

LOMBARDINO'S

New Year's Eve Menu

December 27, 2011 – December 31, 2011

ANTIPASTI

Wood Roasted Oysters

With lemon, garlic & sweet chili by the *half dozen* \$14 or *dozen* \$24

Pan Seared Sea Scallops

With wild mushroom medley, frisée & brown butter-black truffle vinaigrette \$14

Escarole & Romaine Salad

Served in frico with olive tapenade, sunny side up quail egg, parmesan & lemon vinaigrette \$7

Calamari Fritti

Delicately fried squid served with marinara sauce, horseradish & lemon \$10

Winter Caprese

Buffalo milk mozzarella, marinated roasted cherry tomatoes, fried basil
& Villa Manodori artisanal balsamic vinegar \$9

Salt Cured Foie Gras

Served with toasted pistachio, roasted apple compote, saba & toasted brioche \$15

Signature Caesar Salad

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

Porcini Mushroom Soup

Topped with a dollop of truffled crème fraîche \$6

Lobster Pizza

Poached lobster, baby arugula & bufala mozzarella, topped with caviar & lemon oil \$20

Pizza Lombardino

Prosciutto di Parma ham, roasted garlic, olive oil, mozzarella cheese & fresh arugula \$12

ENTRÉES

Ragu of Duck with Housemade Pappardelle

Braised in white wine with holiday spice and golden raisins, tossed with wide ribbon pasta \$20

Pan Seared Sable Fish

On wilted watercress with parsnip cream, orange marmalade & fennel infused veal sauce \$25

Spaghetti alla Bolognese

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

Wood Grilled Lamb Chops

Served on fine rosemary scented polenta with slow cooked shoulder
of lamb in a reduction of red wine & lamb jus \$35

Eggplant Napoletana

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

Light as Air Gnocchi

With gorgonzola cream & Parmigiano-Reggiano \$19

Wood Grilled Filet

6 oz Hereford filet served with roasted fingerling potatoes, Brussels sprout leaves,
Villa Manodori aged balsamic vinegar & béarnaise sauce \$36

Shrimp, Bay Scallop & Creamy Polenta

With Prince Edward Island mussels, mushroom medley, thyme, lobster butter & smoked bacon \$24

WHITE WINES

Listed by weight

PROSECCO “Bosca di Gica” DOCG ~ Adami, NV, Veneto

Italian bubbly, elegant notes of green apple, wildflower, mineral and toasted almond \$8/\$37

PINOT GRIGIO ~ Tiefenbrunner, 2010, Veneto

Light floral, peach and lemon on the nose; lively acidity, beautiful fruit & wonderful intensity \$7/\$32

ORVIETO “Amabile” ~ Bigi, 2010, Umbria

Similar in style to a Riesling, full bouquet of ripe fruit & refreshing finish \$7/\$32

VERMENTINO ~ Prelius, 2009, Maremma

Extremely crisp and refreshing, pineapple and citrus notes with hints of green apple \$8/\$38

SAUVIGNON BLANC ~ Pierpaolo Pecorari, 2010, Venezia Giulia

Pronounced tropical fruit notes, pristine palate and intense finish \$9/\$42

PINOT GRIGIO “Benefiziumporer” ~ Alois Lageder, 2010, Alto Adige

Single vineyard pinot grigio; full & rich with fragrant ripe fruit and long fresh finish \$8.50/\$40

CHARDONNAY ~ Lagaria, 2010, Alto Adige

Bouquet of citrus, apple and light mineral with full fruit on the palate & balanced finish \$6.50/\$29

MOSCATO D’ASTI ~ Saracco, 2010, Piemonte

A charming, elegant dessert wine with effervescence, notes of peach & apricot (Half Bottle) \$7.50/\$18

RED WINES

PINOT NOIR ~ Wilhelm Walch, 2009, Alto Adige

Nice Italian pinot of incredible finesse showing cherry-berry fruit & a slight earthiness on the palate \$8/\$38

MERLOT ~ Pizzolato, 2010, Veneto

100% Organic ~ Soft and round with good ripeness and plenty of black cherry & strawberry fruit \$7/\$32

