

— 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 wine and lemon

LINGUINI PESCATORA \$17.95/22.95

Clams, shrimp, scallops in a garlic white wine sauce

FILET OF SOLE ALLA FRANCHESE \$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 mozzarella 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 to 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 sautéed in a white wine lemon sauce

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

Chicken Marsala Cremini Mushrooms, Marsala wine sauce

Eggplant Parmigiana Layer 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

RISTORANTE

since 1977

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 arugula, olive oil, shaved parmesan 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

FIOCCHI CON PERE \$16.95/19.95

Stuffed with Pears, parmesano 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 \$12.95/16.95

Heavy cream and parmesan 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-glace and topped with shaved Parmesan

~ Pasta ~ Ask for Gluten Free Options

RISOTTO CREMINI \$15.95/18.95

Aborio rice, cremini mushrooms, prosciutto di parma and parmesan,

HOMEMADE MANICOTTI \$13.95/17.95

Baked with tomato, parmesan 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 Sauteéd 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

GNOCHI ALLA CAPRESE \$14.95/17.95

Served with tomato sauce, fresh mozzarella and basil

~ 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.

~ Insalate ~

TABLE SIDE CAESAR FOR TWO \$22.95

Crisp Romaine lettuce, egg yolk, anchovies, olive oil, fresh lemon and shaved parmesan cheese prepared at your table

INSALATA TRECOLORI \$9.95

Arugula, endives, radicchio in balsamic vinaigrette

INSALATA MISTA \$7.95

Mesclun greens with choice of dressing

LETTUCE WEDGE \$8.95

Iceberg lettuce served with crispy bacon, Gorgonzola crumbles and blue cheese dressing

INSALATA DI STAGIONE \$9.95

Mesclun greens dried cranberry, walnuts and Asian pear in white balsamic

SPINACH SALAD \$9.50

Pancetta, chick peas and Gorgonzola cheese in white balsamic dressing

ROASTED BEET SALAD \$10.95

Red Beets, Asparagus, Goat Cheese Balsamic Glaze

~ 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 SCARPARIELLO \$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 sautéed mushroom and onions

COSTOLETTA DI MAILE CAPRICCIOSA \$14.95/21.95

Costoletta alla milanese served with grape tomatoes baby arugula, endive and a balsamic vinegar

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