



Starters

Garlic Breads (V)
Our own stone baked pizza base garlic breads.

Rosemary £6.00
Tomato £6.50
Tomato & Chilli £7.00
Mozzarella Cheese £7.00
Tuna, Mozzarella and Tomato £8.00

Extra topping (tomato, chilli, cheese) 50p

Caprese £6.50 (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 £6.95 (V) (GF)*
Homemade mixed vegetable soup served with croutons
*G.F. if ordered without 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 £7.15 (GF)
Served with a brandy and orange mariposa sauce and

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 £8.50 (GF)*
Italian fennel infused spicy sausage, served in cherry tomato, white wine, onions, garlic, olives, potatoes and fresh rosemary. With toasted bread
*G.F. if ordered without bread

Roselline di Salmone £8.95 (GF)
Smoked salmon rose with prawns.
Served on salad with a mango mayonnaise dip

Costatine di Maiale £9.50
Belly pork spare ribs slowly cooked in a rich tomato, orange and barbecue sauce with a little chilli

Calamari Fritti £9.50
Lightly floured and fried calamari served with salad and a garlic mayonnaise dip

Antipasto all'Italiana (GF)*
Medium £10.50
Large £15.95

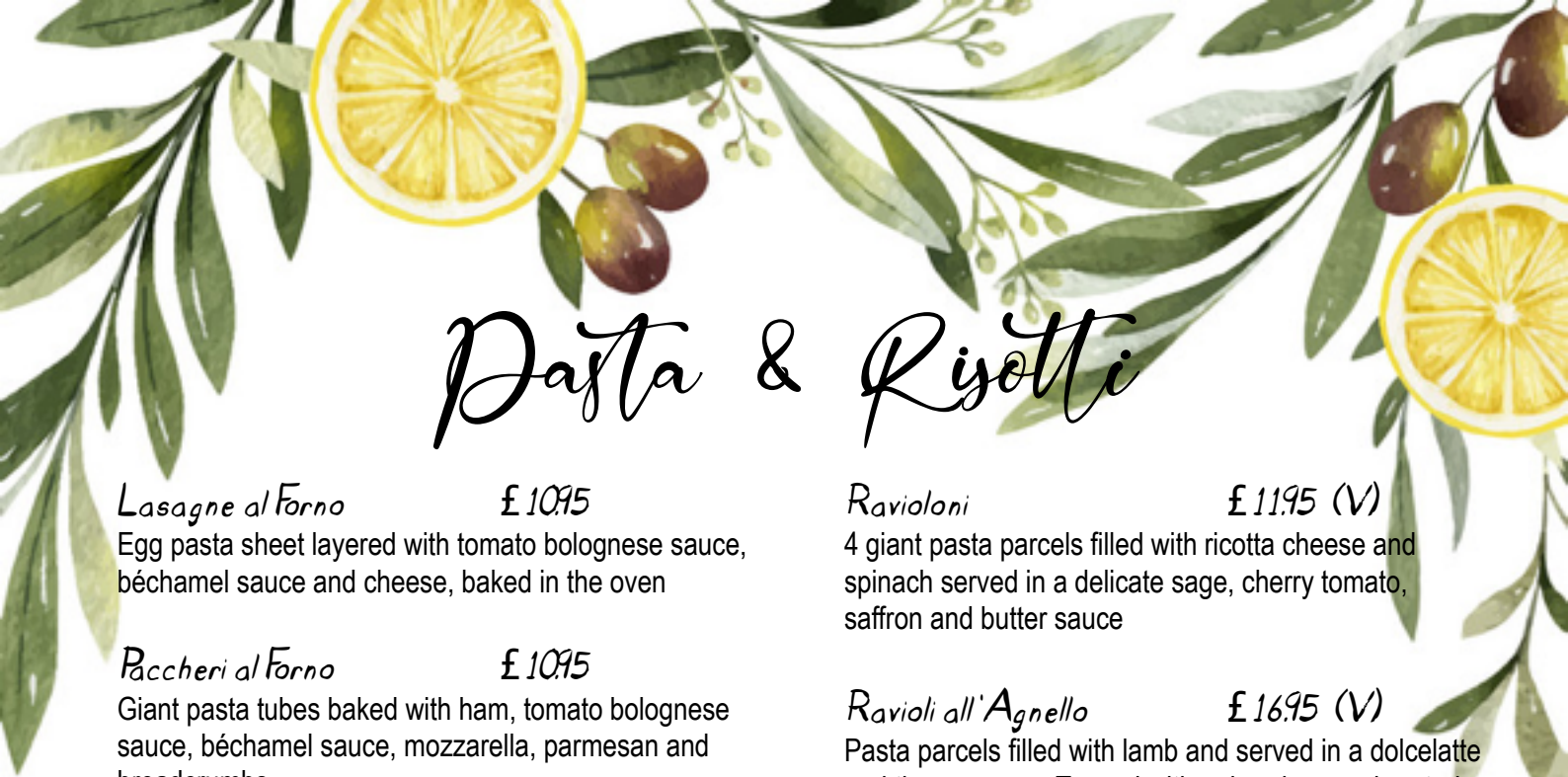
Selection of cured meats and focaccia bread with cheese, olives and marinated grilled vegetables
*G.F. if ordered without bread

Gamberoni Grigliati £11.50 (GF)
Shell on king prawns grilled in extra virgin olive oil and lemon. Served with salad garnish

Please note, as this is a fresh food Italian Restaurant, all food is cooked from fresh and there might be a slight delay, especially at busy times. Your patience is greatly appreciated.

