



Antipasti Caldi

Minestrone (VE)(*GF if ordered without croutons) £7.95
Homemade mixed vegetable soup served with croutons.

Brie Fritto (V) £8.95
Deep fried Brie cheese served with cranberry coulis.

Funghi San Remo (GF) £8.95
Baked mushrooms with garlic, bacon and mozzarella cheese.

Funghi al Dolcelatte (V)(GF) £8.95
Mushrooms in creamy Dolcelatte cheese and mix herbs.

Calamari Fritti £9.95
Lightly floured and fried calamari served with salad and garlic mayonnaise dip .

Salsiccia della Casa (*GF if ordered without bread) £9.95
Italian fennel infused spicy sausage, served in cherry tomato, white wine, onions, garlic, olives, potatoes and fresh rosemary. With our homemade toasted bread.

Costatine di Maiale £11.50
Belly pork spare ribs slowly cooked in a rich tomato, orange, little chilli and barbecue sauce.

Gamberoni Grigliati (GF) £14.95
Shell on Argentinian king prawns grilled in extra virgin olive oil and lemon. Served with fresh parsley and salad garnish.

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

Please inform us of any dietary requirements or allergies



Antipasti Freddi

- Focaccia e Olive (V)(*GF if ordered without bread) £7.95
Selection of focaccia bread and mixed Kalamata olives marinated with a little chilli.
- Bruschetta (VE) £8.50
Toasted homemade artisan bread topped with Italian plum tomatoes, garlic, extra virgin olive oil and basil dressing.
- Caprese (V)(GF) £7.95
Seasoned mozzarella and tomato served with a basil dressing.
- Prawn Cocktail (GF) £8.95
Served with a brandy and orange maryrose sauce and salad leaves.
- Roselline di Salmone (GF) £9.95
Smoked salmon rose with prawns. Served on a bed of salad leaves and a mango mayonnaise dip.
- Antipasto all'Italiana (*GF if ordered without bread)
- Medium £15.95
- Large £21.95
Selection of cured meats and focaccia bread with cheese, olives and marinated grilled vegetables

Garlic Breads

Our own wood fired pizza base garlic breads

- Rosemary (VE) £6.95
- Tomato (VE) £7.50
- Tomato and Chilli (VE) £7.95
- Mozzarella Cheese (V) £8.50
- Tomato and Mozzarella (V) £9.50
- Mozzarella Cheese, Chilli & Tomato (V) £9.95
- Tricolore- Fior di Latte cheese, garlic, cherry tomato and basil oil £10.50



Pasta

Gluten free pasta available on request

Lasagna £15.95

Egg pasta sheet layered with tomato bolognese sauce, béchamel sauce and cheese, baked in the oven.

Paccheri al Forno £15.95

Giant pasta tubes baked with ham, tomato bolognese sauce, béchamel sauce, mozzarella, parmesan.

Tagliatelle Vegetariane (V) £15.95

Ribbons of egg pasta cooked in tomato with courgettes, aubergines, peppers, mushrooms, onion, garlic and mix herbs.

Tagliatelle Boscaiola £19.95

Ribbons of egg pasta with cubes of smoked pancetta, garlic, wild mushrooms, cream, parmesan cheese and mix herbs.

Tagliatelle al Salmone £20.95

Ribbons of egg pasta with tomato sauce, smoked salmon, baby prawns, cherry tomato and a touch of cream.

Ravioloni (*V if ordered without Parmesan) £17.95

4 giant pasta parcels filled with ricotta cheese and spinach served in a delicate sage, cherry tomato, saffron, butter sauce and parmesan.

Linguine allo Scoglio £20.95

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

Linguine all'Aragosta £29.95

Linguine pasta with lobster meat in tomato sauce, garlic, touch of chilli, brandy, fresh chopped parsley and extra virgin olive oil.

Paccheri al Filetto £20.95

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.)



