

LOMBARDO

RISTORANTE | 1975 | VINOTECA

daily specialties

antipasti

LOCAL MIXED GREENS SALAD
*pickled red onion, crispy bacon,
gorgonzola, grape tomatoes,
buttermilk - basil dressing* 13

BRUSCHETTA
*sliced tenderloin, horseradish crema,
celery hearts* 15

SQUASH BLOSSOMS
ricotta filling, spicy pomodoro 15

primi

RICOTTA RAVIOLINI
*swiss chard, shallots, bacon,
bread crumbs* 24

PAPPARDELLE
*garlic, campari tomatoes, white wine,
basil, extra - virgin olive oil, parmigiano* 24

secondi

ERBA VERDE PORK CHOP
*arugula, cherry tomatoes, red onion, cucumber,
burrata, saba, local new potatoes* 37

SEARED RED SNAPPER
*charred campari tomatoes,
grilled shallots, zucchini, squash,
wood sorrel, tomato vinaigrette* 38

formaggi

PIAVE, Veneto Italy
Cow's milk, smooth, sweet, nutty

D'AFFINOIS, France
Cow's milk, soft, mild, buttery

SHROPSHIRE BLUE, England
Cow's milk, orange in color, sharp, tangy

wood fired pizza

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

FUNGHI
*caramelized mushrooms, fontina robiola
fresh thyme, extra virgin olive oil* 17

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

ARTICHOKE
*ricotta, herb oil, crispy artichokes,
peperoncino, lemon zest, cured egg yolk, evoo* 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

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, scallion, parsley 9

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

WOOD ROASTED MUSHROOMS
*oyster and shiitake mushrooms,
thyme, garlic, lemon, Parmigiano* 12

CHEF MICHAEL OBARKA



SOUS CHEF GREG MARTIN

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