



Starters

Garlic Breads

Our own **WOOD-FIRED** pizza base garlic breads.

Rosemary (ve)	£6.50
Tomato (ve)	£7.00
Tomato & Chilli (ve)	£7.50
Mozzarella Cheese (v)	£8.00
Mozzarella, Chilli and Tomato (v)	£8.50
Tuna, Mozzarella and Tomato	£8.95

Focaccia e olive £6.95 (v) (GF)*

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

*G.F. if ordered without bread

Bruschetta £7.50 (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

Crema di Piselli £6.95 (ve) (GF)

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

Caprese £7.50 (v) (GF)

Seasoned mozzarella and tomato served with a basil dressing

Brie Fritto £8.50 (v)

Deep fried brie cheese served with cranberry coulis

Prawn Cocktail £8.95 (GF)

Served with a brandy and orange maryrose sauce and

Funghi al Dolcelatte £8.95 (v)(GF)

Mushrooms in creamy dolcelatte cheese and mix herbs

Funghi San Remo £8.50 (GF)

Baked mushrooms with garlic, bacon and mozzarella cheese

Salsiccia della Casa £9.50 (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 £9.50 (GF)

Smoked salmon rose with prawns.

Served on salad with a mango mayonnaise dip

Costatine di Maiale £10.50

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 £12.95

Large £18.95

Selection of cured meats and focaccia bread with cheese, olives and marinated grilled vegetables

*G.F. if ordered without bread

Gamberoni Grigliati £12.50 (GF)

Shell on king prawns grilled in extra virgin olive oil and lemon. Served with fresh parsley and 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

(GF) Gluten Free

(v) Vegetarian

(ve) Vegan

Please inform us of any dietary requirements or allergies



Pasta & Risotti

Lasagne al Forno £13.95
Egg pasta sheet layered with tomato bolognese sauce, béchamel sauce and cheese, baked in the oven

Paccheri al Forno £14.50
Giant pasta tubes baked with ham, tomato bolognese sauce, béchamel sauce, mozzarella, parmesan

Girasoli Rossi £14.95 (Ve)
Red ravioli with a filling of chickpeas, onion, celery and a little chilli pepper. Served in creamed pea sauce

Tagliatelle Vegetariane £14.95 (V)
Ribbons of egg pasta cooked in tomato with courgettes, aubergines, peppers, mushrooms, onion, garlic and mix herbs

Tagliatelle Boscaiola £17.95
Ribbons of egg pasta with cubes of smoked pancetta, garlic, wild mushrooms, cream, parmesan cheese and mix herbs

Tagliatelle al Salmone £18.95
Ribbons of egg pasta with tomato sauce, smoked salmon, baby prawns, cherry tomato and a touch of cream

Paccheri al Filetto £19.95
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
(Please note this dish is served al dente which is hard to the bite.)

Raviloni £15.95 (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 £18.95
Pasta parcels filled with lamb and served in a cream cheese and thyme. Topped with aubergines and grated scamorza cheese

Linguine allo Scoglio £18.95
Linguine pasta with mixed seafood (shellfish), tomato sauce, garlic, white wine, a touch of chilli, cherry tomatoes and fresh chopped parsley

Linguine all'Aragosta £27.95
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
£14.95 (Ve) (GF)
Delicious risotto with carrots, peas, peppers, aubergines, courgettes, onions, tomato and mix herbs

Risotto ai Funghi di Bosco
£16.95 (V) (GF)
Delicious risotto wild mushrooms, white wine, truffle oil, butter, parmesan and mix herbs

Risotto di Mare £18.95 (GF)
Seafood (shellfish) risotto with tomato, garlic, white wine, a touch of chilli and mix herbs

Crespelle

Ortolana £13.50 (V)
Pancake filled with onions, mushrooms, peppers, courgettes, garlic, oregano, spinach and cheese.
Oven baked in tomato and béchamel sauce

Pollo £14.50
Pancake filled with sliced chicken breast, spinach, touch of garlic, oregano and cheese, baked in a tomato and béchamel sauce



Insalate

Insalata Primavera £15.95 (GF)
Mixed leaves salad with cherry tomatoes, mozzarella cheese, parma ham and basil dressing

Insalata Cesare £15.95
Caesar salad with lettuce, strips of chicken breast, crispy bacon, croutons, cherry tomatoes and parmesan shavings. Drizzled with a garlic mayonnaise dressing

Pizze

Wood Fired

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 £13.50 (V)
San Marzano tomato, Fior di Latte cheese and oregano

Cafona £16.50
San Marzano tomato, fennel sausage, roast potato slices, Fior di Latte, smoked provola cheese and origano

Funghi e Prosciutto £14.95
San Marzano tomato, Fior di Latte cheese, ham, mushrooms and oregano

Ruspante £16.50
San Marzano tomato, Fior di Latte cheese, sliced chicken breast, mushrooms, garlic and oregano