Risotti

Risotto ai Funghi (GF) £18.95

Delicious risotto with mix wild mushrooms, white wine, truffle oil, butter, parmesan and mix herbs.

Risotto di Mare (GF) £20.95

Seafood (shellfish) risotto with tomato, garlic, white wine, a touch of chilli and mix herbs.

Risotto ai Vegetali (Ve)(GF) £17.50

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

Crespelle

Our homemade stuffed and baked pancakes

Ortolana (V) £15.95

Pancake filled with onions, mushrooms, peppers, courgettes, garlic, oregano, spinach and cheese.

Oven baked in a tomato and béchamel sauce.

Pollo £15.95

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



Pizze

Our WOOD-FIRED 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 (V) £14.95
San Marzano tomato, Fior di Latte cheese and oregano.
- Funghi e Prosciutto £16.50
San Marzano tomato, Fior di Latte cheese, ham, mushrooms and oregano.
- Caprino (V) £16.50
San Marzano tomato, Fior di Latte cheese, goats cheese, red onion, olives.
- Piccante £16.95
San Marzano tomato, Fior di Latte cheese, onions, spicy Italian salame, olives, chillies and oregano.
- Vegetariana (V) £16.95
San Marzano tomato, Fior di Latte cheese, onions, mushrooms, peppers, olives, spinach, courgettes, touch of olive oil and oregano.
- Cafona £16.95
San Marzano tomato, fennel sausage, roast potato slices, Fior di Latte, smoked Provola cheese and oregano.
- Rusparite £16.95
San Marzano tomato, Fior di Latte cheese, sliced chicken breast, mushrooms, garlic and oregano.
- Gamberetti e Tonno £17.95
San Marzano tomato, Fior di Latte cheese, baby prawns, tuna, red onion, garlic and oregano.
- Caprese £17.95
White base pizza topped with cherry tomato, Fior di Latte, Parma ham, rocket and finished with shavings of Parmesan cheese.
- Calzone vegetariano (V) £18.95
Folded pizza filled with mixed vegetables, oregano and mozzarella cheese. Topped with Napoletana sauce.
- Calzone di Carne £19.95
Folded pizza with a filling of sliced chicken breast, ham, spicy Italian salami, oregano, mozzarella cheese and tomato bolognese sauce.



Canni

Pollo ai Funghi (GF) £20.95

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

Served With vegetables and roast potatoes.

Pollo Thermidor £20.95

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

Served with vegetables and roast potatoes

Pollo Diavola (GF) £20.95

Strips of chicken breast marinated in garlic, chillies and mixed spices with peppers and onions. With vegetables and roast potatoes.

Pollo e Piselli (GF) £20.95

Succulent chicken breast in pancetta, peas, leeks, tomato sauce and mix herbs. Served with vegetables and roast potatoes

Agnello £29.95

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

Prime British Grilled Steak (GF) Sirloin £31.95 Fillet £34.95

Simply grilled to your liking. Served with grilled mushrooms, mix salad, vegetables and roast potatoes.

Al Pepe (GF) Sirloin £35.95 Fillet £38.95

A rich sauce of green peppercorns, brandy, cream, demi-glace, mustard and mix herbs. Served with vegetables and roast potatoes.

Diane (GF) Sirloin £35.95 Fillet £38.95

A rich sauce of mushrooms, onions, brandy, mustard, demi-glace, cream and mix herbs. Served with vegetables and roast potatoes

Taleggio (GF) Sirloin £36.95 Fillet £39.95

A Taleggio cheese in red wine reduction, demi-glace and thyme topped with Parma Ham. With vegetables and roast potatoes.



Pesci

Salmone alla Griglia (GF) £22.95

Grilled fresh salmon steak in extra virgin olive oil and fresh parsley. Served with vegetables and roast potatoes.

