

# The Dinner Menu

Paolo Lombardi's  
At Ristorante

## ANTIPASTO CALDO 24.75

Shrimp Scampi Style, Clams Casino, Stuffed Mushroom Caps, Eggplant Rolled with Prosciutto and Fontina Cheese, Roasted Peppers, Fresh Broccoli and Fried Asparagus

## ASPARAGUS FRITO 10.30

Fresh Asparagus Rolled with Prosciutto and Mozzarella Cheese, Fried and Finished with Garlic Butter

## FUNGI RIPIENO 10.30

Mushroom Caps Stuffed with Seafood, Topped with Mozzarella Baked in Garlic Butter

## PIZZA DI MARE 19.60

Topped with Shrimp, Scallops and Crab Meat, on a White Pizza with Butter, Garlic, Mozzarella Cheese and Herbs

## Appetizers

### Signature Fried Calamari

Choose from the following preparations:

#### CLASSIC FRITO 15.45

Served with Fresh Lemon and Marinara Sauce

#### AIOLI AL LIMONE 17.50

Tossed with Arugula, Grape Tomatoes and Banana Peppers, Dressed with a Spicy Lemon Aioli

#### BALSAMIC 17.50

Tossed with Sliced Hot Peppers and Pepperoncini's Dressed in a Sweet Balsamic Glaze

## POLPETTINE 11.35

Homemade Mini Meatballs Baked in Marinara Sauce with Romano and Mozzarella Cheese, Accompanied with Garlic Bread

## GF ZUPPA DI VONGOLE 18.55

Rhode Island Littlenecks Simmered in Hot or Mild Marinara Sauce

## CLAMS CASINO 12.35

Little Neck Clams Topped with a Casino Stuffing with Bacon, Baked in a Garlic Butter Sauce

## BRUSCHETTA 10.30

Grilled Italian Bread Topped with Fresh Tomatoes and Basil

## Zuppa e' Insalata Della Casa

### TORTELLINI STRACCIATELLA 8.25

Meat Filled Tortellini and Spinach

Served in a Rich Chicken Broth with Romano Cheese and Egg Drop

"Soup and Salad"

### PASTA É FAGIOLO 8.25

Spicy Tomato Base Soup

with Pasta, White Beans, Pancetta and Romano Cheese

### INSALATA CAESAR 11.35

Fresh Romaine Hearts Tossed with House Made Dressing, Topped with Garlic Crostini's, and a Blend of Asiago, Parmigiana and Romano Cheese

### GF ANTIPASTO DI CASA 16.50

Italian Deli Meats and Assorted Cheeses with Mixed Greens, Grape Tomatoes, Cucumbers, Fire Roasted Peppers, Assorted Olives & Artichoke Hearts, Served with House Italian Vinaigrette on the Side

Add Grilled Chicken \$6

Add Grilled (3 U-15) Shrimp \$8

## Pasta Classica

Select one of our fine imported pastas for your Entrée:

Spaghetti, Linguine, Penne Ziti Regata, Whole Wheat, or Fettuccine (Angel Hair, Cavatelli, Tortellini, Gnocchi and Gluten Free Ziti an additional \$4.12)

### TOMATO SAUCE Veal & Sausage Jus 16.50

### MARINARA SAUCE (Meatless) 16.50

### OIL & GARLIC 16.50

### VODKA 21.65 Sautéed sundried and fresh tomatoes in marinara sauce, inflamed in vodka, finished with a touch of cream

### ALFREDO 20.60

### FRA DIAVOLO 18.55 Onions and Mushrooms Sautéed in a Hot or Mild Marinara Sauce

### MEATBALLS OR ITALIAN SAUSAGE 18.55

### BOLOGNESE 22.65 Tomato Sauce with Ground Veal, Beef and Sausage with a Touch of Cream

## Pollo

"Chicken"

Served with your choice of Pasta del Giorno with Tomato Sauce or Italian Style Potatoes

### POLLO ALLA PARMIGIANA 27.80

Breaded Breast of Chicken Topped with Tomato Sauce and Mozzarella Cheese

### POLLO ALLA ROMANO 29.85

Batter Dipped Breast of Chicken Topped with Prosciutto and Mozzarella Cheese, Finished in a White Wine Cream Sauce with Fresh Tomatoes, Diced Spinach and Basil

### POLLO ALLA MILANESE 28.85

Breast of Chicken Breaded, Fried and Topped with Freshly Sautéed Broccoli in a Lemon Butter Sauce

### POLLO ALLA SUPREME 31.95

Batter Dipped Breast of Chicken Topped with Smoked Mozzarella Cheese, Sautéed with Shallots and Crab Meat Served with Steamed Asparagus and Finished with Cream

### POLLO GRIGLIATO ALLA PARMIGIANA GF 27.80

Grilled Breast of Chicken Topped with Tomato Sauce and Mozzarella Cheese

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ADD CHICKEN 6.      ADD SHRIMP 8.  
ADD BROCCOLI 3.  
ADD MEATBALLS OR ITALIAN SAUSAGE 6.5

\*\*All entrees served with Garden Salad with House Dressing; Bleu Cheese add \$1.55, Caesar add \$3.09\*\*

# Risotto

## DI MARE 34.

Lobster, Shrimp, Scallops, Clams and Mussels,  
Sautéed with Fresh Tomatoes and Herbs,  
Finished in a White Wine Sauce

## <sup>GF</sup> POLLO AL PESTO 26.80

Tender Chunks of Chicken  
Sautéed with Button Mushrooms, Sun-Dried  
Tomatoes, and Artichoke Hearts, Finished in  
a Fresh Basil Pesto Sauce

