

HAPPY HOUR
WEEKDAYS
ASK YOUR SERVER FOR DETAILS!



SUNDAYS ON THE BAY
BRUNCH 10:45AM—3:15PM
DINNER A LA CARTE 12:00PM-9:30PM

DINNER MENU

APPETIZERS

- FRIED ZUCCHINI** 12
served with a side of marinara sauce
- CLAMS OREGANATA** 12
(6) local little neck clams with breadcrumbs, garlic lemon & extra virgin olive oil
- CLAMS CASINO** 12
(6) Long Island little neck clams with red yellow peppers & crispy bacon
- HOT SAUSAGE & PEPPERS** 12
tricolor peppers with oregano & extra virgin olive oil
- LOMBARDI'S FRESH MOZZARELLA & TOMATOES** 12
- BAKED SHRIMP** 20
in garlic, butter, parmigiana cheese & bread crumbs
- LONG ISLAND LITTLE NECK CLAMS** 18
(10) pieces steamed with garlic, herbs & wine
- STUFFED MUSHROOMS** 16
with crabmeat and gorgonzola cheese
- CHARBROILED OYSTERS** 18
(6) local fresh oysters with extra virgin olive oil, garlic, butter and romano cheese
- MARYLAND STYLE JUMBO LUMP CRABCAKE** 20
whole grain mustard & beurre blanc
- MUSSELS IN MARINARA SAUCE** 16
with plum tomatoes, garlic & wine
- FRIED CALAMARI** 16
tender squid fried until golden & crunchy, served with fresh lemons & spicy arrabiata sauce

RAW BAR

- PULPO SALAD** 12
with string beans, potatoes, garlic & extra virgin olive oil
- GRILLED PULPO** 12
served in a lemon caper dressing
- LOCAL OYSTERS ON THE HALF SHELL*** 16
- SHRIMP COCKTAIL** 19
- JUMBO LUMP CRABMEAT 1/4 LB LOBSTER & ASPARAGUS SALAD** 20
- JUMBO LUMP CRABMEAT SALAD** 28
on a sliced ripe tomato with avocado, grape tomatoes & cilantro in a spicy Chile lime dressing
- LOBSTER COCKTAIL 1/4LB** 22
- LOCAL LITTLE NECK CLAMS ON THE HALF SHELL*** 12
- SOUP**
- PASTA FAGIOLI** 10
with cannellini beans
- MAINE LOBSTER BISQUE** 11
- BAY SEAFOOD CHOWDER** 11
New England style

SALAD

- CLASSIC CAESAR SALAD** 12
romaine lettuce, parmesan cheese & homemade toasted croutons with Lombardi's special caesar dressing
- SPINACH SALAD** 12
baby spinach with bacon, red onions & walnuts with bleu cheese dressing
- LOCAL BEEF STEAK TOMATOES & ONIONS** 12
with a glazed balsamic dressing
- BEET SALAD** 12
sliced beets with mixed baby greens, walnuts, goat cheese & raspberry vinaigrette dressing
- CHOPPED WEDGE SALAD** 13
iceburg lettuce with tomato, smoked bacon, chives & crumbled bleu cheese with bleu cheese dressing
- ARUGULA AND GORGONZOLA** 13
Kalamata olives, red onion, toasted pignoli nuts & red wine vinaigrette dressing
- MEDITERRANEAN SALAD** 13
arugula, tomatoes, celery, red onions, cucumbers, olives, ricotta salata with a vinaigrette dressing
- ORGANIC KALE SALAD** 12
Toasted almonds, dried cranberries, shaved parmesan cheese, lemon & extra virgin olive oil dressing

TUSCAN AFFETTATO SELECTION OF CHARCUTERIE 25

prosciutto, capicola, bresaola, Sicilian salami, Tuscan salami, sausage, sopressata, parmesan cheese & olive tapenade bruschetta

COLD SEAFOOD SAMPLER* SERVES 4-6 65

1 1/4 lb chilled lobster (4) pieces shrimp cocktail (4) pieces little neck clams (4) pieces oysters

