

LOMBARDO

RISTORANTE | 1975 | VINOTECA

GLUTEN free MENU

antipasti

PAN SEARED DAY BOAT SEA SCALLOPS
carrot, ginger & apple puree, spiced pepitas, fried sage 18

HOT BANANA PEPPERS
Gorgonzola, anchovy 12

CRISPY OCTOPUS
white bean & saffron puree, crispy fingerling potatoes, orange agrumato, saba 18 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
*prosciutto, sage, lemon butter, roasted fingerling potatoes, with caramelized wild mushrooms
and leek braised swiss chard 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 VALENTINA GARCIA - MONTANO

SOUS CHEF MATTHEW WORTH



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