



catherine Lombardi

SERVING NEW BRUNSWICK
SINCE 2005

COLD ANTIPASTI

(Choose 3/\$15.95) (Choose 6/\$24.95) (Choose 9/\$32.95)

Salumi

Sweet
Hot
Sopressata
Pizza Rustica

Vegetables

Sicilian Olives
Marinated Mushrooms

Fish

Calamari
Garlic Shrimp (+3)
Poached Tuna (+5)

Cheese

Parmigiano-Reggiano / Gorgonzola / Zimbro
Saenkanter / Bayley Hazen Blue
Bellamy Blue / Manchego La Oveja Negra

INSALATE

Pear & Gorgonzola <i>Pecans & Honey Vinaigrette</i>	\$14.95
Market Greens <i>Tomatoes, Onions & Balsamic</i>	\$11.95
Caesar Salad <i>Parmigiano-Reggiano & Croutons</i>	\$13.95
Arugula Salad <i>Parmigiano-Reggiano & Pesto Vinaigrette</i>	\$14.95

MACARONI

Orecchiette <i>Sausage (hot or sweet), Garlic & Broccoli Rabe</i>	\$19.95
Long Fusilli <i>Walnut Basil Pesto Cream & Roasted Peppers</i>	\$19.95
Pappardelle <i>Bolognese</i>	\$19.95
Spaghetti <i>Marinara & Meatballs</i>	\$21.95
Linguini <i>Clam Sauce</i>	\$19.95

HOUSE SPECIALTIES

Lasagna with Meat Gravy <i>Rustic Lasagna stuffed with Meat & Cheese</i>	\$27.95
Wild Boar Bolognese <i>with Pappardelle Pasta</i>	\$25.95
Garganelli with Truffle Cream <i>Prosciutto & Asparagus</i>	\$24.95
Eggplant Parmigiana <i>Sauteed Spinach & Marinara</i>	\$21.95
Chicken Parmigiana <i>with Macaroni & Marinara</i>	\$24.95
Veal Parmigiana <i>with Macaroni & Marinara</i>	\$34.95
Shrimp Scampi <i>Parmigiano-Reggiano Polenta Cake</i>	\$27.95
Lobster & Shrimp Alfredo <i>House-Made Basil Fettuccine</i>	\$32.95

APPETIZERS

Jersey Tomato Caprese Salad	\$15.95
Hand-Sliced Prosciutto de Parma <i>with Parmigiano & Balsamic Cherries</i>	\$17.95
House-Made Fresh Mozzarella <i>with Roasted Peppers and Basil</i>	\$15.95
Shrimp Scampi	\$16.95
Eggplant Rollatini (unrolled) <i>Garlic Ricotta, Mozzarella & Marinara</i>	\$16.95
Mozzarella in Carozza <i>Mozzarella & Prosciutto Sandwiched between Bread & Fried</i>	\$13.95
Spiedini <i>Carozza with Anchovy & Prosciutto</i>	\$15.95
Fried Calamari <i>with Sweet & Spicy Marinara</i>	\$14.95
Stuffed Mushrooms <i>with Parmigiano-Reggiano</i>	\$15.95
"Cumare" Nancy's Stuffed Calamari <i>with Red Sauce & Sauteed Spinach</i>	\$16.95

HOUSE-MADE MACARONI

Manicotti <i>Marinara</i>	\$19.95
Tortelloni <i>Parmigiano Cream Sauce & Bolognese</i>	\$26.95
Black Spaghetti <i>Shrimp, Spicy Sopressata & Mint</i>	\$27.95
Wild Boar & Ricotta Ravioli <i>Parmigiano Cream Sauce and Wild Boar Bolognese</i>	\$27.95
Spinach Ravioli <i>Mushroom & Goat Cheese, Tarragon Cream Sauce</i>	\$25.95

MEAT

Veal Scaloppini alla Marsala <i>Arugula, Mushrooms & Parmigiano-Reggiano</i>	\$34.95
Steak Pizzaiola <i>Spicy Marinara, Asiago Cheese, Onions, Peppers Mushrooms & Fingerling Potatoes</i>	\$32.95
Filet Mignon <i>Roasted Rosemary Potatoes and Porcini Mushroom</i>	\$46.95
Lamb Osso Bucco <i>Polenta, Spinach & Braising Jus</i>	\$32.95
Chicken Milanese <i>Capers,, Arugula & Parmigiano-Reggiano Salad</i>	\$21.95
Pork Chop <i>Sausage Stuffing, Polenta & Spinach</i>	\$29.95

