

*Reputation is Everything*



**Looking to make a statement with great food, service and atmosphere?**  
*Look no further!*

At Villa Lombardi's your next meeting, corporate event or special day can be tailored to your every need. We are capable of a seating capacity from 50 to over 1000 guests. Our attentive staff of Banquet managers, chefs and service personnel, are ready to make your next event a unique success. They always pay close attention to every detail and exhibit nothing but perfection!

*Call Villa Lombardi's... and start the experience!*

**877 Main Street, Holbrook, NY 11741**

**Phone: 631.471.6609 • Fax: 631.737.6760**

**Web: [www.VillaLombardis.com](http://www.VillaLombardis.com)**



**Catering For All Occasions Available**

*For Your Next Special Occasion or Corporate Function...*



*Villa Lombardi's*

[www.VillaLombardis.com](http://www.VillaLombardis.com)



*The Port Jefferson Country Club  
at Harbor Hills  
Lombardi's on the Sound*

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*Lombardi's Market*

[www.LombardisMarket.com](http://www.LombardisMarket.com)



*Mamma Lombardi's*

*Est. 1976*

**Dinner Menu**

*Our Wine Cellar is Available for Private Functions.*



# Mamma Lombardi's

To Our Patrons: Your selection will be cooked to order by our owners and chefs, Mamma Lombardi and Sons. Please let us know if there is a Special Dish you desire or if there is anything we can do to make your Dining Experience more pleasing. Buon Appetito!

Our all natural homemade tomato sauce is available in jars to take home.

## ANTIPASTI

### Hot Appetizers

Baked Clams	8.95
Clams Casino	8.95
Mussels Marinara	8.95
Shrimp Oreganata	12.95
Clams Posillipo	9.50
Zucchini (fried)	7.95
Hot Antipasto (for one)	8.95
Hot Antipasto (for two)	15.95
Mozzarella in Carrozza	6.95
Mozzarella Sticks	6.95
Fried Calamari	9.75
Stuffed Mushrooms	8.95

### Cold Appetizers

Shrimp Cocktail	12.95
*Clam Cocktail (Raw)	8.50
Roasted Pepper Salad	8.50
Cold Antipasto Napoletano Salami, Provolone, Sopressata, Dry Sausage, Capicola, Fresh Mozzarella, Prosciutto Di Parma, Roasted Peppers and Olives	10.95
Provolone, Salami & Olives	9.50
Homemade Fresh Mozzarella and Fresh Tomatoes (Caprese)	9.50
Insalata Di Pesce (Cold Seafood Salad)	14.95
Pulpo Salad (Cold Octopus Salad)	10.95
Calamari Salad	10.95
Scungilli Salad	10.95
Grilled Vegetable Antipasto	8.95

## INSALATA (Salad)

Dinner Salad	5.95
Arugula Salad	7.95
Arugula, Endive & Radicchio	7.95
Italian Salad	7.95
Spinach Salad	7.95
Caesar Salad	7.95
Grilled Portobello Mushroom over Baby Field Green Lettuce, Balsamic Vinaigrette Dressing	9.25
Baby Field Green Lettuce with Goat Cheese, Walnuts & Raspberry Vinaigrette	8.95

## ZUPPE (Soup)

Minestrone tubettini pasta with seasonal vegetable and a touch of plum tomato	6.95
Pasta Faggioli tubettini pasta with cannellini beans and a touch of plum tomato	6.95
Pasta Piselli tubettini pasta with peas and a touch of plum tomato	6.95

## PASTA SPECIALTIES

(All Wheat Pasta Available for an add. charge)

