



~ 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 and spices with cibatta 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

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

WANT DELIVERY?

please visit:

www.doordash.com



~ BRUNCH MENU ~

– Saturday and Sunday | Served 11:00 am – 3:00 pm | Featuring \$1 Bellinis and Mimosas & \$2 Bloody Marys –

~ ENTRÉES ~

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

breakfast pizza	12.00
topped with egg, breakfast sausage, mozzarella cheese, provolone cheese, green onions, and fresh tomatoes	
traditional waffle	9.50
served with fresh strawberries, bananas, and whipped cream	
savory waffle	12.50
our traditional waffle filled with bacon, mozzarella, parmesan, and jalapeno, topped with a sunny side up egg and hollandaise sauce	
lox and bagel	12.50
with cream cheese, sliced tomatoes, red onions, capers, and egg	
vanilla french toast	10.50
served with whipped mascarpone and mixed berry compote	
penne hash	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 ~

breakfast potatoes	3.50
apple smoked bacon	3.50

black forest ham	3.50
breakfast sausage	3.50

~ DRINK MENU ~

~ WHITE WINES ~

sparkling		
Ruffino Prosecco.....	8.00	32.00
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.....	9.00	44.00
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	
Coors Lite.....	4.50
Bud Light.....	4.50
Michelob Ultra.....	4.50
Samuel Adams Seasonal.....	5.50
imported	
Moretti.....	5.50
Peroni.....	5.50
Shiner Bock.....	5.50
Stella Artois.....	5.50
Buckler.....	5.00

~ LOCATIONS ~

Lakewood	Preston and Forest	Snider Plaza
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 Toscana Tuscany.....	80.00	
Col D'Orcia Brunello di Montalcino.....	95.00	
pinot noir		
Block Nine, California.....	9.00	34.00
Cline, Sonoma Coast.....	40.00	
Argyle, Willamette Valley, OR.....	13.00	54.00
Belle Glos "Las Alturas", Santa Lucia Highlands.....	76.00	
cabernet / 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.....	52.00	
Masi Passo Doble Malbec, Argentina.....	36.00	
Trivento "Golden Reserve" Malbec.....	12.00	48.00
Seghesio Zinfandel, Sonoma.....	12.00	52.00
Skyfall Vineyard Merlot, Columbia Valley, WA.....	10.00	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
Dublin Sodas (Cherry Limeade, Orange Dream, Retro Grape).....	4.99
St. Arnold Root Beer.....	3.50

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