

— *Pesce* —

ZUPPA DI PESCE \$32.⁹⁵/34.⁹⁵

Fresh seafood in a light marinara sauce over linguini

MISTO DI PESCE \$23.⁹⁵/33.⁹⁵

Lobster Tail, Fresh Shrimp, Sea Scallops
served with Aborio Risotto

SALMON WITH HONEY GLAZE \$18.⁹⁵/24.⁹⁵

Plum tomato, celery in white wine with clams

SHRIMP MARINARA \$23.⁹⁵/25.⁹⁵

Jumbo shrimp served in house marinara sauce

SHRIMP SCAMPI \$23.⁹⁵/25.⁹⁵

Jumbo shrimp with white whine and lemon

LINGUINI PESCATORA \$17.⁹⁵/22.⁹⁵

Clams, shrimp, scallops in a garlic white wine sauce

FILET OF SOLE ALLA FRANCESE \$17.⁹⁵/21.⁹⁵

Lightly dipped in egg batter and sautéed with a fresh
lemon and white wine sauce

— *Vegetarian* —

ROLLATINI DI MELANZANE \$17.⁹⁵

Stuffed eggplant with mozzarella, ricotta, and topped with
melted mozzarella cheese

MELANZANE ALLA PARMIGANO \$17.⁹⁵

Fresh Eggplant layered with tomatoes sauce and
melted mozzerala cheese

GLUTEN FREE PENNE PRIMEVERA \$18.⁹⁵

Served with a mix of fresh vegetables in light white wine sauce

RIGITONI ALLA SICILLANA \$13.⁹⁵/17.⁹⁵

With sliced eggplant, zucchini & tomatoes

— *Sides* —

CREAM OF SPINACH 7.50

SAUTÉED ASPARAGUS 8.00

JUMBO BAKED POTATO 6.50

TRUFFLE FRENCH FRIES 6.00

SAUTÉED BROCCOLI 6.00

BROCCOLI RABE 7.50

COMPLETE LUNCHEON \$14.⁹⁵ | Dine in Only Not Available To Go

Tuesday t0 Friday 11:30 am to 3:00 pm Saturday 1:00 pm to 3:00 pm

APPETIZER

Soup of the Day • Insulata Mista • Mussels Marinara • Priscuitto Parma & Melon

ENTRÉE

Filet of Sole Francese *Dipped in egg batter sauteed in a white wine lemon sauce*

Veal ala Castellana *Scaloppini topped with prosciutto, artichoke hearts, fresh mozzarella in a white wine and lemon sauce.*

Chicken Marsala *Cremeni Mushrooms, Marsala wine sauce*

Eggplant Parmigina *Layed Eggplant with tomato sauce and melted mozzarella cheese*

Salmon Marechiara *Onions, Celery, fresh tomato and white wine*

All Entrées served with seasonal vegetables

DESSERT

Homemade Cheesecake • Tortoni • Cannoli • Espresso, American Coffee & Tea

DINNER SERVED | Tuesday to Saturday 4:00^{PM} to 9:30^{PM} Sunday 12:00^{PM} to 9:00^{PM}

LUNCH SERVED | Tuesday to Saturday 11:30^{AM} to 2:30^{PM}

Tombolino

R I S T O R A N T E
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CHEF PIETRO'S EVENING SELECTIONS

Dine in Only Not Available To Go

\$31.⁹⁵/ Person \$41.⁹⁵ with Wine selection

APPETIZER

*Mozzarella Caprese • Insulata Mista
Shrimp Cocktail • Priscuitto Parma & Melon*

PASTA

Penne Salsa Pomodoro • Manicotti • Cheese Ravioli

ENTRÉE

*Chicken Francese • Chicken or Eggplant Parmigiana
Veal Marsala • Broiled Salmon
Calamari Luciana • Shrimp Marinara*

All Entrées served with seasonal vegetables

FINE WINE SELECTION

DESSERT

*Homemade Cheesecake, Tortoni, Cannoli
Espresso, American Coffee & Tea*

Do you have a food allergy? Speak to the management, server or chef.

Executive Chef - Pietro Siciliano General Manager - Giuseppe Siciliano

356 Kimball Avenue, Yonkers, NY 10704 | Phone: 914.237.1266

tombolinoristorante.com | tombolino.ristorante@gmail.com

— Antipasti —

- SHRIMP COCKTAIL \$14**
(4) Cold Gulf shrimp served with a spicy cocktail sauce
Additional 3.25
- MEATBALLS \$8^{.95}**
(2) Delicious meatballs served in house made tomato sauce
- LITTLE NECK CLAMS \$10^{.95}**
Cocktail Served chilled with spicy cocktail sauce
Choice of Casino, Oreganate (6) Additional 1.50
- CARPACCIO DI MANZO \$12^{.95}**
Thin sliced Filet Mignon with arugola, olive oil, shaved parmigiana reggiano
- MAC & CHEESE \$11^{.95}**
Maccherone served with a four cheese blend baked with breadcrumbs

- BURRATA BEEFSTEAK TOMATO \$13^{.95}**
Fresh soft center mozzarella, basil salsa verde
- MOZZARELLA CAPRESE \$13^{.95}**
Fresh homemade mozzarella served with beefsteak tomatoes and fresh basil
- MUSSELS MARINARA \$14^{.95}**
Served with marinara sauce
- GRILLED EGGPLANT ROLLATINI \$8^{.95}**
Stuffed with ricotta, in tomato sauce and melted mozzarella
- CALAMARI FRITTI \$13^{.95}**
Fried Calamari served with homemade marinara sauce
- BROCCOLI DI RABE & SAUSAGE \$9^{.95}**
Sautéed to perfection with olive oil & garlic

