

# LOMBARDO

RISTORANTE | 1975 | VINOTECA

## daily specialties

### antipasti

#### BRUSCHETTA

seared mushrooms, goat cheese,  
Bylers farm whipped egg yolk 15

#### RISOTTO MILANESE

bone marrow, salsa verde 15

#### BEANS & GREENS

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

### primi

#### SPAGHETTI SICILIANO

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

#### SQUASH GNOCCHI

House cured duck, browned butter,  
garlic, thyme, parmesan reggiano 27

### secondi

#### 16 oz STRIP STEAK

sweet potato puree,  
roasted chestnut mushrooms,  
shishito peppers, cipollini jus 42

#### CIOPPINO

sea bass, mussels, shrimp,  
tomato, fennel, white wine broth 29

#### SEARED SEA BASS

crispy artichoke & potato hash,  
pistachio butter, dandelion greens 42

### formaggi

#### TALEGGIO, Italy

Cow's milk, soft, earthy

#### ALP BLOSSOM, Austria

Cow's milk, pastoral sweetness, umami, bold

#### HIGH PLAINS CHEDDAR, Iowa

Cow's milk, sweet, nutty

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

#### CRISPY OCTOPUS

white bean & saffron puree, crispy fingerling potatoes, orange agrumato, saba 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



SOUS CHEF MATTHEW WORTH



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