4 Formaggi £14.50 (V)
White base pizza topped with Fior di Latte, dolcelatte, taleggio, smoked provola cheese and oregano

Gamberetti e Tonno £16.50
San Marzano tomato, Fior di Latte cheese, baby prawns, tuna, red onion, garlic and oregano

Caprino £14.50 (V)
San Marzano tomato, Fior di Latte cheese, goats cheese, red onion, olives

Caprese £17.50
White base pizza topped with cherry tomato, Fior di Latte, Parma ham, rocket and finished with shavings of parmesan cheese

Piccante £15.50
San Marzano tomato, Fior di Latte cheese, onions, spicy Italian salame, olives, chillies and oregano

Calzone Vegetariano £17.50 (V)
Folded pizza filled with mixed vegetables, oregano and mozzarella cheese. Topped with Napoletana sauce and salad garnish on the side

Vegetariana £15.50 (V)
San Marzano tomato, Fior di Latte cheese, onions, mushrooms, peppers, olives, spinach, courgettes, touch of olive oil and oregano

Calzone di Carne £18.50
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
£18.95 (GF)

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

Pollo Thermidor £18.95

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

Pollo Diavola £17.95 (GF)

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

Pollo e Piselli £17.95 (GF)

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

Agnello £25.95

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 £28.95

Prime British Fillet £30.95

Al Pepe

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

Prime British Sirloin £30.95

Prime British Fillet £32.95

Diane

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

Prime British Sirloin £30.95

Prime British Fillet £32.95

Al Taleggio

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

Prime British Sirloin £32.95

Prime British Fillet £34.95

Sauces

Extra side bowl of Diane, Al Pepe or Al Taleggio sauce £3.50



Pesci

Served with accompaniment of roast potatoes and vegetables

Salmon alla Griglia £20.95 (GF)
Grilled salmon steak in extra virgin olive oil and fresh parsley. Served with a salad garnish

Salmon Nicisor £22.95 (GF)
Oven baked salmon steak with cream of broccoli, sundries tomatoes, baby prawns, garlic, spinach, cherry tomato, touch of cream and mix herbs

Pescespada alla Griglia £22.95 (GF)
Swordfish steak grilled and served with extra virgin olive oil and fresh parsley. Served with a salad garnish

Pescespada Marinara £24.95 (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 £3.95
French Fries £4.50

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

Garlic Breads

Our own wood fired pizza base garlic breads.

Rosemary £6.50
Tomato £7.00
Tomato & Chilli £7.50
Mozzarella Cheese £7.50

Extra topping (tomato, chilli, cheese) 50p



Menu Vegano

Starters

Garlic Breads (Ve)

Our own wood fired pizza base garlic breads.

Rosemary	£6.50
Tomato	£7.00
Tomato & Chilli	£7.50
Vegan Cheese	£8.50

Minestrone £6.95 (Ve) (GF)*

Made fresh in house with mixed vegetables

*G.F. if ordered without bread

Focaccia e olive £6.95 (Ve) (GF)*

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

*G.F. if ordered without bread

Bruschetta £6.95 (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 £7.50 (Ve) (GF)

Pan fried mushrooms in garlic and white wine

Mains

Pizza Margherita Vegana £13.50 (Ve)

Topped with San Marzano tomato, vegan cheese and oregano

Pizza Vegana £14.95 (Ve)

Topped with San Marzano tomato, onions, mushrooms, peppers, olives, spinach and courgettes
Add vegan cheese £1.00

Calzone Vegano £17.50 (Ve)

Folded pizza filled with mixed vegetables and vegan cheese. Topped with Napoletana sauce. Served with a salad garnish on the side

Linguine Arrabbiata £12.95 (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 £14.95 (Ve)

Red ravioli with a filling of chickpeas, onion, celery and a little chilli pepper. Served in creamed pea sauce

Risotto ai Vegetali Misti £14.95 (Ve) (GF)

Delicious risotto with carrots, peas, peppers, aubergines, courgettes, onions, tomato and mix herbs



Menu Bambini

£8.95

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

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. We imported a wood fired oven from Naples. This oven by Gianni Acunto is made from the clay of Mount Vesuvius and is considered the best pizza oven in the world.

In 2023 we created a cosy new Bar area for you enjoy pre and post meal drinks and cocktails

Buon Appetito!

Lombardi's Ristorante Italiano

Order form

Organisers name: _____ Time of booking : _____

Date of booking: _____ Occasion: _____

Please state any requirements, allergies or intolerances.
 If ordering steak, please state cooking preference.

Name	Starters	Mains	Requirements

Would you like wine or Prosecco to be on your table on arrival to speed up drink service?

Litre House Red	Litre House White	Litre House Rose	Prosecco Bottle
Quantity:	Quantity:	Quantity:	Quantity:

Please note we are unable to accept multiple payments during busy times.
 If you are likely to pay individually please can we ask you collect all monies in advance and either pay the food bill in full before your visit or make one single payment on the evening.
 All parties subject to £10 per person deposit which will be refunded off the bill.