LOMBARDI'S ON THE BAY FAMILY STYLE SALAD 18

Serves 2 to 4 people—romaine lettuce, fresh spinach, hearts of palm, cucumber, celery hearts, grape tomatoes, asparagus, smoked bacon & green goddess dressing

WE USE LOMBARDI'S CHAIRMAN'S RESERVE CERTIFIED PREMIUM BEEF AND CERTIFIED PREMIUM BLACK ANGUS BEEF

When selecting Chairman's Reserve Certified Premium Beef, we start by identifying three primary characteristics marbling, maturity and muscle texture to ensure the highest level of tenderness, juiciness and flavor possible. Our strict certification process guarantees that only beef carcasses meeting our high standards are "reserved."



PRIME BEEF MARKET

all beef entrees are cooked to order and served with a salad

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|---|---------------------------------------|
| MARINATED FLANK STEAK* 38 | RIB EYE STEAK 22OZ* 47 |
| sliced with onions, peppers & mushrooms | BONE IN RIB EYE STEAK 30OZ* 52 |
| PETITE FILET MIGNON 9 OZ* 42 | FILET MIGNON 14 OZ* 49 |
| NEW YORK SHELL STEAK 16 OZ* 42 | PORTERHOUSE STEAK* FOR ONE 52 |
| BONE IN NEW YORK STRIP 20 OZ* 44 | PORTERHOUSE STEAK* FOR TWO 95 |

BONELESS PRIME RIB (WHEN AVAILABLE) 40

ASK YOUR SERVER ABOUT LOMBARDI'S ON THE BAY HOUSE DRY-AGED STEAKS! WE DRY-AGE OUR OWN STEAKS FOR 21 DAYS.

All meat & fish entrees are served with a salad

MAMMA'S PASTA

- RIGATONI WITH MAMMA'S MEATBALLS** 28
topped with creamy ricotta cheese
- CAPELLINI ALLA LOMBARDI'S ON THE BAY** 30
our local little neck clams, shrimps, mussels and calamari sautéed in garlic, white wine and grape tomato sauce
- BOWTIE PASTA WITH CRABMEAT** 30
grape tomatoes with garlic, onion and sun-dried tomatoes along with a touch of cream
- RIGATONI WITH SHRIMP, SCALLOPS & FRESH SPINACH** 30
in a light creamy grape tomato sauce

FISH MARKET

- We use local fish when available!
We can prepare your seafood any way you like it—just ask!
- BAKED SHRIMP** 32
in garlic, butter, parmigiana cheese and breadcrumbs
 - ATLANTIC SALMON CRUSTED with ALMONDS** 32
oven baked in a scampi sauce
 - ATLANIC SALMON** 34
baked and served over broccoli rabe and topped with shitake mushrooms and onions
 - LOCAL FLOUNDER STUFFED with CRABMEAT** 32
stuffed with crabmeat and baked with garlic, fresh lemon & breadcrumbs with extra virgin olive oil
 - GRILLED SWORDFISH MEDITERRANEAN STYLE** 33
kalamata olives, tomatoes, capers and peppers with olive oil and garlic
 - CHILEAN SEA BASS CAPRESE** 35
fresh grape tomatoes with an extra virgin olive oil & basil sauce
 - FRESH LOBSTER MARKET PRICE**

FAMOUS LOMBARDI ENTREES

- LEMON PEPPER GARLIC BONE-IN CHICKEN**
Whole Bell Evans natural chicken cut in bite-sized pieces, marinated & roasted, served with Brussel sprouts **FOR ONE 26 FOR TWO 49**
- CHICKEN PARMIGIANA WITH PASTA** 28
chicken cutlets breaded & fried then topped with Mamma Lombardi's tomato sauce, romano & mozzarella cheese, served with pasta
- VEAL CUTLET PARMIGIANA WITH PASTA** 32
top round veal breaded & fried then topped with Mamma Lombardi's tomato sauce, romano & mozzarella cheese, served with Pasta
- LOMBARDI'S FAMOUS VEAL CHOP** 42
broiled and topped with peppers, onions & mushrooms
- COLORADO RACK OF LAMB*** 45
herb-crusted & marinated in extra virgin olive oil served with mint jelly
- GRILLED PORK TENDERLOIN** 32
Pork tenderloin grilled and served in a mushroom madeira wine reduction, with garlic mashed potatoes and broccoli rabe

