

# Antipasti & Insalate

## ANTIPASTI MISTI

Goat cheese & caramelized onion tart with herbed prosciutto cotto ham and a salad of artichoke & frisée dressed with Tuscan barrel-aged red wine vinegar \$14

## ASPARAGI alla MILANESE

Sautéed asparagus topped with an olive oil-fried *Yuppie Hill* egg\* garnished with house infused lemon oil, *Garden to Be* micro greens & Parmigiano-Reggiano cheese \$10

## CALAMARI FRITTI

Madison's Favorite! Delicately fried squid served with marinara sauce, horseradish & lemon \$11

## INSALATA LOMBARDINO

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

## SIGNATURE CAESAR SALAD

Romaine & red leaf lettuce tossed with croutons, Parmigiano-Reggiano & lemon-anchovy dressing, garnished with an anchovy, olive tapenade & hard-cooked egg \$7

## SPRING GREEN SALAD

Watercress, fresh *Garden to Be* pea shoots, peas & romaine with toasted almonds & goat cheese, dressed with sweet wine vinegar & lemon infused olive oil \$9

## ZUPPA di COZZE alla FRA DIAVOLO

Prince Edward Island mussels, Calabrese soffritto, chick peas & escarole in chicken broth, garnished with olive oil \$8

## OLIVES al FORNO

Roasted olives with garlic, citrus zest & fresh thyme, served warm from the brick oven \$8

## MARCONA ALMONDS

Toasted with sea salt and rosemary - the queen of all almonds \$5

# Brick Oven Pizza

*10 inch pizzas made following the Neapolitan tradition*

## PIZZA LOMBARDINO

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

## WOOD GRILLED ASPARAGUS

Fontina cheese, roasted local mushrooms & roasted garlic \$12

## PIZZA MARGHERITA

San Marzano tomato sauce, bufala mozzarella & fresh basil \$12

## THE FRABONI

Hot Italian sausage, San Marzano tomato sauce, giardiniera & provolone \$13

## WILTED WATERCRESS & GOAT CHEESE

With roasted garlic and a drizzle of lemon oil \$12

## WHITE PIZZA

With soppressata salami, *Fraboni's* sausage, *Grande* ricotta, mozzarella & roasted garlic \$13

*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

## SPAGHETTI alla BOLOGNESE

The slow-simmered meat sauce of Bologna – locally raised *Jordandal Farm* beef and 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 & San Marzano tomato sauce \$17

## HOUSEMADE PAPPARDELLE

### with SPRING LAMB RAGÙ

*Pinn-Oak Ridge Farm* lamb with rosemary, chili, white wine & San Marzano tomatoes, garnished with Belgioioso pepato cheese \$19

## WILD MUSHROOM & ASPARAGUS TRIFOLATI

Wild & *Palm's* local mushrooms tossed with spaghetti, asparagus, garlic, balsamic vinegar, fresh thyme, parsley & chili, garnished with BellaVitano cheese \$18

## PROSCIUTTO COTTO & PEAS

Herbed Italian ham tossed with mezzi rigatoni, white wine, soffritto, chicken stock & crème fraîche, topped with rosemary asiago cheese \$19

# From the Tuscan Wood Burning Grill

*All cuts served with roasted fingerling potatoes, seared escarole, grilled lemon & Tuscan olive oil*

10 oz Juniper Brined *Jordandal Farm*

Bone-in Pork Chop \$27

6 oz Hereford Filet of Beef \$34

16 oz Bone-in Veal

Rib Chop \$40

*Pinn-Oak Ridge Farms*

Lamb Chops Scottadito \$39

18 oz Hereford Bone-in Ribeye \$37

# Entrées

## FONTINA CHEESE, CARAMELIZED ONION & LOCAL SPINACH CRESPELLE

Served with roasted fingerling potatoes, local mushrooms, asparagus, spring onion & thyme, set on sweet onion cream \$19

## WOOD GRILLED JORDANDAL FARM CHICKEN

Half local chicken, cooked over a live fire, set on stew of cannellini beans, borlotti beans, soffritto, spinach and artichoke with rosemary, lemon & cracked black pepper \$23

## PAN SEARED WILD ALASKAN HALIBUT

Set on warm olive oil potato salad with wilted watercress, avocado & sweet vinegar, garnished with crème fraîche & salmon roe \$25

## RAGU NAPOLETANA

Wood grilled *Fraboni's* sausage, braised pork shoulder & *Jordandal Farm* pork meatballs in a slow simmered Chianti spiked red sauce with strozzapreti, fresh basil & Pecorino Romano cheese \$23

# Contorni

*Vegetable side dishes, great for sharing*

## GRILLED ASPARAGUS


With olive oil & fresh thyme \$5

## SEARED ESCAROLE

With garlic, shallot & olive oil \$5

## SAUTÉED RAPINI

With garlic, shallot & chili flake \$5

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

*\*Consumer Advisory required by local ordinance: Consuming raw or undercooked lamb, pork, beef, veal or eggs may pose a risk to your health*

*A service charge of 18% will be added to parties of 8 or more*