

HAPPY HOUR

DAILY 3PM-6PM & 8PM-CLOSE

MONDAY 3PM-CLOSE

WINE

HOUSE WINES 6OZ - 7.5

Red - Chianti, Montepulciano, Merlot

White - Chardonnay, Pinot Grigio, Riesling

Sparkling - Prosecco (5oz)

ALEXANDRIA NICOLE - 6OZ CASK WINES

Sauvignon Blanc, "Steel Horse" 8.5

Quarry Butte Red Blend 10.5

Cabernet Sauvignon "A2" 9

Syrah "Jet Black" 10

BEER

\$1 OFF DRAFT BEER

Farmstrong Pilsner • Rotating IPA

Local Rotating Tap • Hefeweizen

Whitewall Pale Ale • Boundary Bay Scotch

COCKTAILS

WELL DRINKS 7

vodka, gin, rum, tequila, whiskey, scotch, brandy
+1 mixer, juice add \$.50

HOUSE MARTINIS & MANHATTANS 10

3 oz, served up unless otherwise requested
Vodka - Gin - Bourbon

SIGNATURE COCKTAILS 8.5

CAPPELLETTI SPRITZ

Cappelletti Aperitivo, prosecco, tonic, lemon

MANGO TANGO

Muddled lemon & orange, passion fruit vodka, mango,
splashes of lemonade, cranberry & lemon lime soda

RASPBERRY BRAMBLE

Halcyon Organic Gin, muddled lemon,
simple syrup, Raspberry Liqueur

ITALIAN MARGARITA

Tequila, sour, Lombardi's house made amaretto

ROTATING BARTENDER'S SANGRIA

Ask about our current featured flavor

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.

SMALL PLATES

This menu is designed with sharing in mind

PESTO CLAMS 11

White wine, pesto, lemon, garlic butter

SPAGHETTINI BOLOGNESE 8.5

Italian sausage, tomato cream sauce

PICKLED VEGETABLES 5

House pickled

CALAMARI FRITTI 10.5

Fried squid steak, lightly breaded, red pepper aioli

BRUSCHETTA SAMPLER (CHOOSE TWO) 9

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

CAESAR SALAD 6

add grilled chicken +6

add prawn skewer +8

3 MEATBALLS 7

Pork & house ground chuck, tomato sauce, parmesan

BACON WRAPPED DATES 8

Balsamic reduction, gorgonzola

*BURGER TRATTORIA 12.5

American Wagyu beef, Dijon mayo, bacon,
gorgonzola, caramelized onions, brioche bun
add house potato chips +3 add fries +3

BASKET OF CHIPS 5

House made potato chips, Chef's special seasoning

MIXED OLIVE PLATE 7

Mix of seven European olive varieties, Mama Lil's
pickled peppers, olive oil, fennel seed, orange zest

COCONUT PRAWNS 9

Served with orange chili marmalade

PIZZA NAPOLETANA

PIZZA MARGHERITA 10

add fresh sliced tomato +1

PEPPERONI & SAUSAGE 11

BBQ CHICKEN PIZZA 11

CARBONARA PIZZA 11

Lounge Only - Not available for take out.

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