

# LOMBARDO

RISTORANTE | 1975 | VINOTECA

July, 19th 2020

## daily specialties

### Specialties to be Announced

### wood fired pizza

#### MARGHERITA

San Marzano tomato sauce,  
fresh mozzarella, basil, evoo 15

#### FUNGHI

caramelized mushrooms, robiola  
fresh thyme, extra virgin olive oil 17

#### PEPPERONI

San Marzano tomato sauce,  
Margherita pepperoni, fresh mozzarella,  
Pecorino, basil 16

#### FIG

figs, Prosciutto, Gorgonzola,  
red onion marmellata, Saba 17

#### BIANCO VERDE

fresh mozzarella, Parmigiano,  
Fontina, arugula 16

#### SALSICCIA

goat horn peppers, ricotta, sausage,  
rapini, extra virgin olive oil 18

#### ARTICHOKE

house made ricotta, herb oil, crispy artichokes,  
peperoncino, lemon zest, cured egg yolk, evoo 16

### antipasti

#### PAN SEARED DAY BOAT SEA SCALLOPS

speck, leeks, mustard vinaigrette 18

#### HOT BANANA PEPPERS

Gorgonzola, anchovy 12

#### WOOD ROASTED FIGS

prosciutto, gorgonzola, arugula, balsamico 16

#### FRIED CALAMARI

arugula, grape tomatoes, hot banana peppers, Parmigiano 16

#### GRILLED OCTOPUS

arugula, crispy potatoes, meyer lemon, evoo, peperoncino 18

#### STEAMED MUSSELS

white wine, garlic, butter, Italian Parsley, crostini 14

#### ANTIPASTO FOR TWO

cured meats, cheeses, wood roasted olives,  
pickled vegetables and condimento 28

### insalate

#### ARUGULA

grape tomatoes, red onion,  
Parmigiano, lemon, extra virgin  
olive oil 13

#### CAESAR SALAD FOR TWO

prepared table side 27

#### WOOD ROASTED BEET & AVOCADO SALAD

mixed greens, mountain Gorgonzola,  
pistachio, citrus vinaigrette 15

### primi

#### RIGATONI

caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, breadcrumbs 22

#### TAGLIATELLE BOLOGNESE

veal, pork & beef ragu, thyme, Parmigiano 28

#### SAFFRON LINGUINE con COZZE e GAMBARETTI

rock shrimp, mussels, scallions, white wine, butter, bottarga breadcrumbs 28

#### FAZZOLETTI e PROSCIUTTO di ANATRA

caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 27

#### RICOTTA CAVATELLI

sausage, rapini, smoked ricotta salata, extra virgin olive oil 27

#### RAVIOLI di ASTICE e MASCARPONE

lobster and mascarpone ravioli, melted tomatoes, Parmigiano Reggiano 30

### secondi

#### BRAISED SHORT RIBS

mashed parsnips, braising sugo, horseradish gremolata 28

#### GRILLED 8 oz. FILET MIGNON

gorgonzola butter, leek - potato - mushroom gratinato, rapini 55

#### GRILLED 20 oz. PRIME RIBEYE

Parmigiano - truffle fries, rapini 58

#### SEARED BRANZINO ACQUA PAZZA

tomato & roasted garlic broth, local seasonal vegetable, grilled bread 38

#### CONTINENTAL

shrimp scampi, veal francese, hand made tagliatelle 37

#### HALF ROASTED ORGANIC CHICKEN "SALTIMBOCCA"

prosciutto, sage, lemon, Anson Mills farro with caramelized wild mushrooms 35

#### EGGPLANT al FORNO con PIZZA BIANCO

San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino 24

### contorni

#### BRUSSELS SPROUTS

house made pancetta,  
cherries, Marcona almonds 12

#### TRUFFLE FRIES

Parmigiano, parsley 9

#### FRIED CAULIFLOWER

spicy chili - caper vinaigrette,  
Marcona almonds 11

#### WOOD ROASTED MUSHROOMS

oyster, chestnut and shiitake mushrooms,  
thyme, garlic, lemon, Parmigiano 12

CHEF MICHAEL OBARKA



SOUS CHEF GREG MARTIN

So that we may better serve you,  
please advise your server of any dietary restrictions