Salmone Ai Gamberetti (GF) £24.95

Oven baked fresh salmon steak with cream of broccoli, sundried tomatoes, baby prawns, garlic, spinach, cherry tomato, touch of cream and mix herbs. Served with vegetables and roast potatoes.

Pescespada alla Griglia (GF) £23.95

Swordfish steak grilled and served with extra virgin olive oil and fresh parsley. Served with vegetables and roast potatoes.

Pescespada Marinara (GF) £25.95

Swordfish steak grilled and served with shellfish in a seafood sauce, tomato, garlic, fresh parsley, white wine and a touch of chilli. Served with vegetables and roast potatoes

Gamberoni alla Griglia (GF) £29.95

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

Contorni

A selection of delicious sides to accompany your meal

Mixed Salad (VE)(GF) £4.00

Sautéed Spinach in garlic and butter. (V)(GF) £4.95

Courgette Fritters (V) £5.95


Mixed Focaccia Bread Basket (V). £4.50

Tomato & Onions (VE)(GF) £3.95

Roast Potatoes with mix herbs (VE)(GF) £4.50

French Fries (V)(GF) £4.50

Truffle infused French fries (GF) £8.50
topped with shavings of parmesan and truffle mayonnaise




Menu Vegano

Starters

- Garlic Bread Vegano (VE) £8.50
Our own wood fired pizza base garlic bread with vegan cheese.
- Minestrone (VE)(*GF if ordered without bread) £7.95
Homemade mixed vegetable soup served with croutons.
- Crema di Piselli (VE)(GF) £7.50
Fresh creamed peas with mint, onion, garlic and fresh basil.
- Focaccia e Olive (VE)(*GF if ordered without bread) £7.95
Selection of focaccia bread & mixed olives marinated with little chilli.
- Bruschetta (VE) £8.50
Toasted homemade artisan bread topped with Italian plum tomatoes, garlic, extra virgin olive oil and basil dressing.
- Funghi all'Aglio (VE)(GF) £7.95
Pan fried mushrooms in garlic and white wine.

Mains

- Margherita Vegana (VE) £14.95
Wood fired pizza base topped with San Marzano tomatoes, vegan cheese and oregano.
- Pizza Vegana (VE) £16.95
Topped with San Marzano tomato, onions, mushrooms, peppers, olives, spinach and courgettes. Add vegan cheese £1.00
- Calzone Vegano (VE) £18.95
Folded pizza filled with mixed vegetables and vegan cheese.
Topped with Napoletana sauce.
- Linguine Arrabbiata (VE) £13.95
Linguine pasta in fresh tomato sauce and fresh chopped chillies.
- Polpette Vegane (VE) £15.95
Breaded veg balls made of chick peas, aubergines, carrots and basil.
Served on tomato sauce.
- Girasoli Rossi (VE) £15.95
Red ravioli with a filling of chickpeas, onion, celery and a little chilli pepper. Served in creamed pea sauce.



Menu Bambini

£9.50

Goujons

Homemade chicken breast goujons served with fries

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

Lasagna

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

Linguine Bolognese *

Pasta with tomato bolognese sauce

Linguine Carbonara *

Pasta with carbonara sauce

Linguine al Sugo *(V)

Pasta with tomato sauce

Pennette al Forno *


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

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*Gluten Free pasta also available

Gelati

Price includes one scoop of ice cream
Choose from Vanilla, Chocolate, Strawberry or Pistacchio



Welcome to Lombardis

Since opening its doors in 2002, Lombardis has been a labour of love from our family hailing from Naples.

With a passion for authentic cuisine, we blend fresh ingredients imported straight from Italy with the finest local produce.

Step into a warm, friendly atmosphere where our welcoming staff makes every guest feel at home.

This bustling spot is a favourite for a reason - our food is cooked fresh to order, so during peak times, a short wait is worth it.

While you relax, sip on a handcrafted cocktail or two, expertly mixed by our skilled bar staff.

Lombardis is where tradition meets heart.
Every dish a taste of Naples.