

# LOMBARDO

RISTORANTE | 1975 | VINOTECA

## insalati e antipasti

ARUGULA SALAD *tomato, cucumber, shaved fennel, lemon vinaigrette* 12

CAESAR SALAD 13 ...add *grilled shrimp* 24

ROASTED BEET SALAD *farm lettuces, mountain gorgonzola, pistachios, citrus vinaigrette* 13

WOOD ROASTED FIGS *prosciutto, gorgonzola, arugula, balsamico* 16

FRIED CALAMARI *arugula, grape tomatoes, hot banana peppers, parmigiano* 17

HOT BANANA PEPPERS *gorgonzola, anchovy* 12

PAN SEARED DAY BOAT SCALLOPS *roasted king oyster mushroom, porcini cream, rouille, crisp shallots* 20

STEAMED MUSSELS *white wine, garlic, butter, parsley, crostini* 15

## pizza

MARGHERITA *san marzano tomato sauce, fresh mozzarella, basil, evoo* 18

PEPPERONI *margherita pepperoni, tomato sauce, fresh mozzarella, pecorino romano, evoo, basil* 20

FUNGHI *caramelized mushrooms, taleggio, pecorino, fresh thyme, evoo* 21

BIANCO VERDE *fresh mozzarella, parmigiano reggiano, fontina, evoo, garlic, arugula* 19

FIG *figs, prosciutto, gorgonzola, red onion marmellata, saba* 20

SALSICCIA *goat horn peppers, ricotta, sausage, rapini, evoo* 22

## piatti principali

VEAL SALTIMBOCCA SANDWICH *veal, sage, prosciutto, arugula, side green salad* 22

TAGLIATELLE BOLOGNESE *veal, pork & beef ragu, fresh thyme, parmigiano reggiano* 26

LINGUINE ala CARBONARA *house pancetta, pecorino romano, yolk* 24

SPAGHETTI con CALAMARI *squid ink spaghetti, octopus, small tomatoes, banana pepper, tarragon* 27

BUTTER POACHED HALF MAIN LOBSTER *sweet corn & pancetta risotto, mascarpone, scallions* 35

CHICKEN MILANESE *chicken breast, arugula, lemon, evoo, tomatoes, cucumbers, red onion, parmigiano reggiano* 24

MELANZANE ROLLATINE *roasted eggplant rolled with ricotta, san marzano tomato sauce, house tagliatelle* 22

GRILLED 6OZ FILET MIGNON *gorgonzola butter, leek - mushroom gratinato, escarole, demi glace* 40

SEARED NORWEGIAN SALMON *arugula, shaved fennel, radish, small tomato, lemon, evoo* 30

## contorni

TRUFFLE FRIES *parmigiano, parsley* 10

CHEF ERIC NESSA