SIDES FOR TWO

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| TUSCAN POTATOES 8 | BROCCOLI sautéed or steamed 8 | LOMBARDI POTATOES 8
with cherry peppers hot or sweet |
| CRISPY FRIED ONIONS 8 | SAUTEED SHIITAKE MUSHROOMS 8 | LOMBARDI FIVE CHEESE 10 |
| SAUTEED ONIONS 8 | BRUSSEL SPROUTS 10 | MAC & CHEESE |
| HOME FRIED POTATOES 8 | ESCAROLE & BEANS 10 | SWEET POTATO FRIES 10 |
| GARLIC MASHED POTATOES 8 | CREAMED SPINACH 9 | BAKED POTATO 8 |
| STEAK FRIES 8 | BROCCOLI RABE 10 | |
| MAMMA'S RECIPE GARLIC MASHED POTATOES WITH BROCCOLI RABE AND PANCETTA 10 | | |

MEAT TEMPERATURES

Rare: Seared outside center cool & red
Medium-Rare: Seared outside, center warm & red
Medium: Cooked outside, center hot & pink
Medium-Well: Cooked outside, center hot & slight pink
Well: Cooked outside, center hot and no pink

20% Gratuity Charge will be added for parties of 8 guests and over.
Please inform your server of any allergies prior to placing your order.

*This menu consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. 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.

LOMBARDI'S ON THE BAY

WINE SUGGESTIONS

CHAMPAGNE AND SPARKLING WINE

300	KORBEL BRUT CALIFORNIA 750	45
301	VEUVE CLICQUOT YELLOW LABEL BRUT	160
302	DE LUCA PROSECCO	42
304	ROEDERE STATE BRUT-CALIFORNIA	65
305	MOET & CHANDON IMPERIAL	150
305A	MOET & CHANDON ROSE IMPERIAL	156
306	RUFFINO MOSCATO	40
307	KORBEL BRUT ROSE-CALIFORNIA	50

ROSÉ

309	WOLFER STATE ROSÉ	45
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SAUVIGNON BLANC

311	BENZIGER-NORTH COAST	43
312	CAKEBREAD CELLARS-NAPA VALLEY	70
313	STERLING-NAPA VALLEY	55
314	MATUA MARLBOROUGH	45
	MATUA VALLEY, NEW ZEALAND	
315	CROWDED HOUSE MARLBOROUGH	45

CHARDONNAY

321A	KENDALL JACKSON VINTAGE RISERVA	42
324	LA CREMA-RUSSIAN RIVER VALLEY	63
325	CAKEBREAD CELLARS-NAPA VALLEY	90
326	SONOMA-CUTRER	54
	RUSSIAN RIVER RANCHES	
329	HESS COLLECTION-MONTEREY	40
330	STERLING VINEYARDS, NAPA VALLEY	65

OTHER WHITE VARIETALS

332	ALBARINO MARTIN CODAZ-SPAIN	45
334	TERRA D'ORO FIANO DI AVELLINO	50
	CAMPANIA, ITALY	
335	TERRA D'ORO GRECO DI TUFO	50
	CAMPANIA, ITALY	
336	SCHMITT RELAX RIESLING-GERMANY	40

PINOT GRIGIO

347	MAMMA LOMBARDI'S PINOT GRIGIO	35
342	SANTA MARGERITA-ALTO ADIGE, ITALY	65
345	VIA VENETO	40

LONG ISLAND WHITE

351	PINDAR CHARDONNAY-NORTH FORK	40
352	MACARI CHARDONNAY-NORTH FORK	45
353	WOLFFER ESTATE CHARDONNAY	45

BLUSH

361	WHITE ZINFANDEL-BERINGER, CALIFORNIA	40
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MERLOT

170	MURPHY-GOODE-ALEXANDER VALLEY	40
172	BLACKSTONE-CALIFORNIA	42
175	MARKHAM-NAPA VALLEY	60
178	BERINGER FOUNDERS STATE-CALIFORNIA	42
180	FRANCIS COPPOLA MERLOT-CALIFORNIA	45
181	RODNEY STRONG MERLOT	60

