COMPLEMENTARY WITH ALL ORDERS OF:

\$100 to \$150 1 Tray of Garlic Sticks

\$150 to \$250 2 Trays of Garlic Sticks

\$250 and Up 3 Trays of Garlic Sticks

Above items are supplied at NO CHARGE With our compliments & THANKS!



Please alert your server of any food allergies, as not all ingredients are listed on the menu.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions • Tax not included

# **BUON APPETITO**

10 HAMILTON ST. • DOBBS FERRY NY 10522 ☎ 914.479.5294

www.lombardospizza.com

• TOPPINGS •

PIE

21.50

22.50

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

HALF TOP 3.75 • 1 TOP 5.50 • 2 TOP 7.50 • 3 OR MORE 9.50

# SPECIALTY PIES

NEAPOLITAN Round 18in {8 Slices}

SICILIAN 12 x 18in {9 slices}

thin crust pizza with sauce and mozzarella cheese

thick crust pizza with sauce and mozzarella cheese

**GRANDMA** 23.50 extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce **BUFFALO CHICKEN** 34.50 crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing MARGHERITA 26.50 a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil 26.50 crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil 28.25

crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese

HOUSE SPECIAL Neapolitan 31.50 Sicilian 33.50 a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce

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

## **PANINI PLATTERS**

10 panini per platter served on our homemade oven baked bread

105.00
Assortment of your choice:

**GRILLED CHICKEN** 

grilled chicken, roasted peppers, fresh mozzarella

GRILLED CHICKEN AND BROCCOLI RABE

grilled chicken, roasted peppers, broccoli rabe and fresh mozzarella

**CHICKEN CUTLET PANINI** 

fried chicken cutlet, fresh mozzarella, flame roasted red peppers, and homemade pesto

# SATERING MENU



10 HAMILTON ST. • DOBBS FERRY, NY 10522

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APPETIZERS		
	HALF TRAY F serves 10-12 se	
BAKED CLAMS OREGANATA whole baked little neck clams	55.00	102.00
MOZZARELLA DI CASA fresh mozzarella served with flame roasted peppers, sliced market tomatoes and basil, drizzled with virgin olive oil	55.00	102.00
CALAMARI FRITTI golden fried calamari served with a side of homemade marinara sauce or fra diavolo sauce	76.00	118.00
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	62.00	97.00
ARANCINI "Sicilian Style" mini rice balls with ground beef, mozzarella and Italian tomato sauce	62.00	101.00
CALAMARI ARRABBIATA fried calamari tossed with flame roasted peppers in a spicy arrabbiata plum tomato sauce	77.00	121.00
MOZZARELLA STICKS served with a side of pomodoro sauce	65.00	106.00
GOLDEN CHICKEN FINGERS served with honey mustard sauce or ketchup	67.00	111.00
BUFFALO CHICKEN WINGS available Italian style OR traditional, and served with a side of crumbled blue cheese dressing	67.00	111.00
SALADS		
	HALFTRAY F serves 10-12 s	
GARDEN SALAD iceberg, chopped romaine, cherry tomatoes, cucumbers, carrots, red onions, and black olives drizzled in our house Italian dressing	46.00	67.00
CAESAR SALAD chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese shaving and Caesar dressing	49.00	75.00
FARMERS MARKET mesclun greens, dried cranberries, honey roasted pecans, red onions, crumbled goat cheese in a raspberry infused vinaigrette	54.00	80.00
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	79.00	144.00
INSALATA DI GAMBERONI grilled jumbo shrimp, mesclun greens, roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing	79.00	144.00
BUFFALO CHICKEN SALAD	66.00	116.00

romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces, drizzled with our creamy blue cheese

## • ALL SALADS AVAILABLE WITH •

• • •		FULL TRAY serves 20-22			FULL TRAY serves 20-22
Chopped	10.00	18.00	Fried Chicken Strips	20.00	32.00
Mozzarella Cheese	8.00	13.00	Buffalo Chicken Pieces	20.00	32.00
Crumbled Gorgonzola	15.00	22.00	Jumbo Grilled Shrimp	32.00	•
Goat Cheese	15.00	22.00	Skirt Steak	16 per	
Balsamic Grilled Chicken	20.00	32.00	Salmon	22 per	

