

GLUTEN FREE MENU

Please note that Lombardi's cannot offer specific advice about gluten or guarantee that cross-contamination has not occurred as our kitchens produce food products that contain gluten.

Please inform your server you would like your dish gluten free

Starters

Tuscan Prawns sautéed wild prawns, chili flakes, white wine, lemon, tomatoes, cannellini beans 10

Bruschetta Sampler choose three toppings, served with gluten free crackers 10
olive tapenade · fig & raisin compote · chive goat cheese · angelica della morte · traditional tomato

Caprese Salad sliced Kumato tomatoes, fresh mozzarella, basil olive oil, gray salt 8

Pickled Vegetables house pickled asparagus, green beans, Roman cauliflower, sweet peppers, heirloom carrots 6

Mixed Olive Plate mix of seven European olive varieties, Mama Lil's pickled peppers, olive oil, fennel seed, orange zest 6

House Salad mixed greens, carrots, tomatoes 5.50
choice of white balsamic vinaigrette or creamy gorgonzola dressing

Traditional Caesar chopped romaine hearts, garlic Caesar dressing, shaved parmesan 6.50

Italian Salad mixed greens, white balsamic vinaigrette, gorgonzola, red onions, tomatoes, walnuts, raisins 7.50

Entree Salads

***Grilled Steak Salad** greens, white balsamic vinaigrette, 5oz NY steak, gorgonzola, tomatoes 19

Caesar Salad chopped romaine, garlic Caesar dressing, parmesan 12
add grilled chicken +4 add four wild prawns +6

Pasta

Served with Gluten Free Spaghetti Pasta by Barilla

Scampi Diavolo sautéed wild prawns, garlic, chili flakes, prosciutto, tomato, wine, butter 24

Siciliana Italian sausage, tomatoes, peppers, chili flakes, onions, tomato butter sauce 21

Pomodoro San Marzano tomato sauce, tomatoes, basil, oregano, garlic 17

Puttanesca tomatoes, basil, capers, calamata olive, chili flake, lemon juice, garlic, tomato sauce 18

Pasta adds

sautéed chicken +4

sliced Italian sausage +4

four wild prawns +6

Entrées

served with seasonal vegetables

***Grilled Salmon** 8 oz NW sockeye filet, grilled medium, Yukon Gold mashed potatoes 24

Chicken Saltimbocca hand cut chicken breast medallions, prosciutto, fontina, sage, mashed potatoes 22

Chicken Marsala hand cut chicken breast medallions, mushrooms, marsala wine sauce, GF pasta 21

Bistro Steak 8 oz. Sirloin Strip steak, caprese salsa, GF pasta 25

***New York** 10 oz. New York steak, rosemary demi-glace, mashed potatoes 29

***Rib Eye** 12 oz. Rib Eye steak, garlic butter, mashed potatoes 34

A 5% service charge will be added to your check.

This service charge replaces the customary method of servers "tipping" out support staff. (hosts, bartenders, kitchen staff & service assistants)
Your server will now retain 100% of any tip left and will no longer be "tipping" out. It is appropriate to adjust your tip accordingly.

In addition, all parties of 6+ on one check include a 13% gratuity;
parties 6+ on any form of separate checks include a 15% gratuity. Your server will receive 100% of this added gratuity.