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## *wood fired pizza*

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### MARGHERITA

*san marzano tomato sauce,  
fresh mozzarella, basil, evoo 23*

### FIG

*figs, prosciutto, gorgonzola,  
red onion marmellata, saba 23*

### FUNGHI

*caramelized mushrooms, taleggio, pecorino  
fresh thyme, extra virgin olive oil 24*

### BIANCO VERDE

*fresh mozzarella, parmigiano,  
fontina, arugula 23*

### PEPPERONI

*san marzano tomato sauce,  
margherita pepperoni, fresh mozzarella,  
pecorino, basil 24*

### SALSICCIA

*goat horn peppers, ricotta, sausage,  
rapini, extra virgin olive oil 24*

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## *antipasti*

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### PAN SEARED DAY BOAT SEA SCALLOPS

*roasted king oyster mushroom, porcini cream, rouille, crisp shallots 23*

### WOOD ROASTED FIGS

*prosciutto, gorgonzola, arugula, balsamico 17*

### FRIED CALAMARI

*arugula, grape tomatoes, hot banana peppers, parmigiano 18*

### CRISPY OCTOPUS

*squid ink aioli, fingerling potato, celery, pickled onion 19*

### STEAMED MUSSELS

*white wine, garlic, butter, parsley, crostini 18*

### ANTIPASTO FOR TWO

*cured meats, cheeses,  
house giardiniera, castelvetro olives 32*

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## *insalate*

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### HONEYCRISP SALAD

*radish, fennel, green apple,  
radicchio, truffle gouda,  
honey sherry vinaigrette 15*

### CAESAR SALAD FOR TWO

*prepared table side 32*

### WOOD ROASTED BEET SALAD

*mixed greens, mountain gorgonzola,  
pistachio, citrus vinaigrette 15*

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

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## *primi*

Gluten free menu is available

### SHRIMP FRA DIAVOLO

*bucatini, gulf shrimp, pomodoro, chili, grana padano 36*

### TAGLIATELLE BOLOGNESE

*veal, pork & beef ragu, thyme, parmigiano 36*

### LINGUINE ala CARBONARA

*house pancetta, pecorino romano, yolk 32*

### FAZZOLETTI e PROSCIUTTO di ANATRA

*caramelized mushrooms, duck prosciutto, peas, truffle crema, parmigiano reggiano 33*

### RICOTTA CAVATELLI

*sausage, rapini, smoked ricotta salata, extra virgin olive oil 34*

### RAVIOLI di ASTICE e MASCARPONE

*lobster and mascarpone ravioli, melted tomatoes, parmigiano reggiano 37*

### GNOCCHI

*sweet purple potato gnocchi, roasted kabocha squash, hazelnuts, sage, aged goats cheese 33*

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## *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 47

### GRILLED 14oz. STRIP STEAK

*hazelnut romesco, broccolini, oyster mushrooms, salsa verde 55*

ADD 8OZ BUTTER POACHED LOBSTER TAIL 47

### BRANZINO al CARTOCCIO

*tomato, fingerling potato, lemon, caper, oil cured olives 42*

### CONTINENTAL

*shrimp scampi, veal francese, red pepper flake, hand made tagliatelle 40*

### CHICKEN CONFIT e TORTELLONI

*prosciutto stuffing, braised swiss chard, sage, brodo 36*

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## *contorni*

### BRUSSELS SPROUTS

*house made pancetta, cherries, marcona almonds 13*

### FRIED CAULIFLOWER

*spicy chili - caper vinaigrette, marcona almonds 13*

### TRUFFLE FRIES

*parmigiano, parsley 12*

### WOOD ROASTED MUSHROOMS

*oyster, chestnut and shiitake mushrooms, thyme, garlic, lemon, parmigiano 13*



CHEF ERIC NESSA | SOUS CHEF VASILI TOMS



An optional 2% Kitchen Appreciation Fee will be added to your total bill.  
Learn more at [www.ristorantelombardo.com/appreciation](http://www.ristorantelombardo.com/appreciation)

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