



## ~ ANTIPASTI ~

**focaccia bread**..... 6.00  
made with rosemary, garlic & cheese

**bruschetta**..... 6.95  
grilled country bread topped with fresh diced tomatoes, extra virgin olive oil, garlic & basil

**calamari**..... 9.50  
fried calamari with marinara & spicy aioli

**avocado fries**..... 7.50  
fried avocado strips with lemon & cilantro citrus dip

**crab claws bordelaise**..... 10.50  
sauteed with garlic, onion & spices with ciabatta croutons

**turkey meatballs marsala**..... 8.50  
with crimini mushroom sauce

**sauteed mussels**..... 10.50  
with tomato broth & ciabatta croutons

## ~ ZUPPE & INSALATE ~

– Add Grilled Chicken 3.50. Add Shrimp or Salmon 4.95 –

**house salad**..... 5.75  
greens, carrots, cucumber, tomato, red onion, served with red wine vinaigrette

**caesar**..... 6.50  
romaine hearts, parmesan cheese, croutons, caesar dressing

**caprese**..... 8.50  
arugula, mozzarella, vine tomatoes, basil, tuscan olive oil

**chopped**..... 10.50  
romaine, ham, avocado, tomato, olives, onion, salame, peppers, fontina, garbanzo, honey balsamic vinaigrette

**spinach salad**..... 8.95  
baby spinach and kale mix, goat cheese, beets, pancetta, pecans with honey apple dressing

**minestrone** Cup 4.50 / Bowl 6.50

## ~ PIZZE ~



Gluten Free Pizza Dough available + \$3.50

(ask the Chef to make your favorite pizza)

**primavera**..... 12.50  
pizza sauce, mozzarella, ricotta, cherry tomato, parmesan & arugula

**calzone**..... 13.50  
mozzarella, ricotta, sausage, fresh tomato, spinach

**california**..... 13.00  
mozzarella, chicken, feta, tomato, cilantro, avocado

**pizza bianca**..... 13.50  
mozzarella, arugula, prosciutto, parmesan

**carbonara**..... 13.00  
mozzarella, romano, egg, pancetta, pepper & alfredo sauce

**napoletana**..... 13.00  
mozzarella, rapini, sausage, chili flakes & alfredo sauce

## ~ SIDES ~

\$ 3.95

**pancetta brussel sprouts**      **roasted potatoes**  
**sautéed broccoli**              **mashed potatoes**  
**french fries**                        **green beans almondine**  
**lemon spinach**                    **mixed vegetables**

## ~ PASTA ~

(Gluten Free or Whole Wheat + \$1.95)

**create your own pasta**..... 10.95

### ~ SAUCES ~

**tomato basil**      **garlic and oil**  
**arrabbiata**        **bolognese**  
**alfredo**            **carbonara**  
**pesto**                **primavera**  
**pink sauce**      **funghi selvaggi**

### ~ PASTAS ~

**capellini**      **ziti**      **spaghetti**      **farfalle**  
**penne**        **fettuccine**      **gnocchi**

### ~ MEATS ~

**grilled chicken or italian sausage**..... 3.50

**sautéed shrimp (5)**..... 4.95

**salmon**..... 4.95

**beef meatballs**..... 1.00 ea

**turkey meatballs**..... 1.00 ea

## ~ PASTE E RISOTTI ~

**tortellini boscaiola**..... 13.25  
cheese tortellini with wild mushroom, grape tomatoes & spicy pink sauce

**baked ziti al telefono**..... 13.00  
ziti pasta baked with sweet Italian sausage ragout, tomato, fresh mozzarella cheese