— Minestre —

- PASTA FAGIOLI \$8.95**
Tubettini pasta with beans, pancetta, onions
- TORTELLINI BRODO \$7.95**
Meat tortellini in chicken stock
- CREMA DI PATATE & PORRI \$7.95**
Cream of potatoes & leeks served with croûtons
- STRACCIATELLA ALLA FIORENTINA \$7.95**
Egg drop soup, chopped spinach and cheese
- PASTINA IN BRODO \$7.95**
Clear broth with celery, carrot, pastina and fresh chicken

— Panini —

- GRILLED CHICKEN \$9^{.95}**
Beefsteak tomato, avocado, sliced apple with pesto dressing
- SLICED ANGUS STEAK \$16^{.95}**
Cooked to perfection, served with caramelized onions
- LOBSTER \$16^{.95}**
Chilled Chunks of Fresh Lobster meat over lettuce and bacon

All Entrées served with Vegetable and Potato.

*We offer gluten-free items. Please speak to your server about our selections.
Menu Price subject to change without notice.*

— Pasta — Ask for Gluten Free Options

- FIOCCHI CON PERE \$16^{.95}/19^{.95}**
Stuffed with Pears, parmigano cheese with peas in pink sauce.
- PAGLIA E FIENO TOMBOLINO \$16^{.95}/19^{.95}**
Homemade white and green noodles served with fresh tomato, peas, mushrooms, prosciutto with a touch cream.
- FETTUCCINI AL FILETTO POMODORO \$13^{.95}/16^{.95}**
Fresh tomato sauce with prosciutto, onions and basil
- SPAGHETTI COM POLPETTE \$16^{.95}/19^{.95}**
Served with two meat balls and tomato sauce
- FETTUCINE ALFREDO \$12^{.95}/165^{.95}**
Heavy cream and parmigiana cheese
- PENNE ALLA VODKA \$12^{.95}/15^{.95}**
Fresh tomato sauce with vodka and cream
Add Chicken, Shrimp or Meatballs
- LOBSTER RAVIOLI \$15^{.95}/21^{.95}**
Served in a velvet pink cream sauce
- PACCHERI WITH BEEF SHORT RIBS \$17^{.95}/21^{.95}**
Jumbo rigatoni served with shredded, spinach in a sweet demi-glaze and topped with shaved Parmesan

- RISOTTO CREMINI \$15^{.95}/18^{.95}**
Aborio rice, cremini mushrooms, prosciutto di parma and parmigiana,
- HOMEMADE MANICOTTI \$13^{.95}/17^{.95}**
Baked with tomato, parmigiana and mozzarella
- HOMEMADE RAVIOLI \$17^{.95}**
Stuffed with chicken, mushrooms in creamy meat sauce
- HOMEMADE MEAT LASAGNA \$18^{.95}**
Fresh pasta sheets layered with Ricotta & Mozzarella
- SPAGHETTI PUTTANESCA \$18^{.95}**
Served with olives, roasted bell peppers, anchovies in garlic & oil
- RIGITONI BOLOGNESE OR BROCCOLI RABE \$14^{.95}/18^{.95}**
Meat Sauce with a touch of cream or Sautéed with olive oil and sweet Sausage
- GARGANELLI ALL' AMATRICIANA \$19^{.95}**
Hand rolled penne with onions, pancetta and tomato
- LASAGNA \$16^{.95}/19^{.95}**
Fresh pasta sheets layered between home made meat sauce ricotta and mozzarella
- GNOCCHI ALLA CAPRESE \$14^{.95}/17^{.95}**
Served with tomato sauce, fresh mozzarella and basil

— Pollo —

- CACCIATORA \$14^{.95}/19^{.95}**
Boneless chicken breast with onions, mushrooms and fresh tomatoes in a white wine
- POLLO ALLA MARTINI \$14^{.95}/17^{.95}**
Breast of chicken dipped in breadcrumbs with vermouth bianco and lemon sauce
- POLLO ALLA RUSTICA \$15^{.95}/19^{.95}**
Pan seared chicken breast with garlic sausage, bell peppers and sliced potatoes
- POLLO ALLA JOSEPH \$16^{.95}/21^{.95}**
Breast of chicken topped with prosciutto, zucchini, roasted peppers, fresh mozzarella, sautéed in cream sherry wine
- PETTI DI POLLO \$13^{.95}/18^{.95}**
Marsala , Francese, or Parmigiana
- POLLO SCARPARELLO \$13^{.95}/17^{.95}**
Served with white wine garlic sauce and lemon sauce
- CHICKEN NICHOLAS \$17^{.95}/19^{.95}**
Pan seared served over Asparagus in a brandy sauce

— Carne —

- GRILLED VEAL CHOP \$32^{.95}**
Broiled veal chop with sauteed mushroom and onions
- COSTOLETTA DI MAILE CAPRICCIOSA \$14^{.95}/21^{.95}**
Costoletta alla milanese served with grape tomatoes baby arugala, endive and a balsamic vinegrette
- BISTECCA ALLA GRIGLIA \$24^{.95}/29^{.95}**
Broiled boneless Aged Angus Steak
- VITELLO SCALOPPINI \$16^{.95}/22^{.95}**
Marsala, Piccata, or Parmigiana
- DOUBLE CENTER PORK CHOP \$18^{.95}/25^{.95}**
Served with sweet and cherry peppers in a white wine sauce
- COSTOLETTA D'AGNELLO \$35^{.95}**
New Zealand Rack of Lamb accompanied with asparagus, roast potatoes, in red wine glaze
- VEAL SORRENTINO \$16^{.95}/22^{.95}**
Scappini topped with eggplant, mozzarella fresh tomatoes and a touch of white wine