CABERNET

191	ROBERT MONDAVI-NAPA VALLEY	65
192	LOUIS MARTINI-SONOMA VALLEY	68
193	EMBLEM-OSO VINEYARD	85
194	CONN CREEK 2012	85
195	SIMI-ALEXANDER VALLEY	65
197	FAUST-NAPA VALLEY	85
198	COPPOLA CLARET	48
199	HESS "SELECT"-NAPA	51
201	SEBASTIANI-SONOMA COUNTY	50
202	CHARLES KRUG; PETER MONDAVI-NAPA VALLEY	65
205	STONESTREET-ALEXANDER VALLEY	85
206	CALINA CABERNET RISERVA-CHILE	40

SPECIAL SELECTION CABERNET

240	JORDAN-SONOMA VALLEY 2013	120
242	CAKEBREAD CELLARS 2014	180
243	CAYMUS NAPA VALLEY 2015	170
244	LA JOTA PORCINI HILL-NAPA VALLEY 2003	130
245	SILVER OAK-NAPA VALLEY 2011	250
246	STAGS LEAP ARTEMIS-NAPA VALLEY 2014	140
247	FAR NIENTE-NAPA VALLEY 2014	270

SOUTH AMERICAN RED

221	CUVELIER LOS ANDES COLECCION-MENDOZA	50
223	KAIKEN ULTRA-MENDOZA	50
224	DOÑA PAULA MALBEC-MENDOZA	42
225	BODEGA NORTON MALBEC	40
237	NOTRO MALBEC-MENDOZA	42
238	ÉSTIMULO MALBEC	42

MERITAGE

230	CHATEAU ST.JEAN CLINQ CEPAGES	140
	SONOMA COUNTY CABERNET 2004	
234	TOMMASI ROMPICOLLO POGGIO AL TUFO TUSCANY	45

PINOT NOIR

264	ARCHERY SUMMIT PREMIER CUVEÉ-OREGON	85
266	LA CREMA RUSSIAN RIVER-SONOMA VALLEY	55
267	HIGHLAND SANTA LUCIA	50
268	FRANCIS COPPOLA, DIRECTOR'S CUT-SONOMA	60

ITALIAN VARIETALS

99	CHIANTI RUFFINO RISERVA, DUCALE 2015	75
100	MAMMA LOMBARDI'S CHIANTI, DOCG	35
103	CHIANTI DOCG-CASTELLO DI GABBIANO	42
104	CHIANTI CLASSICO RISERVA, NOZZOLE	60
104A	CHIANTI CLASSICO RISERVA DOCG BANFI	60
107	BARBERA D'ALBA, PIO CESARE	65
110	PIAN DELLE VIGNE BRUNELLO ANTINORI 2000	150
111	BRUNELLO DI MONTALCINO, BANFI 1999	275
112	BRUNELLO DI MONTALCINO, BANFI 2009	175
113	BRUNELLO DI MONTALCINO, VASCO SASSETTI 2007	105
114	BRUNELLO ANTINORI PIAN DELLE VIGNE	135
116	IL POGGIONE ROSSO DI MONTALCINO 2015	75
117	BERTANI AMARONE 2005	285
118	BERTANI AMARONE 2003	360
119	BERTANI AMARONE 1990	1500
121	AMARONE ANTICHE TERRE	75
122	BAROLO ANDREA OBERTO 1999	150
123	BRUNELLO IL POGGIONE 2011	135

SYRAH/SHIRAZ

131	ROSEMOUNT ESTATE DL-HUNTER VALLEY AUST.	40
132	PENFOLDS BIN #28-KALIMNA AUSTRALIA	60

ZINFANDEL

141	MURPHY GOOD, LIARS DICE-SONOMA CA	40
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LONG ISLAND RED

162	MACARI MERLOT	55
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"Reputation is Everything"

www.lombardisonthebay.com