette			
MARINATED SKIRT STEAK ^{GF}			32.75
marinated and served with oven roasted potatoes and sautéed broccoli spears			
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BRANZINO MEDITERRANEO ^{GF}			32.50
BROILED MEDITERRANEAN SEA BASS FILET, FRESH HERBS, CAPERS, EVOO DRIZZLE, SERVED WITH A SIDE OF BROCCOLI RABE			
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BRANZINO MARECHIARA ^{GF}			32.50
FRESH MEDITERRANEAN SEA BASS, PAN SEARED AND SIMMERED WITH TOP NECK CLAMS & MUSSELS, IN A SOUTHERN ITALIAN WHITE WINE AND CRUSHED CHERRY TOMATO BRODINO			
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PLATTERS AND HEROS			
Platters served with choice of spaghetti or penne pomodoro OR small garden salad			
Pasta available with sauce substitutions for an additional charge			
Bolognese 3 • Vodka sauce 3.5			
	HERO	ENTREE	
MEATBALL PARMIGIANA	12	21.5	
EGGPLANT PARMIGIANA	12	22	
SAUSAGE, PEPPER AND ONION {Red OR White}	12	22	
SAUSAGE PARMIGIANA	12	22	
CHICKEN CUTLET PARMIGIANA	13	23.5	
VEAL CUTLET PARMIGIANA	15	27	
JUMBO SHRIMP PARMIGIANA	16	28.75	
GRILLED CHICKEN CLUB OR FRIED CHICKEN CLUB	13.5	N/A	
served with lettuce, tomato, Italian dressing (Mayo upon request)			
WITH MOZZARELLA	14.5		

^{GF} GF=naturally gluten free