VALPOLICELLA CLASSICO SUPERIORE “Rafaèl” ~ Tommasi, 2009, Veneto

Big fruit palate cherry & red berry with hints of mocha; nice fruit forward finish \$7/\$32

CHIANTI ~ Toscolo, 2010, Tuscany

Notes of cherry mingle with light spice, nice intensity and good fruit structure \$6.50/\$29

MONTEPULCIANO d’ABRUZZO ~ La Valentina, 2008, Abruzzo

Warm notes of cherry, plum & blueberry with light oak spice & full finish \$7/\$32

SYRAH & NERO d’AVOLA “Benuara” ~ Cusumano, 2009, Sicily

Lush southern red wine with soft tannins, appealing red berry fruit & jammy finish \$7.50/\$35

LAMBRUSCO DOLCE “Grasparossa di Castelvetro” ~ Cleto Chiarli, NV, Emilia-Romagna

True, well-made Italian Lambrusco – wonderful ripe fruit, lightly sweet, bright bubbly finish \$7/\$32

CHIANTI CLASSICO ~ Isole e Olena, 2008, Tuscany

Notes of raspberry, black currant & light oak with velvety tannins & well rounded finish \$8/\$38

CABERNET SAUVIGNON ~ Sant’ Antonio, 2008, Veneto

Bright nose of plum & blackberry with soft, supple tannins and light smoky oak on the finish \$8/\$38

SUPER TUSCAN “Insoglio del Cinghiale” ~ Campo di Sasso, 2009, Bolgheri, Tuscany

Vibrant blackberry fruit with a subtle hint of oak, full and fruit forward palate, well-balanced \$9/\$42

SANGIOVESE & CABERNET “Campaccio” ~ Terrabianca, 2007, Tuscany

Luscious & rich, notes of cherry & plum fruit with some oak; big powerful finish \$9.50/\$45

“RIPASSA” ~ Zenato, 2008, Veneto

Excellent vintage ~ made in the classic ripasso method showing full, ripe jammy fruit on the palate \$10/ \$47

TRE BICCHIERI FEATURED REDS

ALLEGRINI AMARONE 2007, Veneto

Dried cherry, plum, raisin, mocha, fig & sweet spice, ripe robust palate and full mouthwatering finish \$98

ARGIOLAS TURRIGA 2005, Sardinia

Blueberry, black cherry, bittersweet chocolate, tobacco & roasted coffee, refined elegant palate \$82

MAESTROBERARDINO RADICI TAURASI RISERVA 1999, Campania

Intense cherry-berry nose and palate with light tobacco notes, persistent plum and jam qualities on the finish \$90

RESERVE RED WINES

BAROLO ~ Boroli, 2005, Piemonte

Full cherry notes with vanilla, spice, tobacco and toasted oak, the palate is round & elegant \$72

BRUNELLO DI MONTALCINO ~ Casanova di Neri, 2004, Tuscany

Excellent vintage ~ well-structured with big, round tannins, supple fruit, light oak and a long finish \$90

BARBARESCO ~ Marchesi di Gresy, 2006, Piemonte

Well balanced palate of cherry, raspberry, currant & spice with a velvety finish \$76

BRUNELLO DI MONTALCINO “Montosoli” ~ Altesino, 2001, Tuscany

Single vineyard Brunello featuring raspberry, cherry & delicate spice, full bodied, long, expressive finish \$175

CHIANTI CLASSICO RISERVA DOCG ~ Coltibuono, 2007, Tuscany

Traditional cherry-berry notes on the palate with excellent structure & balance \$60

CABERNET SAUVIGNON “Bradisismo” ~ Inama, 2007, Veneto

Complex notes of raspberry, tobacco, & some leather with abundant fruit offered on the palate \$68

SUPER TUSCAN “Il Blu” ~ Bran Caia, 2006, Tuscany

Decadent, powerful & rich showing deep dark berry & cherry fruit, excellent round palate & full finish \$96

BOLGHERI DOC SUPERIORE ~ Guado al Tasso, 1999, Tuscany

Intense fruit structure with hints of toasted oak, coffee, and dark chocolate; perfectly aged \$125

AMARONE ~ Speri, 2006, Veneto

Ripe berry fruit, spicy aromas of pepper and hints of cocoa, well structured, elegant palate \$77