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

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Ask about our customizable menu  
options and private dining room

Call (914) 237-1266

COMPLETE LUNCHEON \$15.<sup>95</sup>

Tuesday to Friday 11:30<sup>AM</sup> to 3:00<sup>PM</sup> Saturday 1:00<sup>PM</sup> to 3:00<sup>PM</sup>

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*

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**  
*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*



CHEF PIETRO'S  
EVENING SELECTIONS

*Dine in Only Not Available To Go*  
\$33.<sup>95</sup>/ Person \$44.<sup>95</sup> 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

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

[tombolineristorante.com](http://tombolineristorante.com) | [tombolino.ristorante@gmail.com](mailto:tombolino.ristorante@gmail.com)

DINNER SERVED | Tuesday to Saturday 4:00<sup>PM</sup> to 9:30<sup>PM</sup>    Sunday 1:00<sup>PM</sup> to 9:00<sup>PM</sup>

LUNCH SERVED | Tuesday to Saturday 11:30<sup>AM</sup> to 3:30<sup>PM</sup>

• LUNCH PORTION • DINNER PORTION

## — Antipasti —

### MEATBALLS \$9.<sup>95</sup>

(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.<sup>95</sup>

Stuffed with ricotta, in tomato sauce and melted mozzarella

### CALAMARI FRITTI \$14.<sup>95</sup>

Fried Calamari served with homemade marinara sauce

### BROCCOLI DI RABE & SAUSAGE \$10.<sup>95</sup>

Sautéed to perfection with olive oil & garlic

## — Piatto di Cozze —

\$15.<sup>95</sup>

### CLASSIC BIANCO

White Wine, herbs, garlic

### PESTO

Pesto, parmesan, EVOO, basil

### FRA DIAVOLO

San Marzano tomatoes, red pepper, garlic, white wine

\$16.<sup>95</sup>

### 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.<sup>95</sup>

Fresh soft center mozzarella, basil salsa verde

### MOZZARELLA CAPRESE \$14.<sup>95</sup>

Fresh homemade mozzarella served with beefsteak  
tomatoes and fresh basil

### TABLE SIDE CAESAR FOR TWO \$23.<sup>95</sup>

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

### INSALATA MISTA \$8.<sup>95</sup>

Mesclun greens with choice of dressing

### INSALATA DI STAGIONE \$10.<sup>95</sup>

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

### ROASTED BEET SALAD \$11.<sup>95</sup>

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

• LUNCH PORTION • DINNER PORTION

## — Pasta — Ask for Gluten Free Options

Add Chicken \$9.<sup>95</sup> Add Shrimp \$12.<sup>95</sup> Add Meatballs \$8.<sup>95</sup> Add Sasuage \$10.<sup>95</sup>

### PAGLIA E FIENO TOMBOLINO \$17.95/20.<sup>95</sup>

Homemade white and green noodles served with fresh  
tomato, peas, mushrooms, prosciutto with a touch cream.

### CAVATELLI \$17.<sup>95</sup>/22.<sup>95</sup>

Sweet sausage, broc rabe, garlic, oil

### HOMEMADE MANICOTTI \$14.<sup>95</sup>/18.<sup>95</sup>

Baked with tomato, parmigiana and mozzarella

### LOBSTER RAVIOLI \$23.<sup>95</sup>

Served in a velvet pink cream sauce

### PACCHERI WITH BEEF SHORT RIBS \$17.95/22.<sup>95</sup>

Jumbo rigatoni served with shredded, spinach in a  
sweet demiglaze and topped with shaved Parmesan

### PAPPARDELLE BOLOGNESE \$20.<sup>95</sup>

Home made Meat Sauce

### RIGITONI BOLOGNESE OR BROCCOLI RABE \$15.<sup>95</sup>/\$19.<sup>95</sup>

Meat Sauce with a touch of cream or Sautéed with olive oil  
and sweet Sausage

### LINGUINI PESCATORA \$18.<sup>95</sup>/25.<sup>95</sup>

Served with shrimp, scallop, clams in a white wine sauce

### GLUTEN FREE PENNA PRIMAVERA \$19.<sup>95</sup>

Served with mix vegetable in white sauce

### GNOCCHI ALLA CAPRESE \$18.<sup>95</sup>

Served with tomato sauce, fresh mozzarella and basil

### PARMIGIANO REGGIONO WHEEL \$39.<sup>95</sup>

Served flaming hot  
Serves Two

## Entrees

All Entrées served with Vegetable and Potato.

## — Pollo —

### POLLO ALLA MARTINI \$15.<sup>95</sup>/20.<sup>95</sup>

Breast of chicken dipped in breadcrumbs with  
vermouth bianco and lemon sauce

### POLLO ALLA RUSTICA \$16.95/23.<sup>95</sup>

Pan seared chicken breast with garlic sausage,  
bell peppers and sliced potatoes

### POLLO ALLA GIUSEPPE \$23.<sup>95</sup>

Breast of chicken topped with prosciutto,  
zucchini, roasted peppers, fresh mozzarella,  
sautéed in cream sherry wine

### ROASTED CHICKEN \$20.<sup>95</sup>

Served with Sauvignon blanc wine  
sauce and polenta

### CHICKEN PARMIGIANA \$19.<sup>95</sup>

Breaded chicken smothered in homemade red  
sauce with fresh mozzarella baked to perfection

Also Available

### EGGPLANT PARMIGIANA \$17.<sup>95</sup>

## — Carne —

### VITELLO MARSALA \$22.<sup>95</sup>

Also available Francese

### DOUBLE CENTER PORKCHOP \$25.<sup>95</sup>

Served with sweet and  
cherry peppers in a white wine sauce

### VEAL CHOP PARMIGIANO \$32.<sup>95</sup>

Served with fresh spaghetti

### VEAL SORRENTINO \$17.<sup>95</sup>/23.<sup>95</sup>

Scappini topped with eggplant,  
mozzarella fresh tomatoes  
and a touch of white wine

### COSTOLETTA DI MAILE CAPRICCIOSA \$19.<sup>95</sup>/23.<sup>95</sup>

Served with grape tomatoes baby arugala,  
endive and a balsamic vinegrette

## — Pesce —

### MISTO DI PESCE \$23.<sup>95</sup>/33.<sup>95</sup>

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

### SALMON WITH HONEY GLAZE \$18.<sup>95</sup>/24.<sup>95</sup>

Plum tomato, celery in white wine with clams

### SHRIMP SCAMPI \$23.<sup>95</sup>/29.<sup>95</sup>

Jumbo shrimp with white wine and lemon

### FILET OF SOLE ALLA FRANCESE \$17.<sup>95</sup>/22.<sup>95</sup>

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.