

# The Dinner Menu *Paolo Lombardi's* At *Ristorante*

## *Signature Fried*

### *Calamari*

#### **CLASSIC FRITO 13.**

Served with Fresh Lemon and Marinara Sauce

#### **AIOLI AL LIMONE 15.**

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

#### **BALSAMIC 15.**

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

## *Appetizers*

#### **ASPARAGUS FRITO 9.**

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

#### **POLPETTINE 10.**

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

#### **ANTIPASTO CALDO 20.**

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

#### **FUNGI RIPIENO 9.**

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

#### **PASTA É FAGIOLO 7.**

Spicy Tomato Base Soup with Pasta, White  
Beans, Pancetta and Romano Cheese

#### **BRUSCHETTA 9.**

Grilled Italian Bread Topped with Fresh  
Tomatoes and Basil



#### **ZUPPA DI VONGOLE 15.**

Rhode Island Littlenecks Simmered in Hot or  
Mild Marinara Sauce

## *Piatti di Pasta della Casa*

Angel Hair Pasta, Gluten Free Pasta, and Tortellini Add \$2.00

#### **FETTUCCINI CON ALFREDO DEL MARE 26.**

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

#### **LINGUINE ALLA PESCATORE 27.**

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

#### **FETTUCCINE CON POLLO BIANCO VERDE 21.**

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

## *Vitello*

"Veal"

Served with your choice of

Pasta del Giorno with Tomato Sauce or Italian Style Potatoes

#### **COTOLETTA ALLA PARMIGIANA 22.**

Lightly Breaded Veal Cutlet Baked with Tomato Sauce  
and Mozzarella Cheese

#### **SCALLOPINI ALLA MARSALA 23.**

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

## *Al Forno*

"Baked"

#### **LASAGNA DELLA CASA 17.**

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

#### **MELANZANA ROLLATINI 18.**

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 Italian Style Potatoes

## *Pollo*

"Chicken"

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

#### **POLLO ALLA PARMIGIANA 20.**

Breaded Breast of Chicken, Topped with Tomato Sauce and Mozzarella Cheese

#### **POLLO ALLA ROMANO 22.**

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 21.**

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

#### **POLLO ALLA SUPREME 27.**

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

## *Pesce*

"Fish"

Served with your choice of Pasta Marinara or Italian Style Potatoes

#### **ZUPPA DI PESCE 35.**

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

#### **SALMONE ALLA PICATA 24.**

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

#### **RISOTTO DI MARE 29.**

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

## *Mango*

"Steak"

Served with Patata del Giorno

## *Signature Preparations*

Preparations are not prepared Gluten Free

#### **VINTAGE PORT DEMI-GLACE 4.**

#### **COGNAC PEPPERCORN 4.**

#### **GORGONZOLA WITH CHIANTI CREAM 7.**

#### **FILLETO AI FERRI 37.**

8oz. Classic Filet Mignon Delicately  
Seasoned and Char-Broiled

#### **BISTECCA AI FERRI 31.**

12oz. Boneless New York Strip Char-  
Broiled to Perfection

**\*\*All entrees served with Garden Salad with House Dressing; Bleu Cheese add \$1.25, Caesar add \$3.00\*\***

**We impose a surcharge of 3.5% on the transaction amount on credit card products, which is not greater than our cost of acceptance. We do not surcharge debit cards, prepaid cards or gift cards.**

# Drink Menu

## Cocktails

### **Boulevardier \$10**

*Markers Mark Bourbon, Compari, Sweet Vermouth Garnished with a Lemon Twist*

### **Scofflaw \$10**

*Woodford Reserve Bourbon, Dry Vermouth, Fresh Squeezed Lemon Juice, Grenadine, Orange Bitters, Garnished with an Orange Peel*

### **The New Yorker \$8**

*Jack Daniels, Sour Mix, A Dash of Sugar Topped with House Red Wine*

### **Fresh Berry Lemonade \$10**

*Ketel One Citron Vodka Shaken with Wild Berries or Strawberries, Fresh Squeezed Lemonade & Sugar Garnished with a Fresh Strawberry and Lemon*

### **Kentucky Mule \$12**

*Bullet Bourbon, Cointreau, Fresh Lime Juice, Ginger Beer, Spiced Syrup, Garnished with a Cinnamon Stick, Fresh Orange and Lime Slice*

### **Moscow Mule \$11**

*Jack Daniels, Sour Mix, A Dash of Sugar Topped with House Red Wine*

### **Champagne Cocktail \$9**

*Prosecco, Bitters and Sugar Garnished with a Fresh Orange Slice and Cherry*

### **Aperol Spritz \$9**

*This Italian wine-based cocktail is light and refreshing. Prosecco, Aperol and a Splash of Club Soda, Garnished with an orange slice. Served in a Wine Glass with Ice*

### **Strawberry Daiquiri \$10**

*Light Rum, Strawberry Syrup, Lime Juice and a Touch of Cream, Finished with Whipped Cream and a Fresh Strawberry*

## Beer's & Hard Seltzer's

*12oz. Bottles*

### DOMESTICS

\$3.75

**Bud Lite**

**Coors Lite**

**Michelob Ultra**

**Michelob Lite**

### IMPORTS

\$5.00

**Blue Moon**

**Corona**

**Heineken**

**Heineken Lite**

**Samuel Adams Boston Logger**

**Stella Artois**

*Draft Beer's*

**Blue Moon \$5.50**

**Samuel Adams Seasonal \$6.50**

*16oz. Cans*

**Browns Joann IPA \$6**

**Fiddlehead IPA \$8**

**Guinness \$6**

*Hard Seltzer 16oz. Cans*

**White Claw Black Cherry \$5.50**

**White Claw Mango \$5.50**

## House Wine by the Glass

### **RED**

**Chianti \$7**

**Cabernet Sauvignon \$7**

**Merlot \$7**

**Pinot Noir \$7**

**Primativo \$7**

**Lambrusco \$7**

### **SANGRIA**

**Red or White \$8**

### **WHITE**

**Chardonnay \$7**

**Sauvignon Blanc \$7**

**Pinot Grigio \$7**

**Riesling \$8**

**Moscato \$7**

### **BLUSH**

**Rosato Rose \$7**

**White Zinfandel \$7**

**ALL SUBSTITUTIONS WILL INCUR AN ADDITIONAL CHARGE**