Spaghettini with Marinara Sauce, fresh tomatoes, garlic	14.95
Spaghettini with Tomato Sauce	14.95
Spaghettini with Meat Sauce	16.95
Spaghettini with Escarole & Cannelini Beans, in garlic & oil with red hot pepper, touch of tomatoes	15.95
Spaghettini with Oil & Garlic	14.95
Spaghettini Carbonara, cream sauce with pancetta & Romano cheese	15.95
Linguine with White Clam Sauce, fresh whole little neck clams	18.95
Linguine with Red Clam Sauce, fresh whole little neck clams	18.95
Angel Hair Marechiaro, clams, shrimp & mussels in a light marinara sauce	19.95
Linguine Primavera, fresh vegetables with a light marinara cream sauce	16.95
Fussilli Boscaiola, sun-dried tomatoes, prosciutto, onions & mushrooms, served in tomato sauce with cognac & cream	17.95
Perciatelli with Eggplant, in fresh filetto tomato sauce	16.95
Linguine Puttanesca, (spicy sauce) fresh tomatoes, garlic, capers, olives & anchovies	16.95
Fettuccine Alfredo, in a white cream sauce	16.95
Tortellini Alla Panna, white cream sauce	17.95
Orecchiette with Chicken, broccoli, sun-dried tomatoes, olive oil & garlic	17.95
Orecchiette with Broccoli Rabe, extra virgin olive oil, sun-dried tomatoes & homemade sausage meat	18.95
Bow Tie Pasta with Gorgonzola Cheese, sun-dried tomato, prosciutto & mushrooms in a light pink sauce	18.95
Bow Tie Pasta with Fresh Maryland Crabmeat, in fresh tomato sauce with garlic, onion & sun-dried tomatoes along with a touch of cream	19.95
Bow Tie Pasta with Fresh Salmon, sun-dried tomatoes & peas in vodka sauce	18.95
Penne Alla Lock, pasta with shrimp, fresh tomato, peas & basil in a cream sauce	19.95
Penne Alla Vodka, cream meat sauce	18.95
Penne with Shrimp, broccoli, oil & garlic	18.95
Penne Arrabiata, fresh tomato, garlic, & spicy hot red pepper	16.95
Rigatoni all'Amatriciana, fresh tomatoes, onions, prosciutto & grated parmigiana cheese	16.95
Rigatoni with Broccoli di Rabe (in season)	18.95

Rigatoni Filetto di Pomodoro, tomato, onion & basil	16.95
Baked Ziti Parmigiana, tomato sauce, ricotta, & mozzarella	16.95
Baked Ravioli, tomato sauce & mozzarella	16.95
Baked Lasagna, tomato meat sauce, mozzarella & ricotta	16.95
Stuffed Shells, tomato sauce, mozzarella & ricotta	16.95
Baked Gnocchi, with tomato sauce, mozzarella & ricotta	16.95
Cavatelli, tomato, basil sauce or pesto sauce	16.95
Manicotti	16.95

**Eggplant Parmigiana** served with choice of salad or pasta ... 17.95

**Mamma's Special** clams, shrimp & mussels served over linguine alla marinara with salad ..... 20.95

**Eggplant Rollatini** stuffed with ricotta cheese, prosciutto, & mozzarella. Served with choice of salad or pasta..... 17.95

## PESCE (FISH)

**Mamma Lombardi's Special Zuppa Di Pesce**, clams, lobster tail, shrimp, mussels, scungilli, calamari served with linguine alla marinara & salad (hot or mild)..... 26.95

Mussels Posillipo, fresh tomatoes & garlic sauce ..... 18.95

Fresh Fish of the Day, prepared any style (ask your server)

Fresh Atlantic Salmon, sautéed in lemon caper sauce with artichoke hearts ..... 22.95

Fresh Filet of Sole Livornese, tomatoes, garlic, onions, olives & capers..... 22.95

Fried Calamari ..... 19.95

Calamari Alla Marinara, squid with tomatoes & garlic ..... 19.95

Whole Lobster Fra Diavolo, priced according to market value

Shrimp Oreganata, broiled in white wine, lemon, garlic butter & bread crumbs ..... 24.95

Shrimp Alla Marinara, fresh tomatoes with garlic garnished with clams ..... 24.95

Shrimp Alla Fra Diavolo, fresh tomatoes with garlic (very hot) garnished with clams & mussels..... 24.95

