

DO YOU HAVE AN EVENT COMING UP?
TOMBOLINO CATERS ANY AND ALL EVENTS!

Ask about our customizable menu
options and private dining room

Call (914) 237-1266

COMPLETE LUNCHEON \$15.⁹⁵

Tuesday to Friday 11:30^{AM} to 3:00^{PM} Saturday 1:00^{PM} to 3:00^{PM}

Not Available for Parties over 8 People **DINE IN ONLY NOT AVAILABLE TO GO**

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

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.

ENTRÉE

Chicken Marsala

Cremini 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*

Tombolino

R I S T O R A N T E

since 1977

**CHEF PIETRO'S
EVENING SELECTIONS**

Dine in Only Not Available To Go

\$33.⁹⁵/ Person \$44.⁹⁵ 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*

Not Available for Parties over 8 People
DINE IN ONLY, NOT AVAILABLE TO GO

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

Executive Chef - Pietro Siciliano General Manager - Giuseppe Siciliano

DINNER SERVED | Tuesday to Saturday 4:00^{PM} to 9:30^{PM} Sunday 1:00^{PM} to 9:00^{PM}

LUNCH SERVED | Tuesday to Saturday 11:30^{AM} to 3:30^{PM}

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

tombolineristorante.com | tombolino.ristorante@gmail.com

— Antipasti —

- MEATBALLS \$9.⁹⁵**
(2) Delicious meatballs served in house made tomato sauce
- LITTLE NECK CLAMS \$13.95**
Cocktail Served chilled with spicy cocktail sauce
Choice of Casino, Oreganate (6) Additional 1.50
- CARPACCIO DI MANZO \$132.95**
Thin sliced Filet Mignon with arugola, olive oil, shaved parmigiana reggiano
- GRILLED EGGPLANT ROLLATINI \$9.⁹⁵**
Stuffed with ricotta, in tomato sauce and melted mozzarella
- CALAMARI FRITTI \$14.⁹⁵**
Fried Calamari served with homemade marinara sauce
- BROCCOLI DI RABE & SAUSAGE \$10.⁹⁵**
Sautéed to perfection with olive oil & garlic

— Piatto di Cozze —

- \$15.⁹⁵**
CLASSIC BIANCO
White Wine, herbs, garlic
- PESTO**
Pesto, parmesan, EVOO, basil
- FRA DIAVOLO**
San Marzano tomatoes, red pepper, garlic, white wine
- \$16.⁹⁵**
ARRABIATTA
San Marzano tomato, cappers, cherry peppers, olives, garlic
- SAMBUCA & FENNEL**
White Wine, Sambuca liquor, shaved fennel
- SAN DANIELE**
Prosciutto, caramelized onions, cream, white wine, garlic

— Insalate —

- BURRATA BEEFSTEAK TOMATO \$14.⁹⁵**
Fresh soft center mozzarella, basil salsa verde
- MOZZARELLA CAPRESE \$14.⁹⁵**
Fresh homemade mozzarella served with beefsteak tomatoes and fresh basil
- TABLE SIDE CAESAR FOR TWO \$23.⁹⁵**
Crisp Romaine lettuce, egg yolk, anchovies, olive oil, fresh lemon and shaved parmigiano cheese prepared at your table
- INSALATA MISTA \$8.⁹⁵**
Mesclun greens with choice of dressing
- INSALATA DI STAGIONE \$10.⁹⁵**
Mesclun greens dried cranberry, walnuts and Asian pear in white balsamic
- ROASTED BEET SALAD \$11.⁹⁵**
Red Beets, Asparagus, Goat Cheese Balsamic Glaze

— Minestre —

- Add any soup to your meal for only \$8.95*
- PASTA FAGIOLI**
Tubettini pasta with beans, pancetta, onions
- STRACCIATELLA ALLA FIORENTINA**
Egg drop soup, chopped spinach and cheese
- PASTINA IN BRODO**
Clear broth with celery, carrot, pastina and fresh chicken

