
GLUTEN *free* MENU

antipasti

PAN SEARED DAY BOAT SEA SCALLOPS
roasted king oyster mushroom, porcini cream, rouille, crisp shallots 23

WOOD ROASTED FIGS
prosciutto, gorgonzola, arugula, balsamico 17

CRISPY OCTOPUS
squid ink aioli, fingerling potato, celery, pickled onion 19

STEAMED MUSSELS
white wine, garlic, butter, parsley 18

ANTIPASTO FOR TWO
*cured meats, cheeses,
house giardiniera, castelvetro olives 32*

insalate

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

CAESAR SALAD
FOR TWO
*prepared table side,
(croutons omitted) 32*

WOOD ROASTED
BEET SALAD
*mixed greens, mountain gorgonzola,
pistachio, citrus vinaigrette 15*

primi

Our gluten free pasta is made in house.

Other products containing wheat flour are also made in the same facility.

While great care is taken to prevent cross-contamination, trace amounts of gluten may be present.

G.F. PASTA SHRIMP FRA DIAVOLO
Gulf shrimp, pomodoro, chili, grana padano 36

G.F. PASTA BOLOGNESE
veal, pork & beef ragu, thyme, parmigiano 36

G.F. PASTA ala CARBONARA
house pancetta, pecorino romano, yolk 32

G.F. PASTA e PROSCIUTTO di ANATRA
caramelized mushrooms, duck prosciutto, peas, truffle crema, parmigiano 33

G.F. PASTA con SALSICCIA e RAPINI
sausage, rapini, smoked ricotta salata, extra virgin olive oil 34

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, rapini, 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, gluten free veal francese, hand made gluten free linguine 40

contorni

BRUSSELS SPROUTS
*house made pancetta,
cherries, Marcona almonds 13*

TRUFFLE FRIES
Parmigiano, parsley 12

FRIED CAULIFLOWER
*spicy chili - caper vinaigrette,
Marcona almonds 13*

WOOD ROASTED MUSHROOMS
*oyster, chestnut and shiitake mushrooms,
thyme, garlic, lemon, Parmigiano 13*



CHEF ERIC NESSA | SOUS CHEF VASILIS TOMS



An optional 2% Kitchen Appreciation Fee will be added to your total bill.
Learn more at www.ristorantelombardo.com/appreciation