

PARTY Style
TAKE OUT MENU
for **FAMILIES, GROUPS** or **MEETINGS**
PICKUP ONLY

Large To Go portions for pick up (please call to place order).
48 hour notice required. Larger orders may require longer lead times.

PASTA PANS

each item serves 8 – 10

Featuring Barilla Pasta, made to order sauces, fresh produce, local & sustainable meats

***Penne Siciliana \$68**

Cascioppo Bros Italian sausage, tomato, green pepper, onion, shaved parmesan, tomato butter sauce

Tortellini Gorgonzola \$80

Cheese tortellini, rich gorgonzola cream sauce, walnuts, basil

Baked Campenelle \$60

Curly flower shaped pasta with alfredo sauce, tomatoes, mushrooms, bread crumbs

add chicken breast +\$20

Ravioli Bolognese \$68

Cheese ravioli, Cascioppo Bros Italian sausage ragu, tomato cream sauce, shaved parmesan cheese

Spaghetini and Handmade Meatballs \$90 (27 meatballs)

Tomato sauce, tomatoes, basil, garlic, with handmade beef & pork meatballs

ENTRÉE PANS

each item serves 8 – 10

Entrees served with buttered fettuccini pasta

***Chicken Marsala with Fettuccini \$79**

Hand-cut chicken breast medallions sauteed in a mushroom Marsala wine sauce.

Chicken Parmesan with Fettuccini \$79

Hand-cut chicken breast medallions in a parmesan crust with tomato sauce and parmesan cheese.

(*Available Gluten Free +\$5 per pan)

All items are packaged in ready to serve platters, bowls or pans.
Plastic serving utensils available upon request

**Plastic eating utensils, napkins & plates
available as a package for \$1 per person**

ITALIAN PUGLIESE BREAD

organic from Essential Baking Co.

	Half Loaf	Full Loaf
With Butter	\$7	\$12
With Roasted Garlic & Olive Oil	\$10	\$16

SALAD BOWLS

each item serves 8 – 10 as a side salad

All dressings are housemade with premium ingredients & served on the side

Traditional Roasted Garlic Caesar Salad \$30

Chopped romaine hearts, garlic caesar dressing, croutons, shaved parmesan

Lombardi's House Green Salad \$25

Mixed greens, carrots, tomato choice of white balsamic vinaigrette or creamy gorgonzola dressing

Italian Salad \$35

Arugula & mixed greens, white balsamic vinaigrette, gorgonzola, red onion, tomato, walnuts, craisins

ANTIPASTO PLATTERS

each item serves 8 – 10

Italian Antipasti Platter \$36

Cured Italian meats & cheeses, calamata olives, cherry tomatoes, pickled peppers

Bruschetta Platter \$30

Crostini with 3 toppings:

Traditional tomato garlic salsa, chive goat cheese, fig-raison compote, olive tapenade

Angelica Platter \$30

Lombardi's famous Angelica della Morte (homemade garlic & black pepper cheese)
with oven baked crostini

Caprese Platter \$28

Fresh mozzarella layered, sliced tomatoes, basil.
Topped with extra virgin olive oil and sea salt

Baked Garlic Bread \$24

Ciabatta, parmesan, garlic butter, gorgonzola, San Marzano tomato dipping sauce

TIRAMISU

Lady fingers, rum, espresso, mascarpone cream, shaved chocolate

1/4 Sheet (serves 15)	1/2 Sheet (serves 30)
\$65	\$120