



# Starters

*Garlic Breads* £5.95 (V) (Ve)\*

Our own stone baked pizza base garlic breads.  
Choose from Plain with garlic and rosemary, Tomato,  
Tomato & Chilli or Mozzarella Cheese

\*Vegan if ordered without cheese

*Caprese* £5.95 (V) (GF)

Seasoned mozzarella and tomato served with a basil  
dressing

*Focaccia e olive* £6.50 (V) (GF)\*

Selection of focaccia bread and mixed olives marinated  
with a little chilli

\*G.F. if ordered without bread

*Bruschetta* £6.50 (Ve)

Toasted artisan bread topped with Italian plum tomatoes,  
garlic, extra virgin olive oil and basil dressing

*Minestrone* £6.50 (V)

Homemade mixed vegetable soup served with croutons

*Brie Fritto* £6.95 (V)

Deep fried brie cheese served with cranberry coulis

*Crema di Piselli* £6.95 (Ve) (GF)

Fresh creamed peas with mint, onion, garlic and fresh  
basil

*Prawn Cocktail* £7.50

Served with a brandy and orange mariposa sauce and  
salad leaves

*Funghi San Remo* £7.50 (GF)

Baked mushrooms with garlic, bacon and mozzarella  
cheese

*Funghi al Dolcelatte* £7.50 (V) (GF)

Mushrooms in creamy dolcelatte cheese and mix herbs

*Salsiccia della Casa* £7.95

Italian fennel infused spicy sausage, served in cherry  
tomato, white wine, onions, olives, potatoes and fresh  
rosemary. With toasted bread

*Roselline di Salmone* £8.95

Smoked salmon rose with prawns.  
Served with a mango mayonnaise dip

*Costatine di Maiale* £8.95

Belly pork spare ribs slowly cooked in a rich tomato,  
orange and barbecue sauce with chilli flakes

*Calamari Fritti* £8.95

Lightly floured and fried calamari served with lettuce  
and a garlic mayonnaise dip

*Antipasto all'Italiana* (GF)\*

*Medium* £8.95

*Large* £14.95

Selection of cured ham, salami and focaccia bread with  
cheese and marinated grilled vegetables

\*G.F. if ordered without bread

*Gamberoni Grigliati* £9.95 (GF)

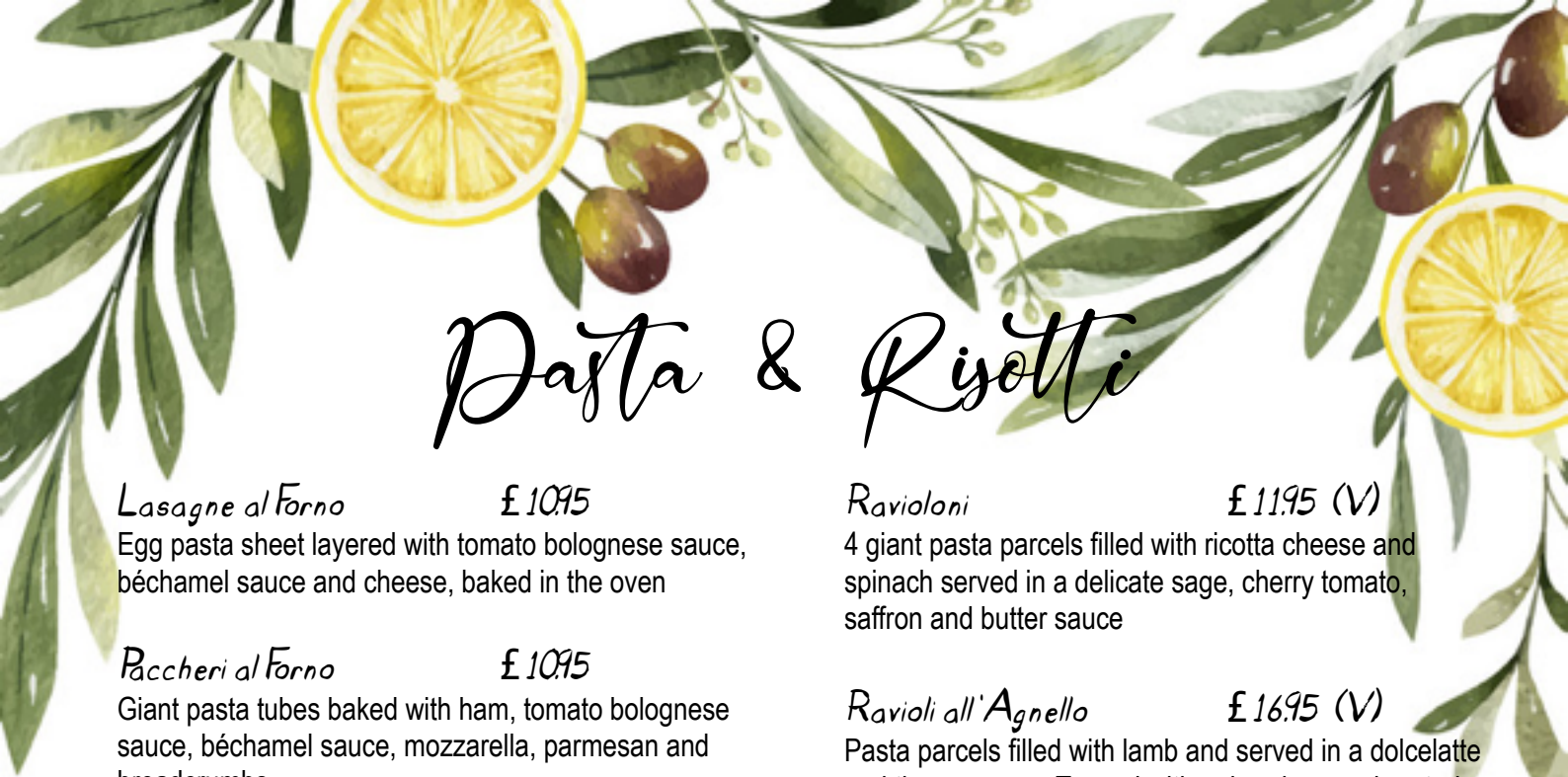
King prawns grilled in extra virgin olive oil, lemon  
and fresh parsley served on a bed of salad

