



~ 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, sasauge, chili flakes & alfredo sauce

~ SIDES ~

\$ 3.95

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

~ PASTA ~

(Gluten Free or Whole Wheat + \$1.95)

create your own pasta 10.95

~ SAUCES ~

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

~ PASTAS ~

- capellini**
- penne**
- ziti**
- spaghetti**
- fettuccine**
- farfalle**
- 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, serve with mashed potatoes & lemon spinach
- chicken parmesan** 14.50
with spaghetti pomodoro
- chicken oscar** 16.00
with asparagus and crab and 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

WANT DELIVERY?

please visit:

www.doordash.com

EatPenneLFC | pennepomodoro.com



~ BRUNCH MENU ~

– Saturday and Sunday | Served 10:00 am – 3:00 pm | Featuring \$1 Bellinis and Mimosas & \$1 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
Mumm Napa Rose.....	49.00
italian whites/ alternative white	
Chateau de Berne "Impatience" Rose, Provence.....	12.00 48.00
Alois Lageder "Riff" Pinot Grigio, Delle Venezie.....	8.00 32.00
Masi "Masianco" Pinot Grigio.....	9.00 36.00
Argiolas Vermentino, Sardegna.....	44.00
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 Light.....	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 1924 Abrams Parkway Dallas, TX 75214	Preston and Forest 11661 Preston Road, Ste 143 Dallas, TX 75230	Snider Plaza 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.....	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
JLohr Cabernet Paso Robles.....	10.00 40.00
Katherine Goldschmidt Cabernet, Alexander Valley.....	12.00 48.00
Mount Veeder Cabernet, Napa Valley.....	75.00
Ferrari Carano "Siena", Sonoma.....	12.00 52.00
Trivento "Golden Reserve" Malbec.....	12.00 48.00
Seghesio Zinfandel, Sonoma.....	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

LOMBARDI FAMILY CONCEPTS