

LOMBARDO

RISTORANTE | 19⁴⁵75 | 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
garlic scape aioli, fingerling potato, crisp celery, pickled onion 18

STEAMED MUSSELS
white wine, garlic, butter, Italian Parsley 14

ANTIPASTO FOR TWO
*cured meats, cheeses,
house giardiniera, castelvetrano olives 28*

insalate

ARTICHOKE SALAD
*mushroom, fennel, arugula,
truffle lemon vinaigrette,
grana padano 14*

CAESAR SALAD
FOR TWO
prepared table side 27

WOOD ROASTED
BEET SALAD
*mixed greens, mountain Gorgonzola,
pistachio, citrus vinaigrette 14*

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 lentils, fried cauliflower, spiced mint sugo 45

GRILLED 8 oz. FILET MIGNON
gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 55
ADD 12OZ BUTTER POACHED LOBSTER TAIL 45

GRILLED 14oz. STRIP STEAK
hazelnut romesco, rapini, oyster mushrooms, salsa verde 46
ADD 12OZ BUTTER POACHED LOBSTER TAIL 45

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 G.F. pasta 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
ERIC NESSA



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