Served with your choice of Pasta Marinara or Italian Style Potatoes

# Pesce

"Fish"

## <sup>GF</sup> ZUPPA DI PESCE 43.25

Assortment of Clams, Mussels, Shrimp,  
Scallops, Calamari, Haddock and Lobster Tail,  
Simmered in a Hot or Mild Marinara Sauce

## SALMONE ALLA PICATA 28.85

Baked Filet of Salmon, Served over Sautéed  
Spinach, Finished in a White Wine Lemon  
Caper Sauce with Artichokes

## EGLEFINO E' GAMBERI CON CREMA DI PANCETTA AL POMODORO 28.85

Fresh Filet of Haddock Accompanied with a  
Duet of Shrimp Finished in a Bacon Tomato  
Cream Sauce and Topped with Fresh Scallions

# Al Forno

"Baked"

## MELANZANA ALLA PARMIGIANA 22.65

Batter Dipped and Fried Eggplant Layered with Romano and  
Mozzarella Cheeses with Marinara Sauce  
Served with your choice of Pasta Marinara or Italian Style Potatoes

## MELANZANA ROLLATINI 21.65

Batter Dipped and Fried Eggplant, Rolled with  
Ricotta and Spinach, Baked in Marinara  
Sauce, Romano and Mozzarella Cheeses  
Served with your choice of Pasta Marinara or

## LASAGNA DELLA CASA 21.65

Lasagna Noodles Layered with Ground  
Beef, Italian Sausage, Ricotta, Romano,  
and Mozzarella Cheese,  
Baked in a Tomato Sauce

# Piatti di Pasta della Casa

Angel Hair, Tortellini, Cavatelli and Gluten Free Ziti, Additional 4.12

## FETTUCCHINI CON ALFREDO DEL MARE 30.90

Sautéed Shrimp, Scallops and Crabmeat  
Tossed in Fresh Cream and Romano Cheese

## PENNE ZITI REGATA ALLA MICHELINA 29.85

Shrimp and Crabmeat Sautéed with Onions  
and Finished in a Pink Cream Sauce

## LINGUINE ALLA PESCATORE 31.90

Clams, Mussels, Calamari,  
Shrimp and Scallops in a Marinara Sauce

## FETTUCCHINE CON POLLO BIANCO VERDE 25.75

Battered Dipped Breast of Chicken Sautéed  
with Broccoli and Cauliflower Finished in a  
Marinara Cream Sauce and Topped with  
Mozzarella Cheese

## RAVIOLI DI ARAGOSTA 36.05

Maine Lobster Ravioli, Tossed with a Basil  
Cognac Lobster Cream Sauce, Topped with a

## TORTELLINI ALLA BARESE 26.80

Meat Filled Tortellini Sautéed with Hot Italian  
Sausage, Broccoli Rabe, Fire Roasted Peppers,  
EVOO and Red Chilli Flakes

## SCALLOPINI ALLA MARSALA 28.85

Medallions of Veal Sautéed with Mushrooms  
and Finished in a Dry Florio Marsala Wine Sauce

## SCALLOPINI ALLA FRANCESE 30.90

Batter Dipped Medallions of Veal  
Finished in a White Wine Lemon Garlic Sauce  
Served over Sautéed Spinach

# Vitello

"Veal"

Served with your choice of Pasta del Giorno  
with Tomato Sauce or Italian Style Potatoes

## SCALLOPINI ALLA CARROZZELLA 30.90

Batter Dipped Medallions of Veal Sautéed  
with Mushrooms and Prosciutto, Finished in  
a Cream Marinara Sauce with Fresh  
Mozzarella Cheese

## SCALLOPINI CAPRICCIO 29.85

Pan Seared Medallions of Veal Topped with  
Prosciutto and Fontina Cheese, Finished in a  
White Wine Sauce with Button Mushrooms

## COTOLETTA ALLA PARMIGIANA 28.85

Lightly Breaded Veal Cutlet, Baked with  
Tomato Sauce and Mozzarella Cheese

# Mango

"Steak"

Served with  
Patata del Giorno

## <sup>GF</sup> BISTECCA AI FERRI TWELVE OUNCE (12 oz.) 32.95

Boneless New York Strip  
Char-Broiled to Perfection

## <sup>GF</sup> FILLETO AI FERRI EIGHT OUNCE (8 oz.) 40.15.

Classic Filet Mignon,  
Delicately Seasoned and Char-  
Broiled

# Additional Sides

- <sup>GF</sup> ASPARAGUS 5.67 / 11.33
- <sup>GF</sup> BROCCOLI 4.12 / 8.24
- <sup>GF</sup> MUSHROOMS 4.12 / 8.24
- <sup>GF</sup> MIXED VEGETABLES 5.15 / 10.30
- <sup>GF</sup> SAUTÉED SPINACH 4.12 / 8.24

- MEATBALLS (2) 6.70
- SAUSAGE (2) 6.70
- EXTRA SAUCE 2.06
- TOMATO/MARINARA

# Terra e' Mare

Select one of our Signature Surf Options to  
Accompany Your Steak Selection

## TRIO OF BROILED U-15 SHRIMP 8.25

## 6 OZ. BRAZILIAN LOBSTER TAIL 18.55 AS DINNER ADD \$6

# Signature Preparations

Preparations are not prepared Gluten Free

- VINTAGE PORT DEMI-GLACE 5.15
- COGNAC PEPPERCORN 5.15
- GORGONZOLA WITH CHIANTI  
CREAM 8.25

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06.06.23