(GF) Gluten Free

(V) Vegetarian

(Ve) Vegan

Please inform us of any dietary requirements or allergies



# Pasta & Risotti

*Lasagne al Forno* £10.95  
Egg pasta sheet layered with tomato bolognese sauce, béchamel sauce and cheese, baked in the oven

*Paccheri al Forno* £10.95  
Giant pasta tubes baked with ham, tomato bolognese sauce, béchamel sauce, mozzarella, parmesan and breadcrumbs

*Girasoli Rossi* £12.95 (Ve)  
Red ravioli with a filling of chickpeas, onion, celery and a little chilli pepper. Served in creamed pea sauce

*Tagliatelle Vegetariane* £12.95 (V)  
Ribbons of egg pasta cooked in tomato with courgettes, aubergines, peppers, mushrooms, onion, garlic and mix herbs

*Tagliatelle Boscaiola* £13.95  
Ribbons of egg pasta with cubes of smoked pancetta, garlic, wild mushrooms, cream, parmesan cheese and mix herbs

*Tagliatelle al Salmone* £14.95  
Ribbons of egg pasta with a touch of tomato sauce, smoked salmon, baby prawns, cherry tomato and a touch of cream

*Paccheri al Filetto* £16.95  
Giant pasta tubes with strips of prime British fillet of beef in a rich sauce of tomato, demi-glace, red wine, onions, a little butter, chilli, bay leaves and mix herbs

*Ravioloni* £11.95 (V)  
4 giant pasta parcels filled with ricotta cheese and spinach served in a delicate sage, cherry tomato, saffron and butter sauce

*Ravioli all'Agnello* £16.95 (V)  
Pasta parcels filled with lamb and served in a dolcelatte and thyme sauce. Topped with aubergines and grated scammons cheese

*Linguine allo Scoglio* £14.95  
Linguine pasta with mixed seafood, garlic, white wine, a touch of chilli, cherry tomatoes and fresh chopped parsley

*Linguine all'Aragosta* £19.95  
Linguine pasta with lobster meat in garlic, touch of chilli, tomato, brandy, fresh chopped parsley and extra virgin olive oil

*Risotto ai Vegetali Misti* £13.95 (Ve) (GF)  
Delicious risotto with carrots, peas, peppers, aubergines, courgettes, onions, tomato and mix herbs

*Risotto ai Funghi di Bosco* £13.95 (V)\*(GF)  
Delicious risotto wild mushrooms, white wine, truffle oil, butter, parmesan and mix herbs  
\*Vegetarian if ordered without butter and parmesan

*Risotto di Mare* £14.95 (GF)  
Seafood risotto with tomato, garlic, white wine, a touch of chilli and mix herbs

# Crespelle

*Ortolana* £10.95 (V)  
Pancake filled with onions, mushrooms, peppers, courgettes, garlic, oregano, spinach and cheese. oven baked in tomato and béchamel sauce

*Pollo* £11.95  
Pancake filled with sliced chicken breast, spinach, touch of garlic, oregano and cheese, baked in a tomato and béchamel sauce



# Insalate

*Insalata Primavera* £10.95 (GF)  
Mixed leaves salad with cherry tomatoes, mozzarella cheese, parma ham and basil dressing

