

LOMBARDO

RISTORANTE | 1975 | VINOTECA

GLUTEN free MENU

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

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

STEAMED MUSSELS
white wine, garlic, butter, Italian Parsley 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

(All gluten free pasta is made in house)

G.F. PASTA with CAULIFLOWER
caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, pecorino 22

G.F. PASTA BOLOGNESE
veal, pork & beef ragu, thyme, Parmigiano 28

G.F. PASTA con COZZE e GAMBARETTI
rock shrimp, mussels, scallions, white wine, butter, bottarga 28

G.F. PASTA e PROSCIUTTO di ANATRA
caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 27

G.F. PASTA con SALSICCIA e RAPINI
sausage, rapini, smoked ricotta salata, extra virgin olive oil 27

secondi

BRAISED SHORT RIBS
mashed parsnips, braising sugo, horseradish gremolata 28

GRILLED 8 oz. FILET MIGNON
gorgonzola butter, roasted fingerling potatoes, rapini 55

GRILLED 20 oz. PRIME RIBEYE
Parmigiano - truffle fries, rapini 58

SEARED BRANZINO ACQUA PAZZA
tomato & roasted garlic broth, local seasonal vegetable 38

CONTINENTAL
shrimp scampi, gluten free veal francese, hand made gluten free linguine 37

HALF ROASTED ORGANIC CHICKEN "SALTIMBOCCA"
prosciutto, sage, lemon, fingerling potato - mushroom hash 35

EGGPLANT al FORNO
*San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino,
hand made gluten free linguine 24*

contorni

BRUSSELS SPROUTS
*house made pancetta,
cherries, Marcona almonds 12*

FRIED CAULIFLOWER
*spicy chili - caper vinaigrette,
Marcona almonds 11*

TRUFFLE FRIES
Parmigiano, parsley 9

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