FISH

"Cumare" Nancy's Stuffed Calamari <i>with Sauteed Spinach & Red Sauce</i>	\$26.95
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ACCOMPANIMENTS

Very Garlic Bread	\$8.95	Polenta	\$10.95
Sausage (sweet or hot)	\$12.95	Sauteed Spinach and Garlic	\$9.95
Black or Red Meatballs	\$14.95	Broccoli Rabe and Garlic	\$10.95



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DESSERTS

Freshly Baked Chocolate Chip Cookies	\$9.95
Molten Valrhona Chocolate Cake	\$11.95
Mascarpone Cheesecake	\$9.95
Chocolate & Hazelnut Bread Pudding	\$10.95
House-Made Sorbet/Gelato	\$8.95

***Please ask your server what today's flavors are*

COFFEE / TEA

Coffee	\$4.95
Cappuccino	\$5.95
Espresso	\$3.95
Double Espresso	\$5.95
Japanese Green Tea	\$6.95
English Breakfast	\$4.95
White Tip Early Grey	\$4.95
Decaf English Breakfast	\$4.95
Chamomile	\$4.95
Mint	\$4.95

DRAFT BEER

Einstock White	\$10.00
Maine Beer Co. 'Lunch'	\$12.00
Einstock Pale Ale	\$10.00
Guinness	\$9.00

BOTTLE / CAN BEER

Amstel Light	\$7.00
Stella	\$7.00
Bud Light	\$7.00
Budweiser	\$7.00
Heiniken	\$7.00
Heiniken Light	\$7.00
Firestone 'Mind Haze' IPA	\$8.00
Brooklyn IPA	\$7.00
Oscar Blues Dale's Pale Ale	\$7.00
Allagash White	\$8.00
Allagash Tripel	\$9.00
Dogfish 60 min	\$7.00
Dogfish 90 min	\$8.00
Dogfish 120 min	\$20.00
Wynridge Cider	\$7.00
Carton 077xx IPA	\$10.00
Becks N/A	\$5.00

WINES BY QUARTINO

Sparkling.

'Brut' Rose NV; <i>Domaine des Roy</i>	\$15/G
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Rosé

Sancerre 2019; <i>Isabelle Garrault</i>	\$16/46
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White

Pinot Grigio 2018; <i>Montefresco</i>	\$13/38
Sauvignon Blanc 2018; <i>Lieu Dit</i>	\$15/44
Riesling Kabinett 2018; <i>Selbach-Oster</i>	\$15/44
Chardonnay 'Dijon 76' 2013; <i>Carabella</i>	\$15/44
Roussanne 2014; <i>Domaine du Tunnel</i> <i>(Stephane Robert)</i>	\$20/59

Red

Buzet 'Merlot-Cab Sauv' 2015 <i>Christophe Avi</i>	\$13/38
Merlot 'Sharecropper's' 2016; <i>Owen Roe</i>	\$13/38
Pinot Noir 2016; <i>Poppy</i>	\$15/44
Cabernet Sauvignon 2017; <i>Slingshot</i>	\$16/45
Burgundy 'Pinot Noir' 2015; <i>Domaine Poulleau</i>	\$17/49
St-Joseph 'Passion de Terrasses' 2016 <i>Guy Farge</i>	\$20/59
Cabernet Sauvignon 'Soleil' 1995 <i>Taken From Granite</i>	\$39/115

COCKTAILS

Froze <i>Rose Wine, Strawberry Vodka, Rose Water</i>	\$14.00	Parasol <i>Aperol, Pisco, Citrus, Egg White & Bitters</i>	\$12.00
Frozen Bee's Knees <i>Gin, Lemon and Honey</i>	\$12.00	Chartreuse & Tonic <i>Yellow and Green & 1724 Tonic</i>	\$16.00
OUR Manhattan <i>Fancy Hoe & Sexy Beast Rye</i> <i>(Stage Left Barrels) & Vermouth</i>	\$19.00	The Brooklyn <i>Rye, Vermouth & Bitters</i>	\$14.00