# PASTA

		FULL TRAY serves 20-22
PASTA MARINARA  "Old world" style garlic and herb plum tomato sauce served over your choice of pasta	59.00	93.00
PENNE ALLA VODKA creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne	71.00	110.00
RIGATONI FIORENTINA fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigator	76.00 oni	127.00
SHRIMP MARINARA OR FRA DIAVOLO fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine	81.00	139.00
RIGATONI MONTANARA fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni	71.00	110.00
PENNE MELENZANA penne pasta tossed with fresh roasted eggplant sautéed in a unique Marsala plum tomato sauce, topped with fresh ricotta cheese	67.00	102.00
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)	85.00	146.00
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	71.00	116.00
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	71.00	110.00
LINGUINE CON VONGOLE (Rosso OR Bianco) our authentic fresh clam sauce topped with imported shelled baby clam sautéed in garlic and extra virgin olive oil brodino served over linguine	75.00	121.00
PASTA BOLOGNESE Italian style fresh ground, hearty meat sauce over your choice of pasta	71.00	110.00
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	77.00	121.00
FETTUCCINE ALFREDO fettuccine pasta tossed in a classic parmesan creamy cheese sauce	69.00	109.00
SPAGHETTI POMODORO our classic "Old World" style tomato sauce served over your choice of pasta	55.00	89.00
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	71.00	109.00

Gluten Free 8.00 • 16.00

# PASTA AL FORNO

	HALFTRAY	FULL TRAY
	serves 10-12	serves 20-22
BAKED ZITI	59.00	93.00
HOMEMADE MEAT LASAGNA	71.00	N/A
BAKED CHEESE RAVIOLI	63.00	95.00

ENTRÉES		FTRAY	FULL TRAY serves 20-22
MARSALA tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce	Chicken Veal Shrimp		136.00 159.00 166.00
FRANCESE fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce GRILLED CHICKEN PRIMAVERA fresh breast of grilled chicken marinated in balsamic vinegar and imported	Chicken Veal Shrimp	83.00 92.00 97.00 83.00	136.00 159.00 166.00 136.00
GRILLED CHICKEN TOSCANA fresh grilled breast of chicken with broccoli rabe, roasted peppers, fresh mozzarella cheese, drizzled with extra virgin olive oil		83.00	136.00
BAKED SHRIMP OREGANATA fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine "scampi" sauce		97.00	166.00
EGGPLANT ROLLATINI fresh battered eggplant rolled with seasoned ricotta, baked "parmigiana" style with tomato sauce and mozzarella cheese		72.00	121.00
SEMI-FREDDO golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil "bruschetta" salad	Chicken Veal	83.00 92.00	136.00 166.00
CHICKEN VESUVIO fresh breasts of grilled chicken marinated in balsamic vinegar and seasonings, topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino		83.00	136.00
SALMON PICATTA Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce		107.00	196.00
MARINATED SKIRT STEAK (5 PIECE MINIMUM) marinated and served with oven roasted potatoes and sautéed broccoli spears		32.00	per piece
CHICKEN SCARPARIELLO (OFF THE BONE) oven roasted off-bone chicken, Italian sausage, roasted potatoes, bell peppers, smushrooms and caramelized onions in a rosemary lemon butter sauce	sliced	87.00	146.00
PAN SEARED SALMON fresh Salmon filet pan seared and seasoned with a touch of rosemary and server primavera risotto	d over	107.00	196.00
LOMBARDOS CLASSICS		_FTRAY res10-12	
MEATBALL PARMIGIANA		72.00	116.00
EGGPLANT PARMIGIANA		69.00	113.00
SAUSAGE, PEPPER AND ONION (Red or White)		72.00	116.00
SAUSAGE PARMIGIANA		72.00	116.00
CHICKEN CUTLET PARMIGIANA		77.00	131.00
VEAL CUTLET PARMIGIANA		92.00	156.00

