

STARTERS

Sharable plates for your table

Bruschetta Sampler served with crostini - choose three toppings 15.5

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 14

Garlic Bread ciabatta, parmesan, garlic butter, gorgonzola, San Marzano tomato sauce 8.75

Pesto Clams fresh manila clams, white wine, pesto, lemon, garlic butter, toasted ciabatta 14.5

Olive Plate mix of seven European olive varieties, Mama Lil's pickled peppers, olive oil, fennel seed, orange zest 10.25

Tuscan Prawns sautéed wild prawns, chili flakes, white wine, lemon, tomatoes, cannellini beans 13

Bacon Wrapped Dates balsamic reduction, olive oil, gorgonzola crumbles 10.5

Daily Soup scratch made fresh daily 6.75 / 10.5

SALADS

All dressings made in house

House Salad mixed greens, carrots, tomatoes, white balsamic vinaigrette or creamy gorgonzola dressing 8.25 / 14.5

Caesar Salad chopped romaine hearts, roasted garlic caesar dressing, shaved parmesan 9.25 / 16.5

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 10.25 / 18.5

Caprese Salad sliced tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction, gray salt 13

***Grilled Steak Salad** 4 oz Bistro steak, mixed greens, white balsamic vinaigrette, gorgonzola crumbles, sliced tomato 27

***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 27

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 20.5

Carbonara roasted garlic cream, chicken, prosciutto, mozzarella, provolone, peas 20.5

Prosciutto e Funghi Pomodoro sauce, provolone, mozzarella, Prosciutto di Parma, wild mushrooms 20.5

Pepperoni & Sausage Pomodoro sauce, Zoe's pepperoni, Italian sausage, provolone, mozzarella 20.5

Margherita Pomodoro sauce, fresh mozzarella, fresh basil, extra virgin olive oil 18.5

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 26

Scampi Diavolo sautéed wild prawns, garlic, chili flakes, prosciutto, tomato, white wine, butter, lemon, fettuccine 28.5

Tortellini Gorgonzola cheese tortellini, rich gorgonzola cream sauce, walnuts, gorgonzola crumbles, basil 24.5

Penne Siciliana Italian sausage, tomatoes, green peppers, onions, chili flake, shaved parmesan, tomato & butter sauce 24

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 27

Lasagna Roman style made with fresh pasta layered of beef bolognese, béchamel, shaved parmesan cheese 24

Spaghettoni Puttanesca tomatoes, basil, capers, calamata olive, chili flake, lemon juice, garlic, tomato sauce 20.5

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 29

Chicken Marsala hand cut chicken breast medallions, mushrooms, marsala wine sauce, buttered fettuccine 27

Chicken Parmigiano hand cut & breaded chicken medallions, tomato sauce, parmesan, mozzarella, buttered fettuccine 28

***Salmon Piccata** 8 oz wild NW sockeye filet, grilled medium, lemon caper sauce, buttered fettuccine 34.5

***Grilled Salmon** 8 oz wild NW sockeye filet, grilled medium, Yukon Gold mashed potatoes 32.5

Grilled Pork Chop bone-in pork chop, roasted Yukon gold potatoes, apricot demi, pecorino cheese, arugula & raisin 33.5

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 45.5

***Bistro Steak** 8 oz. Sirloin strip steak, garlic butter, frizzled onions 36.5

***Ribeye** 12 oz. Rib Eye steak, horseradish mascarpone 50.5

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.