

# LOMBARDO

RISTORANTE | 1975 | VINOTECA

## GLUTEN free MENU

### *antipasti*

PAN SEARED DAY BOAT SEA SCALLOPS  
*sweet pea puree, mint oil, crispy leeks 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,  
house giardiniera, castelvetrano olives 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 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*

RACK OF LAMB  
*grilled radicchio, warm whole grain mustard potato salad 43*

GRILLED 8 oz. FILET MIGNON  
*gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 55*  
ADD 8OZ BUTTER POACHED LOBSTER TAIL 35

GRILLED 16oz. STRIP STEAK  
*sweet potato puree, caramelized mushroom, cipollini demi-glace, rapini 43*  
ADD 8OZ BUTTER POACHED LOBSTER TAIL 35

BRANZINO al CARTOCCIO  
*tomato, fingerling potato, lemon, caper, oil cured olives 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*

MELANZANE ROLLATINE  
*roasted eggplant rolled with ricotta, San Marzano tomato sauce, house tagliatelle 25*

### *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 - MONTAÑO



SOUS CHEF  
COLLIN SABERS

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