

LOMBARDO

RISTORANTE | 1975 | VINOTECA

GLUTEN free MENU

antipasti

PAN SEARED DAY BOAT SEA SCALLOP
roasted king oyster mushroom, porcini cream, rouille, crisp shallots 17

WOOD ROASTED FIGS
prosciutto, gorgonzola, arugula, balsamico 16

CRISPY OCTOPUS
squid ink aioli, fingerling potato, celery, pickled onion 18

STEAMED MUSSELS
white wine, garlic, butter, parsley 16

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 28

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 32

G.F. PASTA a la CARBONARA
house pancetta, pecorino romano, yolk 30

G.F. PASTA e PROSCIUTTO di ANATRA
caramelized mushrooms, duck prosciutto, peas, truffle crema, Parmigiano Reggiano 29

G.F. PASTA con SALSICCIA e RAPINI
sausage, rapini, smoked ricotta salata, extra virgin olive oil 32

secondi

STUFFED VEAL CHOP
*fontina, chorizo, aged goat cheese stuffing, fondant potatoes,
sautéed market greens, marsala sauce 58*

GRILLED 8 oz. FILET MIGNON
gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 58
ADD 8OZ BUTTER POACHED LOBSTER TAIL 45

GRILLED 14oz. STRIP STEAK
hazelnut romesco, rapini, oyster mushrooms, salsa verde 48
ADD 8OZ BUTTER POACHED LOBSTER TAIL 45

BRANZINO a la CARTOCCIO
tomato, fingerling potato, lemon, caper, oil cured olives 38

CONTINENTAL
shrimp scampi, gluten free veal francese, hand made gluten free linguine 37

MELANZANE ROLLATINE
roasted eggplant rolled with ricotta, San Marzano tomato sauce, house gluten free linguine 25

contorni

BRUSSELS SPROUTS
*house made pancetta,
cherries, Marcona almonds 12*

FRIED CAULIFLOWER
*spicy chili - caper vinaigrette,
Marcona almonds 12*

TRUFFLE FRIES
Parmigiano, parsley 10

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