

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 **GF**

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 **GF**

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

SIGNATURE CAESAR SALAD **Can be GF (no croutons)**

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 **GF**

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 **GF**

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

OLIVES al FORNO **GF**

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

MARCONA ALMONDS **GF**

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

THE FRABONI

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

WOOD GRILLED ASPARAGUS

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

WILTED WATERCRESS & GOAT CHEESE

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

PIZZA MARGHERITA

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

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

16 oz Bone-in Veal
Rib Chop \$40

Pinn-Oak Ridge Farms
Lamb Chops Scottadito \$39

6 oz Hereford Filet of Beef \$34

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 **GF**

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 **GF**

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

RAGU NAPOLETANA **Can be GF (no pasta)**

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