(GF) Gluten Free
(V) Vegetarian
(Ve) Vegan

Please inform us of any dietary requirements or allergies



Pasta & Risotti

Lasagne al Forno £12.95
Egg pasta sheet layered with tomato bolognese sauce, béchamel sauce and cheese, baked in the oven

Paccheri al Forno £12.95
Giant pasta tubes baked with ham, tomato bolognese sauce, béchamel sauce, mozzarella, parmesan

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 £13.95 (V)
Ribbons of egg pasta cooked in tomato with courgettes, aubergines, peppers, mushrooms, onion, garlic and mix herbs

Tagliatelle Boscaiola £14.95
Ribbons of egg pasta with cubes of smoked pancetta, garlic, wild mushrooms, cream, parmesan cheese and mix herbs

Tagliatelle al Salmone £15.95
Ribbons of egg pasta with tomato sauce, smoked salmon, baby prawns, cherry tomato and a touch of cream

Paccheri al Filetto £17.95
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 £12.95 (V)
4 giant pasta parcels filled with ricotta cheese and spinach served in a delicate sage, cherry tomato, saffron and butter sauce and parmesan

Ravioli all'Agnello £16.95
Pasta parcels filled with lamb and served in a cream cheese and thyme. Topped with aubergines and grated scamorza cheese

Linguine allo Scoglio £15.95
Linguine pasta with mixed seafood, tomato sauce, garlic, white wine, a touch of chilli, cherry tomatoes and fresh chopped parsley

Linguine all'Aragosta £20.95
Linguine pasta with lobster meat in tomato sauce, garlic, touch of chilli, 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 £14.95 (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 £15.95 (GF)
Seafood risotto with tomato, garlic, white wine, a touch of chilli and mix herbs

Crespelle

Ortolana £11.95 (V)
Pancake filled with onions, mushrooms, peppers, courgettes, garlic, oregano, spinach and cheese. oven baked in tomato and béchamel sauce

Pollo £12.95
Pancake filled with sliced chicken breast, spinach, touch of garlic, oregano and cheese, baked in a tomato and béchamel sauce



Insalate

Insalata Primavera £11.95 (GF)
Mixed leaves salad with cherry tomatoes, mozzarella cheese, parma ham and basil dressing

Insalata Cesare £12.95
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 £11.50 (V)
San Marzano tomato, Fior di Latte cheese and oregano

Caprese £14.95
White base pizza topped with cherry tomato, Fior di Latte, Parma ham, rocket and finished with shavings of parmesan cheese

Funghi e Prosciutto £12.95
San Marzano tomato, Fior di Latte cheese, ham, mushrooms and oregano

Cafona £14.95
San Marzano tomato, fennel sausage, roast potato slices, Fior di Latte, smoked provola cheese and origano

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

Ruspante £14.95
San Marzano tomato, Fior di Latte cheese, sliced chicken breast, mushrooms, garlic and oregano

Caprino £13.95 (V)
San Marzano tomato, Fior di Latte cheese, goats cheese, red onion, olives

Gamberetti e Tonno £14.95
San Marzano tomato, Fior di Latte cheese, baby prawns, tuna, red onion, garlic and oregano

Piccante £13.95
San Marzano tomato, Fior di Latte cheese, onions, spicy Italian salame, olives, chillies and oregano

Calzone Vegetariano £14.95 (V)
Folded pizza filled with mixed vegetables, oregano and mozzarella cheese. Topped with Napoletana sauce and salad garnish on the side

Vegetariana £13.95 (V)
San Marzano tomato, Fior di Latte cheese, onions, mushrooms, peppers, olives, spinach, courgettes, touch of olive oil and oregano

Calzone di Carne £15.95
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



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, garlic 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 £23.95

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 £23.95

Prime British Fillet £25.95

Al Pepe

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

Prime British Sirloin £25.95

Prime British Fillet £27.95

Diane

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

Prime British Sirloin £25.95

Prime British Fillet £27.95

Al Taleggio

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

Prime British Sirloin £27.95

Prime British Fillet £29.95

Sauces

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



Desci

Served with accompaniment of roast potatoes and vegetables

Salmone alla Griglia £18.95 (GF)
Grilled salmon steak in extra virgin olive oil and fresh parsley. Served with a salad garnish

Pescespada alla Griglia £20.95 (GF)
Swordfish steak grilled and served with extra virgin olive oil and fresh parsley. Served with a salad garnish

Gamberoni Grigliati £23.95 (GF)
Shell on king Prawns grilled in extra virgin olive oil and fresh parsley. Served with salad garnish

Salmone Nicusor £20.95 (GF)
Oven baked salmon steak with cream of broccoli, sundries tomatoes, baby prawns, garlic, spinach, cherry tomato, touch of cream and mix herbs

Pescespada Marinara £22.95 (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 £3.50

Garlic Breads

Our own stone baked pizza base garlic breads.

Rosemary	£6.00
Tomato	£6.50
Tomato & Chilli	£7.00
Mozzarella Cheese	£7.00

Extra topping (tomato, chilli, cheese) 50p



Menu Vegano

Starters

Garlic Breads (Ve)
Our own stone baked pizza base garlic breads.
Rosemary £6.00
Tomato £6.50
Tomato & Chilli £7.00
Vegan Cheese £7.00

Minestrone £6.95 (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) (GF)
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

Pizza Margherita Vegana £11.50 (Ve)
Topped with San Marzano tomato, vegan cheese and
oregano

Pizza Vegana £12.95 (Ve)
Topped with San Marzano tomato, onions,
mushrooms, peppers, olives, spinach and courgettes
Add vegan cheese £1.00

Calzone Vegano £14.95 (Ve)
Folded pizza filled with mixed vegetables and vegan
cheese. Topped with Napoletana sauce. Served with a
salad garnish on the side

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

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

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

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



Menu Bambini

£ 7.50

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.

In January this year we celebrated our 20th anniversary. We are ready for new challenges and look forward to many more years of doing what we love most!

Buon Appetito!