Fried Shrimp ..... 24.95

Shrimp Parmigiana, fresh tomato sauce & mozzarella cheese ..... 24.95

Shrimp Francese, sautéed in a lemon & wine sauce..... 24.95

Fritto Misto, combination of fried shrimp, calamari & Fish of the Day..... 24.95

Shrimp alla Mamma Lombardi's, sautéed in a white wine, onions, prosciutto & mushroom sauce..... 24.95

## VITELLO (VEAL)

Veal Cutlet Parmigiana, fresh tomato sauce & mozzarella cheese ..... 23.95

Veal Scaloppine Pizzaiola, fresh tomatoes, garlic, oregano & Romano cheese..... 23.95

Veal Cutlet Milanese, breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce (pan-fried) ..... 23.95

Veal Cutlet and Peppers Parmigiana, sauce & mozzarella cheese ..... 23.95

Veal Scaloppine Alla Francese sautéed in a lemon & wine sauce ..... 23.95

Veal Scaloppine Alla Marsala sautéed in a marsala wine & prosciutto ... 23.95

Veal Piccata, veal sautéed with white wine, lemon, artichoke hearts & capers.. 23.95

Veal Saltimbocca, sautéed with spinach, sage, prosciutto & marsala wine ..... 23.95

Veal Sorrentino, veal & eggplant sautéed in marsala wine with mushrooms, topped with prosciutto, sliced tomato & mozzarella. 23.95

Veal Scaloppine Alla Zingara, veal sautéed in white wine, pimentos, peppers, artichokes & prosciutto ..... 23.95

Veal Cutlet Giardiniera, breaded veal topped with chopped arugula, tomato, basil in olive oil & a balsamic vinegar dressing.. 23.95

Veal Alla Mamma Lombardi's, sautéed in a marsala wine, mushrooms, prosciutto sauce & artichokes then topped with mozzarella cheese ..... 23.95

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## MANZO (BEEF)

\*Grilled Filet Mignon ..... 28.00

\*Grilled Filet Mignon, topped with shitake mushrooms in a red wine sauce... 28.00

Baby Rack of Lamb Chops Alla Romana, grilled lamb chops topped with light tomato sauce, artichoke hearts, peppers & mushrooms..... 24.95

\*Boneless Grilled Rib Eye Steak. 22.95

\*Boneless Rib Eye Steak Pizzaiola, with tomato sauce, garlic, oregano, Romano cheese, basil & mushrooms.... 24.95

\*Boneless Rib Eye Steak, topped with onions & shitake mushrooms..... 24.95

\*Boneless Rib Eye Steak, topped with onions & shitake mushrooms..... 24.95

## POLLO (POULTRY)

Breast of Chicken Cacciatore, sautéed with fresh tomatoes, mushrooms, onions & peppers ..... 21.95

Breast of Chicken Parmigiana, fresh tomato sauce & mozzarella cheese..... 21.95

Breast of Chicken Alla Francese, sautéed in lemon and wine sauce..... 21.95

Breast of Chicken Bolognese, sautéed in marsala wine with mushroom, prosciutto sauce, topped with mozzarella cheese ..... 21.95

Breast of Chicken Rollatine Alla Marsala, stuffed with prosciutto, Romano cheese & mozzarella, sautéed in marsala wine with mushrooms..... 22.95

Chicken Tantillo, boneless breast of chicken (or bone in) cooked with red & green vinegar peppers (hot or sweet) & potatoes ..... 21.95

Chicken Alla Zingara, sautéed in white wine, prosciutto, pimentos, peppers & artichoke hearts ..... 21.95

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**All Entrees are served with Salad or Pasta Choice of Linguine, Penne, or Spaghetti with Tomato Sauce.**

\*Cooked to your preference. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Gratuity Not Included • Extra Charge for Sharing Dinners \$8.00 per person  
Child Portions Available • For Special Dietary Requests Please Advise Your Server  
Gift Certificates Available