



Lombardi's Restaurant, set at the foothills of the Shawangunk Mountains, serving authentic Italian Cuisine for over 40 years. Paul & Agatha Foti continue a time honored family tradition in the newly remodeled restaurant, using original recipes, all made with only the finest ingredients. At Lombardi's, a variety of homemade pastas are made by hand, the traditional way, which is the secret of Lombardi's famous 11 layer lasagna. All entrees are complimented by freshly baked Italian bread made right in their own kitchen! Enjoy one of their fresh oven baked pizza's on the outdoor patio. Sample the featured wine of the month or choose from their tasteful array of imported, domestic, and local wines.

Lombardi's Italian Restaurant  
2808 Route 44/55, Gardiner, NY  
(845) 255-9779

Open Hours:  
Monday - Sunday 4:00 pm  
Closed Tuesday

*We make our own pasta!*

*Homemade Bread!*

*Fresh mozzarella Cheese made daily!*

*Lombardi's  
Gift Certificates  
Available!*

## *Antipasto Appetizers*

### **Antipasto**

*Fresh homemade mozzarella, salami, soppressate, provolone, roasted peppers, calamata olives, marinated mushrooms and artichoke hearts.*

### **Mozzarella Fresca**

*Fresh homemade mozzarella, tomatoes, marinated mushrooms, artichoke hearts, calamata olives and roasted red peppers.*

### **Insalata di Pesce**

*Fresh shrimp, calamari and scungilli drizzled with olive oil and fresh lemon, then seasoned with garlic and celery.*

### **Calamari Fritto**

*Fried calamari served with our homemade marinara sauce and tangy cocktail sauce.*

### **Vongoli alla Casino**

*Top neck clams stuffed with chopped clams and breadcrumb... finished with crispy pancetta.*

### **Polpette di Pesce (Seafood Cakes)**

*These delicious cakes are made by combining fresh shrimp, crab and scallops with angel hair pasta and seasonings...we then coat them in breadcrumb and deep fry them to a golden brown... drizzled with homemade marinara sauce.*

## *Focaccia*

*Fresh Baked 11" Round Italian Flat Bread*

### **Fresh Herbed**

*Garlic, Olive Oil, Rosemary, Basil & Pecorino Romano Cheese.*

### **Sicilian**

*Fresh Garlic, Olive Oil, Mozzarella Cheese, Italian Olives, Artichoke Hearts and Roasted Peppers.*

### **Margherita**

*Fresh Garlic, Tomato, Basil, Mozzarella and Olive oil.*

## Brodo Del Giorno

Soup of The Day

## Pasta & Pasta Al Forno

*Pasta & Baked Dishes*

*All entrees served with a fresh garden salad*

### Salsa di Marinara

*Fresh minced tomatoes with garlic and herbs with choice of pasta.*

### Salsa Bolognese

*Zesty meat sauce enhanced with a touch of cream served over your choice of pasta.*

### Melanzana alla Parmigiana

*Oven baked eggplant topped with mozzarella cheese. Served with a side of pasta.*

### Homemade Spaghetti di Pomodoro

*Pasta made fresh daily!  
Topped with homemade Tomato Sauce  
with Homemade Meatballs or Sausage*

### Brajole

*Choice cuts of beef rolled with pine nuts, raisins, and herbs served in tomato sauce with our homemade spaghetti.*

### Penne alla Vodka

*A delicious tomato sauce enhanced with vodka and cream... tossed with penne pasta.*

**Add:** Chicken, Prosciutto & Fresh Spinach  
Shrimp & fresh spinach

### Fettuccini Alfredo

*Cream sauce over homemade pasta  
Add: Shrimp & Fresh Spinach*

### Lasagna

*11 layers of homemade pasta baked with ricotta, mozzarella and meat sauce.*

### Conchiglie con Ricotta e Spinaci

*Baked pasta shells stuffed with ricotta and spinach.*

### Ravioli & Meatballs

*Homemade pasta filled with ricotta cheese.*

### Manicotti

*Homemade noodles filled with ricotta cheese.*

### Manicotti con Vitello e Spinaci

*Homemade noodles stuffed with ground veal and spinach.*

## Pollo

*Chicken*

*All entrees served with a fresh garden salad*

### Pollo alla Parmigiana

*Breaded chicken cutlet topped with tomato sauce and melted mozzarella. Served with side of pasta.*

