

ANTIPASTI & INSALATE

BARBECUED OCTOPUS

Served on a stew of chick peas, soffritto, thyme, San Marzano tomatoes & spinach \$10

BUFALA MOZZARELLA & WINTER CITRUS

Antipasti plate of Finocchiona salami, fresh Italian mozzarella, salt & pepper pistachios, and marinated winter citrus tossed with baby arugula, shaved fennel & toasted fennel seeds \$14

POLENTA with SAUSAGE RAGU

Sautéed rounds of *Anson Mills* polenta topped with *Fraboni's* sausage ragu and parmesan \$9

CALAMARI FRITTI

Madison's Favorite! Delicately fried squid served with marinara sauce, horseradish & lemon \$10

INSALATA LOMBARDINO

Mixed greens with slivered red onion, shaved fennel & Italian parsley, dressed with fennel seed vinaigrette \$5

SIGNATURE CAESAR SALAD

Romaine lettuce tossed with croutons, Parmigiano-Reggiano & lemon-anchovy dressing, garnished with an anchovy, olive tapenade & hard-cooked egg \$6

LOMBARDINO'S DELI SALAD

Boston Bibb lettuce, genoa salami, Niçoise olives, Belgioioso pepper cheese, piquillo peppers, creamy parmesan-peppercorn dressing & a dusting of oregano \$8

RIBOLLITA

Tuscan white bean soup with smoked pork, toasted bread & fresh sage, garnished with Tuscan oil \$5

BRICK OVEN PIZZA

10 inch pizzas made following the Neapolitan tradition

PIZZA LOMBARDINO

La Quercia Prosciutto di Parma ham, roasted garlic, olive oil, mozzarella cheese & fresh arugula \$11

SHRIMP PIZZA

With Bufala mozzarella, sweet chili, fresh garlic & Italian parsley \$13

ROASTED TRUMPET MUSHROOM PIZZA

Smoked mozzarella, fresh sage, roasted garlic & San Marzano sauce \$12

WINTER BIANCA

Fraboni's Italian sausage, slivered yellow onion, rosemary-roasted potatoes and roasted garlic topped with mozzarella cheese & an organic egg* \$13

WHITE ANCHOVY & BUFALA MOZZARELLA

With oregano, arugula & lemon infused olive oil \$11

Lombardino's gift cards are a great gift and may be purchased from your server in any denomination

Make sure you present your "Friends of Lombardino's" card to receive the points for your meal.

Not a card carrying member? Ask your server for details!

PASTA

PINN OAK RIDGE FARM LAMB RAGU

Rich local lamb ragu of slowly braised lamb shoulder, San Marzano tomato, red wine, fennel seed & fresh rosemary tossed with tagliatelle pasta, topped with Sardinian Podda cheese \$19

BUCATINI CARBONARA

Traditional Roman delight - crisp house-cured pancetta, garlic, pepper and cream tossed with bucatini, *New Century Farm* organic egg* and Parmigiano-Reggiano cheese \$17

SPAGHETTI alla BOLOGNESE

The slow-simmered meat sauce of Bologna – locally raised *Cates Family Farm* beef cooked with *Jordandal Farm* ground pork, pancetta, tomatoes & white wine, topped with Parmigiano-Reggiano \$17

ORECCHIETTE with FRABONI'S SAUSAGE & RAPINI

“Little ears” of pasta with *Fraboni's* hot Italian sausage, rapini, roasted garlic cream & a splash of brandy \$17

EGGPLANT NAPOLETANA

Crisp rounds of eggplant stacked with caramelized onions, basil & mozzarella, set on spaghetti with roasted eggplant, golden raisins & tomato marinara \$16

ENTRÉES

DUO of JORDANDAL FARM PORK

Fennel-rosemary brined pork tenderloin* carved over slow roasted pulled pork shoulder with rosemary-scented Anson Mills polenta & braised kale, garnished with Italian fennel pollen \$20

WOOD GRILLED NORWEGIAN SALMON*

Served on a seafood zuppetta of mussels, smoked bacon, spinach, red potato, Luxardo Sambuca & roasted garlic cream \$21

BEEF TENDERLOIN*


Hand-cut filet steak cooked over a live fire, with olive oil mashed potatoes, creamed spinach and local mushroom medley in a rich marsala sauce \$32

PAN SEARED SEA SCALLOPS*

On wilted watercress with parsnip cream, orange marmalade & fennel infused veal sauce \$24

ROASTED ROOT VEGETABLES

Acorn squash, parsnip, carrot, cipollini onion & trumpet mushrooms set on potato, apple & fennel puree with port wine-porcini mushroom reduction \$17

 This item contains pork. Pork can be eliminated from most dishes upon request.

*Consumer Advisory required by local ordinance: Consuming raw or undercooked meat or eggs may pose a risk to your health
A service charge of 18% will be added to parties of 8 or more

