

Lombardis 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.



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

Antipasti Caldi

A selection of hot Starters

Minestrone (VE)(GF)* £7.50

Homemade mixed vegetable soup served with croutons.

*G.F. if ordered without croutons.

Brie Fritto (V) £8.50

Deep fried brie cheese served with cranberry coulis.

Funghi San Remo (GF) £8.50

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 £9.50

Lightly floured and fried calamari served with salad and a garlic mayonnaise dip .

Salsiccia della Casa (GF)* £9.50

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

*G.F. if ordered without bread

Costatine di Maiale £10.95

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

Bamberoni Brigliati (GF) £12.95


Shell on 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

A selection of Cold Starters

Focaccia e Olive (V)(GF)* £7.50

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

*G.F. if ordered without bread

Bruschetta (VE) £7.95

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

Caprese (V)(GF) £7.50

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)*
Medium £13.95

Large £19.95

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

*G.F. if ordered without bread

Garlic Breads

Our own WOOD-FIRED pizza base garlic breads

Rosemary (VE) £6.50

Tomato (VE) £7.00

Tomato and Chilli (VE) £7.50

Tricolore - Fior di latte, garlic, cherry tomato and basil oil £9.95

Mozzarella Cheese (V) £8.00

Tomato and Mozzarella (V) £8.95

Mozzarella Cheese, Chilli and Tomato (V) £9.50

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Pasta

Gluten Free pasta available on request

Lasagna

£14.95

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

Paccheri al Forno

£14.95

Giant pasta tubes baked with ham, tomato sauce, beef bolognese, 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

£18.95

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

Tagliatelle al Salmone

£19.95

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

*Ravioloni (V)**

£16.95

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

*Vegetarian if ordered without parmesan.

Linguine allo Scoglio

£19.95

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

Linguine all' Aragosta

£28.95

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

Paccheri al Filetto

£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.)

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(V) Vegetarian
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Risotti

Risotto ai Funghi (V)*(GF) £17.95

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

*Vegetarian if ordered without parmesan

Risotto ai Vegetali (Ve)(GF) £15.95

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

Risotto di Mare (GF) £19.95

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

Crespelle

Our homemade stuffed and baked pancakes

Ortolana (V) £14.95

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

Oven baked in a tomato and béchamel sauce.

Pollo £14.95

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

Insalate

Salads

Primavera (GF) £16.50

Mixed leaves salad with cherry tomatoes, mozzarella cheese, parma ham and basil dressing.

Cesare £17.95


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

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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.

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| <i>Margherita</i> (V) £13.95
San Marzano tomato, Fior di Latte cheese. | <i>Ruspante</i> £16.95
San Marzano tomato, Fior di Latte cheese, sliced chicken breast, mushrooms, garlic and oregano. |
| <i>Funghi e Prosciutto</i> £15.50
San Marzano tomato, Fior di Latte cheese, cooked ham, mushrooms and oregano. | <i>Quattro Stagioni</i> £16.95
San Marzano tomato, Fior di Latte cheese, cooked ham, artichokes, mushrooms and black olives. |
| <i>Caprino</i> (V) £15.95
San Marzano tomato, Fior di Latte cheese, goats cheese, red onion, olives. | <i>Bamberetti e Tonno</i> £17.95
San Marzano tomato, Fior di Latte cheese, baby prawns, tuna, red onion, garlic and oregano. |
| <i>Piccante</i> £16.95
San Marzano tomato, Fior di Latte cheese, onions, spicy Italian salame, olives, chillies and oregano. | <i>Caprese</i> £17.95
White base pizza topped with cherry tomato, Fior di Latte, Parma ham, rocket and finished with shavings of parmesan cheese. |
| <i>Capricciosa</i> £16.95
San Marzano tomato, Fior di Latte cheese, Napoli salame, Kalamata olives, cooked ham and artichokes. | <i>Calzone vegetariano</i> (V) £18.95
Folded pizza filled with mixed vegetables, oregano and mozzarella cheese. Topped with Napoletana sauce. |
| <i>Vegetariana</i> (V) £16.95
San Marzano tomato, Fior di Latte cheese, onions, mushrooms, peppers, olives, spinach, courgettes, touch of olive oil and oregano. | <i>Calzone di Carne</i> £19.95
Folded pizza with a filling of sliced chicken breast, ham, spicy Italian salami, oregano, mozzarella cheese and tomato bolognese sauce. Topped with tomato Bolognese sauce and shredded mozzarella cheese. |
| <i>Cafona</i> £16.95
San Marzano tomato, fennel sausage, roast potato slices, Fior di Latte, smoked provola cheese and origano. | |

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Carni

Pollo ai Funghi (GF) £19.95

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 £19.95

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) £19.95

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

Pollo e Piselli (GF) £19.95

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

Agnello £27.95

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 Steaks

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

Sirloin (GF) £30.95

Fillet (GF) £33.95

Al Pepe

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

Sirloin (GF) £34.95

Fillet (GF) £37.95

Diane

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

Sirloin (GF) £34.95

Fillet (GF) £37.95

Taleggio

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

Sirloin (GF) £35.95

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Pesci

Salmon alla Briglia (GF) £21.95

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

Salmon ai Bamberetti (GF) £23.95

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 Briglia (GF) £23.95

Swordfish steak grilled and served with extra virgin olive oil and fresh parsley. Comes with salad garnish, vegetables and roast potatoes.

Pescespada Marinara (GF) £25.95

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

Bamberoni alla Briglia (GF) £28.95

Shell on 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

Tomato & Onions (VE)(GF) £3.50

Mixed Salad (VE)(GF) £3.50

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

Sautéed Spinach (V)(GF) £4.95
In garlic and butter

French Fries (V) £4.50

Courgette Fritters (V) £5.95

Truffle infused French fries
topped with shavings of parmesan
served with truffle mayonnaise £7.50

Mixed Focaccia Bread Basket with (V). £4.50
Butter portion and served with Extra Virgin
Olive Oil and Balsamic vinegar

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(V) Vegetarian
(VE) Vegan

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Menu Vegano

Our Vegan menu has been especially designed by our chef

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 (VE)(GF)* £7.50

Homemade mixed vegetable soup served with croutons.
*G.F. if ordered without croutons.

Crema di Piselli (VE)(GF) £7.50

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

Focaccia e Olive (VE)(GF)* £7.50

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

*G.F. if ordered without bread
ato, touch of cream and mix herbs.

Bruschetta (VE) £7.95

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

Funghi all' Aglio (VE)(GF) £7.50

Pan fried mushrooms in garlic and white wine.

Mains

Margherita vegana (VE) £13.95

Wood fired pizza base topped with San Marzano tomatoes, vegan cheese.

Pizza vegana (VE) £15.95

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)(GF)* £13.95

Linguine pasta in fresh tomato sauce and fresh chopped chillies.

*Glute Free pasta also available.

Polpette vegane (VE) £14.95

Breaded veg balls made of chick peas, aubergines, carrots and basil. Served on tomato sauce.

Birasoli Rossi (VE) £14.95

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

Risotto ai Vegetali (VE)(GF) £15.95

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 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

* Gluten Free pasta also available

Chicken Dippers

Homemade chicken breast goujons served with fries

Gelati

Price includes one scoop of ice cream

Choose from Vanilla, Chocolate, Strawberry or Pistacchio