### Pollo alla Marsala

*Chicken breast sautéed with mushrooms in a Marsala wine sauce. Served with a vegetable and side of pasta.*

### Pollo di Piccata

*Tender pieces of chicken cooked in a lemon sauce with fresh spinach, and capers. Served with a side of pasta.*

### Pollo alla Fiorentina

*Tender pieces of chicken, fresh spinach, and sun-dried tomatoes sautéed in garlic and olive oil. Served over homemade fettuccini pasta in our creamy Alfredo sauce.*

## Vitello

*Veal*

*All entrees served with a fresh garden salad  
and a side of pasta*

### Vitello di Cotolette alla Parmigiana

*Breaded veal cutlet covered with tomato sauce and melted mozzarella.*

### Scaloppine alla Lemone

*Scallopini of veal sautéed with mushrooms in a Sherry wine sauce. Served with a vegetable.*

### Vitello di Cotolette alla Sorrentino

*Breaded veal cutlet layered with eggplant and ricotta cheese topped with tomato sauce and melted mozzarella.*

### Saltimbocca

*Scallopini of veal sautéed with mushrooms in a Vermouth wine sauce...topped with prosciutto, mozzarella and fresh spinach.*

## Pesce

*Seafood*

*All entrees served with a fresh garden salad*

### Acciughe e Aglio

*Anchovies served in garlic and oil with fresh spinach over your choice of pasta.*

### Salsa di Vongoli

*Minced fresh clams with Italian seasoning served red or white over your choice of pasta.*

### Filletti di Pesce

*Broiled Salmon or Tilapia drizzled with extra-virgin olive oil...topped with lemon and garlic. Served on a bed of spinach with a side of pasta.*

### Gamberi Fritti

*Fried shrimp served with lemon, tartar sauce and a tangy cocktail sauce. Served with a side of pasta.*

### Calamari alla Marinara

*Calamari sautéed in herbs served in a marinara sauce over pasta....Available Fra Diavolo!!!*

### Gamberi alla Parmigiana

*Fried shrimp topped with tomato sauce and melted mozzarella. Served with a side of pasta.*

### Gamberi Scampi

*Shrimp broiled in a lemon, butter and garlic sauce served over pasta.*

### Cozze alla Marinara

*A very generous portion of fresh mussels cooked in garlic, olive oil and white wine...then topped with homemade marinara sauce. Served over imported linguini pasta. If you like it *Spicy Hot*, Ask for your order *Fra Diavolo!**

### Our Famous... Zuppa di Pesce

*A delicious combination of shrimp, little neck clams, mussels and sea scallops, steamed in white wine and garlic...then topped with a homemade plum tomato sauce. Served over homemade fettuccini.*

## *Side Dishes*

*Pasta*  
*French Fries*  
*Garden Salad*  
*Homemade Sausage*  
*Meatballs*  
*Broccoli*  
*Fresh Spinach or Broccoli Rabe*

We do not accept credit cards. We will be happy to accept a personal check with proper identification. We apologize for an inconvenience this may cause.  
ATM machine on premises.

## *Kids Menu*

*Entrées*  
*Spaghetti and Meatball*  
*Manicotti*  
*Ravioli*  
*Chicken Fingers and fries*  
*(Includes dessert)*

## *Desserts*

### *Cannoli*

There's always room for a Lombardi's cannoli.  
Crisp pastry shell overstuffed with cannoli cream and chocolate chips.

### *Chocolate Soufflé*

These homemade chocolate cakes are made with a rich molten hazelnut chocolate center. Topped with fresh whipped cream and chocolate shavings.

### *NY Cheesecake*

Don't be shy! This cheesecake is so light and creamy you can clean your plate.  
*Add cherry or blueberry preserves*

### *Tiramisu (Pick Me Up)*

Our customers say, "It is the best Tiramisu they've ever tasted." A delicate combination of Italian Mascarpone Cream, Espresso coffee and Italian Lady Finger Cookies.