

Signature Aperitivi

BOCCA DI ROSA	11.00
Dry prosecco rose, martini bianco, parfait d'amour	
IL GIARDINO	11.00
Infused radish vodka, dry martini, elderflower	
THE LOMBARD NEGRONI	13.00
London dry gin infused with "Butterfly Pea", campari sweet vermouth	
Created by Andrii Larin	

Start & Share

CAPRESE	9.00
Buffalo mozzarella, fresh tomato, basil	
FRITTURA DI PESCE	10.00
Deep fried calamari, prawns served with lemon	
AFFETTATO MISTO	10.00
Selection of Italian cold cuts, sundried tomatoes, Italian pickled vegetables, gnocco fritto	
PINSA BOSCAIOLA	12.00
Truffle cream, Taleggio cheese, porcini mushrooms, rucola, black truffle	
BRESAOLA	12.00
Beef Bresaola, rucola, Grana Padano shaving, lemon dressing	

Antipasti

CARPACCIO DI ANATRA	7.00
Smoked duck carpaccio, fennel salad, green apple mostarda	
INSALATA DI AVOCADO	7.00
Rucola, avocado, tomato, olives, endive, shaved parmesan, lemon dressing	
TONNO MARINATO	10.00
Marinated tuna, capers, orange, lemon dressing	
BATTUTO DI MANZO	12.00 / 22.00
100g or 200g Beef tartar, black truffle, toasted ciabatta	
BURRATA	12.00
Burrata, asparagus, cherry tomato, croutons	

Pizza

PIZZA MARGHERITA	9.00
Tomato sauce, buffalo mozzarella, basil	
PIZZA DIAVOLA	11.00
Tomato sauce, mozzarella, spicy beef salami	
PIZZA CON CRUDO E BURRATA	14.00
Tomato sauce, Parma ham, burrata, rucola, cherry tomatoes	

Pasta

RIGATONI ALLA NORMA	10.00
Rigatoni, fried eggplant, fresh ricotta cheese tomato sauce	
TAGLIATELLE ALLA BOLOGNESE	10.00
Tagliatelle, Bolognese sauce, Grana padano	
TORTELLI AL PROVOLONE	10.00
Provolone cheese and honey tortelli, sage butter, Grana Padano	
CASONCELLI BURRO E SALVIA	11.00
"Casoncelli" stuffed with slow cooked beef, potato and Swiss chard	
LASAGNA ALLA BOLOGNESE	12.00
Baked beef Bolognese lasagna served with tomato sauce	
CANNELLONI RICOTTA E SPINACI	12.00
Spinach and ricotta cannelloni, béchamel, tomato sauce	
GNOCCHI AL TARTUFO	14.00
Potato gnocchi, truffle butter cream, black truffle	
TAGLIOLINI NERI ALL'ARAGOSTA	16.00
Squid ink Tagliolini with lobster, chili	

Risotti

RISOTTO AI FUNGHI PORCINI	12.00
Porcini mushroom risotto	
RISOTTO ALLA MILANESE	12.00
Traditional saffron risotto with roasted bone marrow	
RISOTTO ALLA PESCATORA	14.00
Calamari, prawns, mussels risotto	

Secondi

COSCIOTTI DI POLLO ALLA DIAVOLA	12.00
Roasted boneless chicken leg marinated with lemon & chili, mashed potato, sautéed spinach	
COTOLETTA ALLA MILANESE	18.00
Traditional veal milanese, roasted potatoes, rucola salad	
BRANZINO AL CARTOCCIO	20.00
Seabass & seafood baked in "Parchment" paper, with potatoes and cherry tomato	
BRANZINO GRIGLIATO	20.00
Grilled seabass fillet, grilled vegetables, mashed potatoes	
TAGLIATA DI MANZO	22.00
Grilled US Prime beef tagliata, grilled vegetables, rucola, shaved Grana Padano, jus	
BRASATO DI MANZO AL VINO ROSSO	22.00
Braised beef in red wine served with risotto parmigiana	
COSTOLETTE DI AGNELLO	24.00
Grilled lamb chops, sautéed asparagus, beef jus	

Piatti Per Due - To Share

COSTATA DI MANZO ALLA GRIGLIA	75.00
(For 2 pers.) Grilled US Prime Ribeye steak, mashed potato, grilled vegetables, sautéed mushroom, jus	
CERNIA AL FORNO	56.00
(For 2 pers.) Roasted grouper with cherry tomato, white wine, olives, capers, served with a side of mix salad	



Signature Dishes



Vegetarian



Contains Pork



Contains Alcohol



Healthy Option

Contorni - Sides

3.00

PATATE ARROSTO	
Roasted potato	
PATATE FRITTE	
French fries	
PUREA DI PATATE	
Mashed potato	
add black truffle + 2.00	
SPINACI	
Sautéed spinach	
ASPARAGI	
Sautéed asparagus	
VERDURE GRIGLIATE	
Grilled vegetables	

La Squadra Del Lombard

FABIAN AMICI - IL CAPITANO

« I always enjoy taking care of guests in a vibrant and fun place, it's a passion I like to share with my team. Ask me for food recommendations and I'll be happy to tell you what are my favorite dishes »

DANIELE MACIOCE
THE ITALIAN CHEF FROM CREMONA

« At the Lombard I cook the food I have grown up with, the traditional northern Italian food. I hope you will enjoy it as much as I love to cook it for you »

ANDRII LARIN - THE TWISTER MIXOLOGIST

« You don't know what to drink? Ask him and he will surprise you with one of his secret recipes »