

# LOMBARDO

RISTORANTE | 1975 | VINOTECA

## daily specialties

### antipasti

#### BRUSCHETTA

jimmy nardello peperonata,  
aged feta 14

#### SQUASH SFORMATO

squash pudding, roasted squash,  
sage, mushroom vinaigrette 14

#### BEANS & GREENS

fagioli bianco, collard greens,  
rosemary broth, semolina frascatelli 9

### primi

#### SPAGHETTI SICILIANO

bell pepper, onion, anchovy, cured olives,  
parsley, bread crumbs 23

#### PAPPARDELLE

campari tomatoes, basil, white wine,  
extra - virgin olive oil, parmesan reggiano 24

### secondi

#### VEAL SALTIMBOCCA

prosciutto, sage butter,  
house tagliatelle, rapini 37

#### SEARED SEA BASS

house beet pasta, roasted beets,  
braised beet greens, toasted walnuts 42

### formaggi

#### JARLSBERG, Norway

Cow's milk, sweet, fruity, nutty

#### VALDEON, Spain

Cow & Goat's milk, bold & spicy blue, balanced

#### FROMAGER D'AFFINOIS, France

Cow's milk, soft, buttery, creamy, sweet

1 for \$7 | 2 for \$14 | 3 for \$21

## wood fired pizza

#### MARGHERITA

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

#### FIG

figs, prosciutto, gorgonzola,  
red onion marmellata, Saba 17

#### FUNGHI

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

#### BIANCO VERDE

fresh mozzarella, Parmigiano,  
Fontina, arugula 16

#### PEPPERONI

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

#### SALSICCIA

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

#### ARTICHOKE

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

## antipasti

#### PAN SEARED DAY BOAT SEA SCALLOPS

carrot, ginger & apple puree, spiced pepitas, fried sage 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

prosciutto, sage, lemon butter, Anson Mills farro with caramelized wild mushrooms  
and leek braised swiss chard 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

#### FRIED CAULIFLOWER

spicy chili - caper vinaigrette,  
scallion, parsley, Marcona almonds 11

#### TRUFFLE FRIES

Parmigiano, scallion, parsley 9

#### WOOD ROASTED MUSHROOMS

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



CHEF

VALENTINA GARCIA MONTANO



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