

# Lunch Menu Fall 2014

Lombardi's is passionate about serving the best pasta everyday whether it is imported Italian dry pasta from Barilla or fresh egg pasta made for our handmade ravioli specials and lasagna layers. These sheets make heavenly pasta with good flavor, texture and nutritional value.



*Always local, fresh & sustainable when possible.*

The flavors of Italy with a NW flair.

## LUNCH MENU

**Mon-Sat 11:30am – 3:00pm**

**Sunday 12:00pm - 3:00pm**

## Seasonal Features



### Starters

#### **Roasted Beet Carpaccio 6.75**

Chilled sliced beets, goat cheese, arugula, pistachio, riviera liguria extra virgin olive oil

#### **Organic Spinach Salad 6.25**

Roasted butternut squash, pancetta, pecorino romano, caramelized onion vinaigrette

### Entrées

#### **Seafood Mac & Cheese 14**

Prawns, calabrese sausage, lobster cream, goat cheese, casarecce pasta, green onions

*(Casarecce pasta – a traditional Sicilian shape perfect for capturing every last drop of sauce. The pasta twists as it passes thru a bronze die; air dried for a homemade like texture.)*

#### **Classic Italian Meatloaf 11**

1/3 each of ground pork, ground veal & house ground chuck, crimini mushrooms, roasted onion tomato demi-glace, buttered fettuccine pasta

### Dessert

#### **New York Cheesecake 7**

Scratch made by Chuckanut Bay Foods, Bellingham using all local and natural dairy products

*please ask your server about today's selection*



# HEARTH STONE OVEN SPECIALTIES



Baked in the rustic style in our "Wood Fire Style"  
hand-crafted oven made in Bellingham, WA

## STARTERS

**Bruschetta Sampler** choose three toppings 10  
olive tapenade · fig and raisin compote · chive goat cheese ·  
angelica delle morte · traditional tomato

**Garlic Bread** focaccia, parmesan, gorgonzola,  
San Marzano tomato sauce 6

**Soup** made fresh daily 4 / 6

**Caprese Salad** sliced tomatoes, fresh mozzarella,  
basil, extra virgin olive oil, grey salt 7

**House Salad** mixed greens, carrots, tomato 4.50  
*choice of white balsamic or creamy gorgonzola dressing*

**Traditional Caesar** chopped romaine hearts,  
garlic caesar dressing, croutons, shaved parmesan 5.50

**Italian Salad** greens, red onions, tomatoes, gorgonzola,  
walnuts, craisins, white balsamic vinaigrette 6.50

## ENTREE SALADS

**Soup & Salad Combo** choice of caesar salad or mixed  
greens with a bowl of our daily housemade soup 9  
*Substitute a Seasonal or Italian salad +2*

**\*Grilled Steak Salad** 5 oz RR Ranch Top Sirloin steak,  
greens, gorgonzola, balsamic vinaigrette,  
sliced tomatoes, frizzled onions 16

**Chicken Caesar** grilled chicken, chopped romaine hearts,  
garlic caesar dressing, croutons, shaved parmesan 13

**Chop Salad** mixed greens, red wine vinaigrette,  
tomatoes, olives, white beans, salami,  
mozzarella & provolone cheese blend 14

## SANDWICHES

*choice of cup of soup, fries, house or caesar salad*  
*Substitute a Seasonal or Italian salad for \$2*

**Grilled Chicken Club** focaccia, goat cheese, bacon,  
lettuce, tomato, pesto aioli 12

**Italian Grinder** focaccia, Zoe's ham, pepperoni, salami,  
provolone, lettuce, tomato, vinaigrette, mayo 11

**\*Kobe Beef Burger** 1/3 lb patty, bacon, Dijon Mayo  
gorgonzola, caramelized onions, burger bun 11.50



## PIZZA di NAPOLI



**Margherita** 12  
cherry tomato sauce, fresh mozzarella, fresh basil, extra  
virgin olive oil *add sliced tomato +1*

**Pepperoni and Sausage** 14  
Zoe's pepperoni, sausage, cherry tomato sauce,  
provolone, mozzarella

**Chicken Bacon Alfredo** 14  
creamy alfredo, provolone, mozzarella, chicken, bacon,  
parmesan, arugula

**Pizza Rustico** 13  
mushrooms, Italian sausage,  
fresh mozzarella, cherry tomato sauce

## PASTA & ENTREES

**Penne Siciliana** Italian sausage, tomatoes, peppers,  
onions, shaved parmesan, tomato butter sauce 11

**Tortellini Gorgonzola** cheese tortellini,  
gorgonzola cream, walnuts, basil 12

**Spaghettini Pomodoro** tomato sauce, oregano,  
basil, tomatoes, garlic 9  
*add 2 beef & pork meatballs +3*  
*add sliced Italian sausage +3*

**Baked Campanelle** alfredo sauce,  
tomatoes, mushrooms 9  
*add grilled chicken +4* *add 5 prawns +6*

**Ravioli Bolognese** cheese ravioli, Italian sausage, tomato  
cream sauce, shaved parmesan 11

**Chicken Picatta** hand cut chicken breast medallions, capers,  
lemon juice, white wine sauce, fettuccine 12.50

**Chicken Marsala** chicken breast, mushrooms,  
marsala wine sauce, fettuccine 12.50

Parties of 6+ - 1 check, 18% gratuity included



\$1 charge for split plates

Advises us of any food allergies before ordering

\*Eating undercooked meats & seafood may increase your  
risk of food-borne illness