*Insalata Cesare* £11.95  
Caesar salad with lettuce, strips of chicken breast, crispy bacon, croutons, cherry tomatoes and parmesan shavings. Drizzled with a garlic mayonnaise dressing

# Pizze

Our signature pizza dough is made fresh in house daily from Neapolitan 00 flour.  
We then fire our pizzas in our traditional oven which is made from the volcanic clay of mount Vesuvius

*Margherita* £9.95 (V)  
San Marzano tomato, mozzarella cheese and oregano

*Caprese* £13.95  
White base pizza topped with cherry tomato, mozzarella, Parma ham, rocket and finished with shavings of parmesan cheese

*Funghi e Prosciutto* £11.95  
San Marzano tomato, mozzarella cheese, ham, mushrooms and oregano

*Capona* £13.95  
San Marzano tomato, fennel sausage, roast potato slices, mozzarella, provola cheese and oregano

*4 Formaggi* £12.95 (V)  
White base pizza topped with mozzarella, dolcelatte, taleggio, smoked provola cheese and oregano

*Ruspante* £13.95  
San Marzano tomato, mozzarella cheese, sliced chicken breast, mushrooms, garlic and oregano

*Caprino* £12.95 (V)  
San Marzano tomato, mozzarella, goats cheese, red onion, olives

*Gamberetti e Tonno* £13.95  
San Marzano tomato, mozzarella cheese, baby prawns, tuna, red onion, garlic and oregano

*Piccante* £12.95  
San Marzano tomato, mozzarella cheese, onions, spicy Italian salame, olives, chillies and oregano

*Calzone Vegetariano* £13.95 (V)  
Folded pizza filled with mixed vegetables and mozzarella cheese. Topped with San Marzano tomato sauce, shredded mozzarella. Served with salad garnish

*Vegetariana* £12.95 (V)  
San Marzano tomato, mozzarella cheese, onions, mushrooms, peppers, olives, spinach, courgettes, touch of olive oil and oregano

*Calzone di Carne* £14.95  
Folded pizza with a filling of sliced chicken breast, ham, spicy Italian salami, oregano, mozzarella cheese and bolognese sauce. Topped with bolognese sauce, shredded mozzarella cheese. Served with salad garnish



# Carni

Served with accompaniment of roast potatoes and vegetables

## *Pollo alla Crema di Funghi* £15.95 (GF)

Succulent chicken breast with wild mushrooms in a white wine, truffle oil, mix herbs and cream sauce

## *Pollo Thermidor* £15.95

Succulent chicken breast in cream, béchamel, english mustard, baby prawns and brandy. Sprinkled with parmesan cheese

## *Pollo Diavola* £15.95 (GF)

Strips of chicken breast marinated in garlic, chillies and mixed spices with peppers and onions. Served with a salad garnish

## *Pollo e Piselli* £15.95 (GF)

Succulent chicken breast in pancetta, peas, leeks, tomato sauce and mix herbs

## *Agnello al Rosmarino* £21.95

Rump of lamb in red wine jus, demi-glace, creamy potatoes with mascarpone cheese. Served with julienne of oven roasted vegetables in mint, garlic and mix herbs.

## *Alla Griglia* (GF)

Grilled to your liking served with a salad garnish

*Prime British Sirloin* £21.95

*Prime British Fillet* £23.95

## *Al Pepe*

Served in a rich sauce of green peppercorns, brandy, cream, demi-glace, mustard and mix herbs

*Prime British Sirloin* £23.95

*Prime British Fillet* £25.95

## *Diane*

Served in a rich sauce of onions, mushrooms, brandy, mustard, demi-glace, cream and mix herbs

*Prime British Sirloin* £23.95

*Prime British Fillet* £25.95

## *Al Taleggio*

Topped with Taleggio cheese and Parma ham in red wine reduction, demi-glace and thyme

*Prime British Sirloin* £25.95

*Prime British Fillet* £27.95

## Sauces

Side bowl of Crema di Funghi, Diane, Al Pepe or Al Taleggio sauce £3.50



# Desci

Served with accompaniment of roast potatoes and vegetables

*Salmone alla Griglia* £17.95 (GF)  
Grilled salmon steak in extra virgin olive oil and fresh parsley. Served with a salad garnish

*Pescespada alla Griglia* £19.95 (GF)  
Swordfish steak grilled and served with extra virgin olive oil and fresh parsley. Served with a salad garnish

*Gamberoni Grigliati* £22.95 (GF)  
King Prawns grilled in extra virgin olive oil and fresh parsley. Served with salad garnish

*Salmone Nicusor* £19.95 (GF)  
Oven baked salmon steak with cream of broccoli, sundries tomatoes, baby prawns, garlic, spinach, cherry tomato, touch of cream dan mix herbs

