

STARTERS

Sharable plates for your table

Bruschetta Sampler served with crostini - choose three toppings 15

olive tapenade • fig and raisin compote • chive goat cheese • angelica della morte • traditional tomato basil

Calamari Fritti hand cut calamari steak strips, breaded & fried, spicy chili flake aioli 13.5

Garlic Bread ciabatta, parmesan, garlic butter, gorgonzola, San Marzano tomato sauce 8.5

Pesto Clams fresh manila clams, white wine, pesto, lemon, garlic butter, toasted ciabatta 14

Olive Plate mix of seven European olive varieties, Mama Lil's pickled peppers, olive oil, fennel seed, orange zest 10

Tuscan Prawns sautéed wild prawns, chili flakes, white wine, lemon, tomatoes, cannellini beans 12.5

Bacon Wrapped Dates balsamic reduction, olive oil, gorgonzola crumbles 10

Daily Soup scratch made fresh daily 6.5 / 10

SALADS

All dressings made in house

House Salad mixed greens, carrots, tomatoes, white balsamic vinaigrette or creamy gorgonzola dressing 8 / 14

Caesar Salad chopped romaine hearts, roasted garlic caesar dressing, shaved parmesan 9 / 16

add grilled chicken +6 add prawn skewer +8 add 4oz wild salmon filet +11

Italian Salad mixed greens, white balsamic vinaigrette, gorgonzola, red onions, tomatoes, walnuts, craisins 10 / 18

Caprese Salad sliced tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction, gray salt 12.5

***Grilled Steak Salad** 4 oz Bistro steak, mixed greens, white balsamic vinaigrette, gorgonzola crumbles, sliced tomato 26.5

***Seafood Panzanella Salad** "Tuscan Bread Salad" wild salmon filet grilled medium, wild prawns

grilled bread pieces, mixed greens, tomatoes, sliced cucumber, tossed with olive oil & balsamic vinegar 26.5

PIZZA NAPOLETANA

"Neapolitan" styled pizza, made with specialty flour, San Marzano tomato sauce and fresh yeast

BBQ Chicken house made BBQ sauce, chicken, mozzarella, provolone, cheddar, roasted red peppers, red & green onion 20

Carbonara roasted garlic cream, chicken, prosciutto, mozzarella, provolone, peas 20

Prosciutto e Funghi Pomodoro sauce, provolone, mozzarella, Prosciutto di Parma, wild mushrooms 20

Pepperoni & Sausage Pomodoro sauce, Zoe's pepperoni, Italian sausage, provolone, mozzarella 20

Margherita Pomodoro sauce, fresh mozzarella, fresh basil, extra virgin olive oil 18

add fresh sliced Roma tomatoes +1

Gluten Free & Vegetarian menus available

\$1 charge for split plates. Please advise us of any food allergies before ordering.

**Eating undercooked meats & seafood may increase your risk of food-borne illness*

PASTA

House-made focaccia bread refills +2

Mushroom Ravioli *porcini mushroom ravioli, roasted tomatoes, wild mushroom cream sauce, goat cheese* 25.5

Scampi Diavolo *sautéed wild prawns, garlic, chili flakes, prosciutto, tomato, white wine, butter, lemon, fettuccine* 28

Tortellini Gorgonzola *cheese tortellini, rich gorgonzola cream sauce, walnuts, gorgonzola crumbles, basil* 24

Penne Siciliana *Italian sausage, tomatoes, green peppers, onions, chili flake, shaved parmesan, tomato & butter sauce* 23.5

Sicilian Lamb Meatballs *house made lamb meatballs, sauce of caramelized onions, figs, pomegranate, oranges, tomato, nutmeg, clove & cinnamon. Over garlic butter pappardelle, topped with red grape & mint relish, pecorino cheese* 26.5

Lasagna *Roman style made with fresh pasta layered of beef bolognese, béchamel, shaved parmesan cheese* 23.5

Spaghettini Puttanesca *tomatoes, basil, capers, calamata olive, chili flake, lemon juice, garlic, tomato sauce* 20

Pasta Enhancements

*Chicken +6 • 3 Beef & Pork Meatballs +7 • 4 Lamb Meatballs +8
4 Wild Prawns +8 • Sliced Italian Sausage +7*

ENTREES

Cooked to order, served with seasonal vegetables House-made focaccia bread refills +2

Saltimbocca *hand cut chicken breast medallions, prosciutto, fontina, lemon, sage, Yukon Gold mashed potatoes* 28.5

Chicken Marsala *hand cut chicken breast medallions, mushrooms, marsala wine sauce, buttered fettuccine* 26.5

Chicken Parmigiano *hand cut & breaded chicken medallions, tomato sauce, parmesan, mozzarella, buttered fettuccine* 27.5

***Salmon Piccata** *8 oz wild NW sockeye filet, grilled medium, lemon caper sauce, buttered fettuccine* 34

***Grilled Salmon** *8 oz wild NW sockeye filet, grilled medium, Yukon Gold mashed potatoes* 32

Grilled Pork Chop *bone-in pork chop, roasted Yukon gold potatoes, apricot demi, pecorino cheese, arugula & craisin* 33

SIGNATURE STEAKS

We proudly serve Washington Beef - Cooked to Order Served with seasonal vegetables & Yukon Gold mashed potatoes House-made focaccia bread refills +2

***New York** *10 oz. New York steak, rosemary demi-glace* 44.5

***Bistro Steak** *8 oz. Sirloin strip steak, garlic butter, frizzled onions* 35

***Ribeye** *12 oz. Rib Eye steak, horseradish mascarpone* 49.5

Signature Steak Toppings

Gorgonzola Crumbles +3 • Wild Prawn Skewer +8 • Sauteed Mushrooms +3

A 4.5% service charge will be added to your check.

Servers & bartenders do not retain any part of this service charge.

Lombardi's retains 100% of this service charge to provide equitable compensation packages to all team members.

All parties of 6+ include a 16% gratuity. Your server will receive 100% of this added gratuity.