

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



Catering For All Occasions Available

For Your Next Special Occasion or Corporate Function...



Villa Lombardi's

www.VillaLombardis.com



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

www.LombardisOnTheSound.com



Lombardi's Market

www.LombardisMarket.com



Mamma Lombardi's

Est. 1976

Luncheon Menu

Our Wine Cellar is Available for Private Functions.



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 <i>Salami, Provolone, Sopressata, Dry Sausage, Capicola, Fresh Mozzarella, Prosciutto Di Parma, Roasted Peppers and Olives</i>	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	13.95
Spaghettini with Oil & Garlic	13.95
Spaghettini with Tomato Sauce	13.95
Spaghettini Carbonara <i>cream sauce with prosciutto & Romano cheese</i>	15.95
Linguine with White Clam Sauce <i>(fresh) whole little neck clams</i>	18.95
Linguine with Red Clam Sauce <i>(fresh) whole little neck clams</i>	18.95
Linguine Puttanesca <i>fresh tomatoes, garlic, capers, olives & anchovies (spicy sauce)</i>	15.95
Rigatoni Filetto di Pomodoro <i>in rich tomato & basil</i>	15.95
Rigatoni with Broccoli di Rabe (in season)	17.95
Fettuccine Alfredo in a white cream sauce	15.95
Tortellini alla Panna white cream sauce	16.95
Perciatelli Amatriciana <i>fresh tomatoes, onions, prosciutto & grated parmigiana cheese</i>	15.95
Penne alla Lock pasta, shrimp, fresh grape tomatoes, peas & basil in a cream sauce	15.95
Penne alla Vodka cream meat sauce	15.95
Penne with Shrimp, broccoli, oil & garlic	18.95
Penne Arrabiata <i>fresh tomato, garlic, hot red pepper</i>	14.95
Penne with Eggplant & red tomato sauce	16.95
Baked Ziti	15.95
Baked Lasagna (homemade)	15.95
Baked Manicotti (homemade)	15.95
Stuffed Shells (homemade)	15.95
Fettuccine with Portobello Mushrooms, <i>olive oil, butter, parmesan cheese, pancetta cream</i>	16.95

VERDURE (VEGETABLES)

Broccoli Parmigiana	7.95
Broccoli Rabe	8.95
Escarole with Oil & Garlic	7.95
Escarole with Cannellini Beans	8.95
Spinach with Oil & Garlic	7.95

PESCE (FISH)

Shrimp Francese	22.95
Shrimp Parmigiana	22.95
Calamari alla Marinara <i>squid with tomatoes & garlic</i>	17.95
Salmon with lemon caper sauce	19.95
Broiled Filet of Sole Oreganata	19.95
Filet of Sole Francese	19.95
Grilled Salmon <i>with sautéed vegetables in olive oil</i>	19.95
Fish of the Day – Ask Your Server!	

VITELLO (VEAL)

Veal Cutlet Parmigiana <i>fresh tomato sauce & mozzarella cheese</i>	20.95
Veal Scaloppine alla Marsala <i>veal & mushrooms sautéed with marsala wine & prosciutto</i>	20.95
Veal Cutlet Giardiniera <i>breaded veal topped with arugula, tomato, basil in olive oil dressing</i>	20.95
Veal Francese <i>white wine lemon sauce</i>	20.95
Veal Cacciatore <i>mushrooms & peppers sautéed in a marinara sauce</i>	20.95
Veal Piccata <i>veal sautéed with white wine, lemon, artichoke hearts & capers</i>	20.95

POLLO (POULTRY)

Breast of Chicken & Mushrooms <i>sautéed in wine, mushrooms & marinara sauce</i>	17.95
Breast of Chicken Piccata <i>sautéed with wine, lemon & artichokes</i>	17.95
Breast of Chicken Francese <i>sautéed in lemon & wine sauce</i>	17.95
Breast of Chicken Primavera <i>mixed vegetables sautéed with chopped fresh tomatoes & a touch of cream</i>	17.95
Breast of Chicken Bolognese <i>sautéed in Marsala wine, mushrooms, prosciutto & topped with mozzarella cheese</i>	17.95
Breast of Chicken Parmigiana <i>fresh tomato sauce & mozzarella cheese</i>	17.95
Chicken Campagnola <i>with sausage, potatoes & peppers</i>	17.95
½ Broiled Chicken Tuscan Style <i>with garlic, lemon, rosemary, olive oil</i>	17.95
Eggplant Parmigiana	16.95

MANZO (BEEF)

*All steaks are cooked to order

Steaks & Filet Mignon • Loin Veal Chops
Loin Lamb Chops • Center Cut Pork Chops
Ask Your Server!

All main dishes served with choice of penne or salad.

*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.

Please ask your waiter for our fresh made desserts.

Dinner menu available upon request – Ask Your Server

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



www.MammaLombardiSauces.com