**lasagna**..... 13.25  
spinach pasta, bolognese, bechamel, ricotta, pomodoro

**paglia e fieno**..... 14.50  
straw and hay tagliolini with peas, prosciutto, parmesan cream sauce & truffle oil

**cappellacci**..... 13.50  
pumpkin filled pasta with brown butter, parmesan & sage

**shrimp & asparagus risotto**..... 14.75  
shrimp, asparagus, lemon zest, butter, & parmesan

**chicken balsamic risotto**..... 13.75  
grilled chicken, broccoli, tomato, basil & balsamic glaze

## ~ CLASSICS ~

**beef tagliata**..... 19.95  
7oz beef tenderloin sliced with Chianti Sauce, parmesan, roasted potatoes, and pancetta brussel sprouts

**chicken paillard**..... 14.50  
slightly pounded grilled breast of chicken with lemon, garlic, and rosemary sauce, served with mashed potatoes & lemon spinach

**chicken parmesan**..... 14.50  
with spaghetti pomodoro

**chicken oscar**..... 16.00  
with asparagus, crab & beurre blanc, served with sauteed garlic broccoli

**eggplant parmesan**..... 14.00  
with spaghetti pomodoro

**veal scaloppine**..... 17.25  
with choice of lemon caper sauce or mushroom marsala sauce, with roasted potatoes

**grilled salmon**..... 16.25  
grilled salmon filet with lemon butter sauce & wilted lemon spinach & mashed potatoes

**trout almondine**..... 17.25  
sauteed green beans and beurre blanc & mashed potatoes

LOMBARDI FAMILY CONCEPTS



[pennepomodoro.com](http://pennepomodoro.com)

SNIDER PLAZA | LAKEWOOD | PRESTON & FOREST

\*gluten free menu available upon request

Can't decide what to order?  
Want to share your  
perfect plate with friends?  
#EatPenneLFC

[EatPenneLFC](https://www.instagram.com/EatPenneLFC) | [pennepomodoro.com](http://pennepomodoro.com)

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[www.doordash.com](http://www.doordash.com)



## ~ BRUNCH MENU ~

– Saturday and Sunday | Served 10:00 am - 3:00 pm | Featuring \$1 Bellinis & Mimosas –

### ~ ENTRÉES ~

<b>eggs any style</b> .....	10.50
two eggs with choice of apple smoked bacon, black forest ham, or breakfast sausage, served with breakfast potatoes and garlic bread	
<b>eggs benedict</b> .....	12.50
two poached eggs on toasted english muffin with black forest ham and hollandaise sauce, served with breakfast potatoes	
<b>create your own omelet</b> .....	11.95
black forest ham, fontina cheese, parmesan cheese, spinach, mushrooms, onions, fresh tomatoes, served with breakfast potatoes and garlic bread	
<b>penne omelet</b> .....	12.50
egg white omelet filled with spinach and mushrooms with tomato sauce, served with seasonal fruit	
<b>shrimp cocktail omelet</b> .....	12.50
filled with baby shrimp and asparagus topped with cocktail sauce, served with breakfast potatoes and garlic bread	

<b>breakfast pizza</b> .....	12.00
topped with egg, breakfast sausage, mozzarella cheese, provolone cheese, green onions, and fresh tomatoes	
<b>traditional waffle</b> .....	9.50
served with fresh strawberries, bananas, and whipped cream	
<b>savory waffle</b> .....	12.50
our traditional waffle filled with bacon, mozzarella, parmesan, and jalapeno, topped with a sunny side up egg and hollandaise sauce	
<b>lox and bagel</b> .....	12.50
with cream cheese, sliced tomatoes, red onions, capers, and egg	
<b>vanilla french toast</b> .....	10.50
served with whipped mascarpone and mixed berry compote	
<b>penne hash</b> .....	13.00
two poached eggs served on a bed of potatoes, breakfast sausage, bell peppers, and pomodoro sauce, topped with hollandaise sauce and served with garlic bread	

### ~ SIDES ~

<b>breakfast potatoes</b> .....	3.50
<b>apple smoked bacon</b> .....	3.50

<b>black forest ham</b> .....	3.50
<b>breakfast sausage</b> .....	3.50

## ~ DRINK MENU ~

### ~ WHITE WINES ~

#### champagne & sparkling wines

Ruffino Prosecco.....	8.00	32.00
Antinori Col di Salici Brut Rose.....	9.00	49.00
Gloria Ferrer "Private Cuvee".....		40.00