# SIDE ORDERS

JUMBO SHRIMP PARMIGIANA

~ Served as Half Trays ~

97.00

Broccoli Spears 55.00 • Sautéed Primavera Vegetables 59.00 • Broccoli Rabe 62.00
Italian Style Meatballs Pomodoro 67.00 • Fried or Grilled Chicken Cutlets 53.00
Fresh Sautéed Sausage with Pomodoro Sauce 67.00 • French Fries 39.00

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	3.8	23
BUFFALO CHICKEN CRISPY ROUND PIE TOPPED WITH TENDER PIECES OF SPICY BUFFALO CHICKEN, MOZZARELLA CHEESE AND HOMEMADE BLEU CHEESE DRESSING	5.75	34.5
MARGHERITA A TRADITIONAL NEAPOLITAN PIZZA WITH HOMEMADE FRESH MOZZARELLA, FRESH TOMATO AND BASIL SAUCE, AND A TOUCH OF IMPORTED VIRGIN OLIVE OIL		26.5
PIZZA BIANCA CRISPY ROUND PIE TOPPED WITH FRESH MOZZARELLA, AGED ROMANO CHEESE, SEASONED RICOTTA AND A DASH OF FRESH GARLIC AND VIRGIN OLIVE OIL		26.5
VEGETABLE CRISPY ROUND PIE TOPPED WITH TOMATO SAUCE, SPINACH, BROCCOLI, FLAME ROASTED RED PEPPERS, MUSHROOMS AND MOZZARELLA CHEESE		28

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**



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# NEAPOLITAN ROUND 18IN {8 SLICES} THIN CRUST PIZZA WITH SAUCE AND MOZZARELLA CHEESE SICILIAN 12 X 18IN (9 SLICES) THICK CRUST PIZZA WITH SAUCE AND MOZZARELLA CHEESE

## • TOPPINGS •

# ANCHOVIES, BLACK OLIVES, BROCCOLI,

HOUSE SPECIAL A HEARTY COMBINATION OF FRESH SAUSAGE, MEATBALLS, PEPPERONI, MUSHROOMS, PEPPERS, ONIONS, EXTRA CHEESE, BLACK OLIVES, AND

TOMATO SAUCE MESCLUN SALAD 5.75 33 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

PROSCIUTTO ARUGULA 33 BABY ARUGULA, PROSCIUTTO DI PARMA, TRUFFLE OIL DRIZZLE, SHAVED \*PARMESAN

# PANINI

(SERVED WITH FRENCH FRIES)

**GRILLED CHICKEN** 18.5 GRILLED CHICKEN, ROASTED PEPPERS, FRESH MOZZARELLA SKIRT STEAK PANINI SLICED SKIRT STEAK, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, FONTINA 23 CHEESE CHICKEN CUTLET PANINI 18.5 FRIED CHICKEN CUTLET, FRESH MOZZARELLA, FLAME ROASTED RED PEPPERS, AND HOMEMADE PESTO

VEGETABLE 17.5 GRILLED ZUCCHINI, SQUASH, ROASTED PEPPERS, MOZZARELLA, BASIL PESTO SPREAD

PIZZETTE

CHICKEN DOLL

Neapolitan 31.5 Sicilian 32.5

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

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 17 FRA DIAVOLO FRESH TOMATO BASIL SAUCE, HOMEMADE MOZZARELLA, CRUMBLED ITALIAN STYLE SAUSAGE AND SLICED HOT CHERRY PEPPERS 17 ALLA MELENZANA FRESH TOMATO BASIL SAUCE TOPPED WITH EGGPLANT, HOMEMADE MOZZARELLA AND SPOTTED WITH RICOTTA CHEESE 17

**VEGETARIAN** SPINACH, BROCCOLI, FRAME ROASTED RED PEPPERS, AND MUSHROOMS TOPPED WITH FRESH MOZZARELLA 17.5

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

CRUMBLED SAUSAGE, HOMEMADE MEATBALLS, PEPPERONI, SHREDDED MOZZARELLA

**SUPREMO** 

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