

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

Signature Fried

Calamari

CLASSIC FRITO 14.

Served with Fresh Lemon and Marinara Sauce

AIOLI AL LIMONE 16.

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

BALSAMIC 16.

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 21.

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

GF

ZUPPA DI VONGOLE 16.

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 27.

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

LINGUINE ALLA PESCATORE 28.

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

FETTUCCINE CON POLLO BIANCO VERDE 22.

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 23.

Lightly Breaded Veal Cutlet Baked with Tomato Sauce and Mozzarella Cheese

SCALLOPINI ALLA MARSALA 24.

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 21.

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

POLLO ALLA ROMANO 23.

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 22.

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

POLLO ALLA SUPREME 28.

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 37.

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

SALMONE ALLA PICATA 25.

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

RISOTTO DI MARE 30.

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

Manzo

"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.

GF

FILLETTO AI FERRI 37.

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

GF

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.**