#### italian whites / alternative whites

Chateau de Berne "Impatience" Rose, Provence.....	12.00	48.00
Alois Lageder "Riff" Pinot Grigio, Delle Venezie.....		32.00
Masi "Masianco" Pinot Grigio.....	9.00	36.00
Argiolas Vermentino, Sardegna.....		38.00
Casa Lapostolle Sauvignon Blanc.....		32.00
Dr. Loosen "L" Riesling, Germany.....	9.00	34.00
Vavasour Sauvignon Blanc, Marlborough, NZ.....	9.00	40.00
Duckhorn Decoy Sauvignon Blanc, Sonoma.....	11.00	45.00

#### chardonnay

Chateau St. Jean, Sonoma.....	8.00	36.00
Rodney Strong Chalk Hill.....	10.00	40.00
Chalk Hill, Sonoma Coast.....		45.00
Sonoma Cutrer, Russian River.....	13.00	52.00

### ~ BEERS ~

#### domestic

Miller Lite.....	4.50
Bud Light.....	4.50
Michelob Ultra.....	4.50
Samuel Adams Seasonal.....	5.50
Lakewood Lager.....	5.25
Lakewood Temptress.....	8.00
Shiner Bock.....	5.25

#### imported

Moretti.....	5.50
Stella Artois.....	5.50
Buckler.....	5.00
Peroni.....	5.50

### ~ LOCATIONS ~

<b>Lakewood</b>	<b>Preston and Forest</b>	<b>Snider Plaza</b>
1924 Abrams Parkway Dallas, TX 75214	11661 Preston Road, Ste 143 Dallas, TX 75230	6815 Snider Plaza Dallas, TX 75205

### ~ RED WINES ~

#### italian reds

Banfi Chianti.....	8.00	32.00
La Quercia Montepulciano D'Abruzzo.....	9.00	40.00
Borgo Scopeto Chianti Classico.....	10.00	40.00
Tenuta Sant'Antonio Valpolicella "Ripasso".....	11.00	49.00
Antinori Guado Al Tasso "Il Bruciato", Bolgheri.....		62.00
Il Borro Toscano, Tuscany.....		80.00
Col D'Orcia Brunello di Montalcino.....		95.00

#### pinot noir

Block Nine, California.....	9.00	34.00
Times Ten Cellars, Monterey.....	10.00	40.00
Argyle, Willamette Valley, OR.....	13.00	54.00
Belle Glos "Las Alturas", Santa Lucia Highlands.....		76.00

#### cabernet sauvignon / alternative reds

Seven Falls Wahluke Slope Cabernet, WA.....	9.00	36.00
J Lohr Cabernet Paso Robles.....	10.00	40.00
Katherine Goldschmidt Cabernet, Alexander Valley.....	12.00	48.00
Round Pond "Kith and Kin" Cabernet, Napa Valley.....		69.00
Mount Veeder Cabernet, Napa Valley.....		80.00
Ferrari Carano "Siena", Sonoma.....	12.00	52.00
Masi Passo Doble Malbec, Argentina.....		36.00
Trivento "Golden Reserve" Malbec.....	12.00	48.00
Billi Billi Shiraz, Australia.....	9.00	36.00
Seghesio Zinfandel, Sonoma.....		52.00
Skyfall Merlot, Columbia Valley, WA.....		40.00
Aviary Red, Napa Valley.....		56.00

### ~ BEVERAGES ~

Espresso.....	3.50
Cappuccino.....	3.95
Tea & Coffee (complimentary refills).....	2.75
Soft Drinks (complimentary refills).....	2.75
Bottled Water (1/2 liter Panna or Pellegrino).....	3.95
Bottled Tea.....	4.25

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