

CORPORATE SINGLE ENTRÉE MENU

APPETIZER

PENNE FILETTO DI POMODORO...

pasta served with a light tomato sauce made with plum tomatoes, sweet onions and olive oil, simmered with fresh basil

SALAD

select one

TUSCAN GARDEN...

crispy romaine lettuce, tomatoes, radish with balsamic vinaigrette

ENTRÉE

select one for all guests

CHICKEN A LA FRANCAISE...

egg battered breast of chicken sautéed in a light lemon and white wine sauce

CHICKEN A LA PARMIGIANA...

breast of chicken coated in Italian breadcrumbs fried until golden and crisp, then topped with tomato sauce and baked with imported romano cheese and our homemade mozzarella cheese

CHICKEN ZINGARA...

sautéed breast of all natural chicken in white wine, imported prosciutto, pimentos, peppers and artichoke hearts

ACCOMPANIED WITH OUR FRESH SEASONAL VEGETABLES,
LOMBARDI POTATOES, FRESH ROLLS AND BUTTER

DESSERT

HOUSE CAKE

yellow cake with cannoli and chocolate mousse and whipped cream or
chocolate cake with raspberry preserves and chocolate mousse and whipped cream

FRESHLY BREWED COFFEE, & TEA (regular and decaffeinated)

CUSTOMIZE YOUR AFFAIR WITH LOMBARDI'S MOST POPULAR ADDITIONS

CHAMPAGNE TOAST WITH STRAWBERRIES | RED & WHITE WINE ON EACH TABLE | HOT OR COLD ANTIPASTO
GOLD OR PLATINUM SELECTION OF HORS D'OEUVRES | INTERMEZZO | ICE CREAM SUNDAE BAR
ELEGANTLY DISPLAYED VIENNESE TRAYS | GOURMET CHEESECAKE BAR | FRUIT, CHEESE AND CRUDITE DISPLAY
DECADENT FLOWING CHOCOLATE FOUNTAIN | PASTRIES, COOKIES OR FRESH FRUIT | OVERTIME

Special dietary restrictions are accommodated upon request