

LOMBARDO

RISTORANTE | 1975 | VINOTECA

daily specialties

antipasti

ROASTED BRULEE SQUASH
squash puree, pepitas, goat cheese,
frise, herb buttermilk dressing 13

BONE MARROW BRUSCHETTA
tomato-horseradish jam 13

PASTA E FAGIOLI
white beans, braised prosciutto, ditali,
tomato broth 10

primi

BUCATINI e ARTICHOKE
guanciale, pecorino, lemon, parsley 23

PAPPARDELLE
oyster mushrooms, swiss chard, Piave 23

secondi

PORK CHOP PORTERHOUSE
mashed potatoes, apricot mostarda,
braised greens, cipollini jus 35

SEARED SALMON
celeriac puree, crispy sunchoke,
salsa verde 37

formaggi

BUCHERON, France
Cow & Goat's milk, creamy, fluffy, lemony

ALP BLOSSOM, Austria
Cow's milk, pastoral sweetness, umami, bold

SMOKEY BLUE, Oregon
Cow's milk, hazelnut, sweet caramel, sharp bite
1 for \$7 | 2 for \$14 | 3 for \$21

wood fired pizza

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

FUNGI
caramelized mushrooms, taleggio, pecorino,
fresh thyme, extra virgin olive oil 17

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

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 VALENTINA GARCIA - MONTANO



SOUS CHEF MATTHEW WORTH



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