~ Sides ~ \$9

- BRUSSEL SPROUTS • SAUTÉED ASPARAGUS**
- TRUFFLE FRENCH FRIES • BROCCOLI DI RABE**
- JUMBO BAKED POTATO • SAUTÉED BROCCOLI**

— Pasta — Ask for Gluten Free Options

- Add Chicken \$9.⁹⁵ Add Shrimp \$12.⁹⁵ Add Meatballs \$8.⁹⁵ Add Sasuage \$10.⁹⁵**
- PAGLIA E FIENO TOMBOLINO \$17.95/20.⁹⁵**
Homemade white and green noodles served with fresh tomato, peas, mushrooms, prosciutto with a touch cream.
- CAVATELLI \$17.⁹⁵/22.⁹⁵**
Sweet sausage, broc rabe, garlic, oil
- HOMEMADE MANICOTTI \$14.⁹⁵/18.⁹⁵**
Baked with tomato, parmigiana and mozzarella
- LOBSTER RAVIOLI \$23.⁹⁵**
Served in a velvet pink cream sauce
- PACCHERI WITH BEEF SHORT RIBS \$17.⁹⁵/22.⁹⁵**
Jumbo rigatoni served with shredded, spinach in a sweet demiglaze and topped with shaved Parmesan
- PAPPARDELLE BOLOGNESE \$20.⁹⁵**
Home made Meat Sauce
- RIGITONI BOLOGNESE OR BROCCOLI RABE \$15.⁹⁵/\$19.⁹⁵**
Meat Sauce with a touch of cream or Sauteéd with olive oil and sweet Sausage
- LINGUINI PESCATORA \$18.⁹⁵/25.⁹⁵**
Served with shrimp, scallop, clams in a white wine sauce
- GLUTEN FREE PENNA PRIMAVERA \$19.⁹⁵**
Served with mix vegetable in white sauce
- GNOCCHI ALLA CAPRESE \$18.⁹⁵**
Served with tomato sauce, fresh mozzarella and basil
- PARMIGIANO REGGIONO WHEEL \$39.⁹⁵**
Served flaming hot
Serves Two

Entrees

All Entrées served with Vegetable and Potato.

— Pollo —

- POLLO ALLA MARTINI \$15.⁹⁵/20.⁹⁵**
Breast of chicken dipped in breadcrumbs with vermouth bianco and lemon sauce
- POLLO ALLA RUSTICA \$16.95/23.⁹⁵**
Pan seared chicken breast with garlic sausage, bell peppers and sliced potatoes
- POLLO ALLA GIUSEPPE \$23.⁹⁵**
Breast of chicken topped with prosciutto, zucchini, roasted peppers, fresh mozzarella, sautéed in cream sherry wine
- ROASTED CHICKEN \$20.⁹⁵**
Served with Sauvignon blanc wine sauce and polenta
- CHICKEN PARMIGIANA \$19.⁹⁵**
Breaded chicken smothered in homemade red sauce with fresh mozzarella baked to perfection
- Also Available
EGGPLANT PARMIGIANA \$17.⁹⁵

— Carne —

- VITELLO MARSALA \$22.⁹⁵**
Also available Francese
- DOUBLE CENTER PORKCHOP \$25.⁹⁵**
Served with sweet and cherry peppers in a white wine sauce
- VEAL CHOP PARMIGIANO \$32.⁹⁵**
Served with fresh spaghetti
- VEAL SORRENTINO \$17.⁹⁵/23.⁹⁵**
Scappini topped with eggplant, mozzarella fresh tomatoes and a touch of white wine
- COSTOLETTA DI MAILE CAPRICCIOSA \$19.⁹⁵/23.⁹⁵**
Served with grape tomatoes baby arugala, endive and a balsamic vinegrette

— Pesce —

- 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 SCAMPI \$23.⁹⁵/29.⁹⁵**
Jumbo shrimp with white wine and lemon

- FILET OF SOLE ALLA FRANCESE \$17.⁹⁵/22.⁹⁵**
Lightly dipped in egg batter and sautéed with a fresh lemon and white wine sauce

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

Don't see something you like? No Problem! Chef Pietro will prepare anything classical dish you please.