*Pescespada Marinara* £21.95 (GF)  
Swordfish steak grilled and served with seafood sauce, tomato garlic, fresh parsley, white wine and a touch of chilli

# Contorni

Tomato and Onions £3.50  
Roast potatoes £3.50  
French Fries £3.50

Mixed Salad £3.50  
Sauteed spinach in garlic and butter £4.50  
Bread basket £2.50

# Garlic Breads

Our own stone baked pizza base garlic breads.  
Choose from Plain with garlic and rosemary, Tomato, Tomato & Chilli or Mozzarella Cheese  
\*Vegan if ordered without cheese

£5.95



# Menu Vegano

## Starters

*Garlic Breads* £5.95 (Ve)  
Our own stone baked pizza base garlic breads.  
Choose from Plain with garlic and rosemary, Tomato  
or Tomato & fresh Chilli

*Minestrone* £6.50 (Ve) (GF)\*  
Made fresh in house with mixed vegetables  
\*G.F. if ordered without bread

*Focaccia e olive* £6.50 (Ve) (GF)\*  
Selection of focaccia bread and mixed olives  
marinated with a little chilli  
\*G.F. if ordered without bread

*Bruschetta* £6.50 (Ve)  
Our homemade toasted bread topped with Italian  
plum tomatoes, garlic, extra virgin olive oil and  
basil dressing

*Crema di Piselli* £6.95 (Ve)  
Fresh creamed peas with mint, onion, garlic and fresh  
basil

*Funghi all'Aglio* £6.95 (Ve) (GF)  
Pan fried mushrooms in garlic and white wine

## Mains

*Linguine Arrabbiata* £11.95 (Ve)  
Linguine pasta in tomato and fresh chopped chillies

*Pizza Vegana* £11.95 (Ve)  
Topped with tomato, onions, mushrooms, peppers,  
olives, spinach and courgettes  
Add vegan cheese £1.00

*Girasoli Rossi* £12.95 (Ve)  
Red ravioli with a filling of chickpeas, onion, celery and  
a little chilli pepper. Served in creamed pea sauce

*Polpette Vegane* £12.95 (Ve)  
Breaded veg balls made of chick peas, aubergines,  
carrots and basil. Served on tomato sauce

*Risotto ai Vegetali Misti* £13.95 (Ve) (GF)  
Delicious risotto with carrots, peas, peppers,  
aubergines, courgettes, onions, tomato and mix herbs



# Menu Bambini

£ 6.95

## *Pizza Margherita (V)*

San Marzano tomato, mozzarella cheese

## *Pizza Prosciutto*

San Marzano tomato, mozzarella cheese, ham

## *Pizza Salame*

San Marzano tomato, mozzarella cheese, spicy salame

## *Pizza Patatosa*

Tomato, mozzarella cheese, frankfurters, fries

## *Gnocchi Sorrento (V)*

Delicious dumplings oven baked in tomato sauce, topped with mozzarella cheese

## *Lasagna*

Egg pasta sheets layered with tomato bolognese sauce, béchamel sauce and cheese. Baked in the oven

## *Linguine Bolognese*

Pasta with bolognese sauce

## *Linguine Carbonara*

Pasta with carbonara sauce

## *Linguine al Sugo*

Pasta with tomato sauce

## *Pennette al Forno*

Pasta tubes baked with ham, bolognese sauce, bechamel sauce, mozzarella and parmesan

## *Chicken Dippers*

Homemade chicken breast goujons served with fries

## *Gelati*

Price includes one scoop of ice cream

Choose from Vanilla, Chocolate, Strawberry or Pistacchio



# Welcome to Lombardi's



Since 2002 our family has been happy to welcome friends old and new to Lombardi's Italian Restaurant .

Originally from Maddaloni (about 30 km from Napoli) We strive to bring you the taste and flavours of Italy by staying true to the traditional recipes.

We serve food from all regions of Italy.

Traditional Italian ingredients are imported on a weekly basis and also local produce is sourced wherever possible to guarantee freshness and flavour. Make sure you check our specials board to see this evening's offerings.

In October 2019 we were honoured to be the winners of Restaurant of the Year at the Chesterfield Food and Drink Awards.

Later that year and in 2020 we were able to expand our bar area into our lovely Giardino Room with a bright and vibrant conservatory which offer more space for pre or after meal drinks and also additional restaurant seating. These spaces can be hired for special events.

2021 has seen us expanding our kitchen area and introducing a wood pizza oven to bring you the real taste of the original Neapolitan pizza.

After almost two decades in service and a year of lockdowns we are ready for new challenges and look forward to many more years of doing what we love most!

*Buon Appetito!*