



*Lombardo's*  
LASAGNERIA & APERITIVO

# Main Menu

DISCOVER THE REAL & AUTHENTIC TASTE OF ITALIAN LASAGNE





## **BENVENUTI**

**HERE AT LOMBARDO'S , WE PROPOSE AN AUTHENTIC ITALIAN FOOD EXPERIENCE MADE UP OF PLENTIFUL AND FRESH DISHES, SPECIALISING IN OUR HANDMADE LASAGNE.**

**WH Y LALASAGNA ? THIS TIMELESS DISH DATES ALL THE WAY BACK TO ANCIENT ROME AND SINCE THEN, LASAGNA HAS BECOME SIGNIFICANT IN THE HISTORY OF ITALIAN COOKING AND MUCH-LOVED ACROSS THE GLOBE.**

**FOR US, THIS IS A DISH THAT DESERVES TIME AND PATIENCE, WARRANTS ONLY THE FINEST OF INGREDIENTS, AND DEMANDS ITALIAN TRADITION.**

**WITH OUR MENU , WE HOPE YOU WILL BE TRANSPORTED INTO THE TYPICAL ITALIAN CULTURE OF PROLONGED, SOCIAL DINING, OPENING WITH AN ANTIPASTO TO STIMULATE YOUR APPETITE AND CLOSING WITH A SWEET FINISH.**

**BUON APPETITO**

*Team Lombardo's*



## Antipasti - Individual Starters

**Olive verdi (v/vg/gf)** **3.95**

Green nocellara olives

**Focaccia (v)** **4.5**

Warm homemade rosemary focaccia served with extra virgin olive oil & balsamic vinegar

**Bruschetta al pomodoro (v/vg)** **6.5**

Toasted fresh sourdough bread topped with finely chopped piccolino tomatoes & fresh basil

**Bruschetta al pesto (v)** **6.95**

Toasted fresh sourdough bread topped with our freshly made basil & pine nut pesto

**Mozzarella in carrozza (v)** **7.95**

Handmade bread-crumbed mozzarella parcels, fried & served with our freshly made sun-dried tomato dip

## Antipasti per due - Sharing Starters for 2

**Bruschette all'italiana (v)** **14.5**

Toasted fresh sourdough bread with a trio of toppings including piccolino tomatoes & basil, our freshly made basil & pine nut pesto, & creamy ricotta with honey & pepper

**Super focaccia** **16.5**

Warm homemade rosemary focaccia, burrata, sliced mortadella ham, & our freshly made pistachio pesto

**Bufala e prosciutto di Parma (gf)** **14**

A plate of thinly sliced Parma ham with a rich & creamy Buffalo mozzarella

**Bruschetta Scomposta (v)** **15**

A deconstructed style bruschetta of piccolino tomatoes, our freshly made basil & pinenut pesto, a whole Buffalo mozzarella, with a side of toasted fresh sourdough bread

**Salumi e formaggi (gf)** **18**

A mixed selection of 3 Italian cheeses, 3 Italian cured meats & green nocellara olives

(v) Vegetarian (vg) Vegan (gf) Gluten Free

For all allergen & dietary advice, please speak with your server before ordering

Please note that we cannot 100% guarantee the prevention of cross-contamination in our kitchen

Prices are inclusive of VAT.

## Lasagne - Specialist Main Dish

Our lasagne are carefully handcrafted by us, here in our kitchen, with layers of fresh egg pasta

### La Classica

14.95

A traditional slow-cooked beef & pork bolognese ragù made with 100% Italian tomatoes, layered with hand-stirred bechamel, fresh mozzarella, & grana padano cheese

### La Romana

15.5

A traditional slow-cooked beef & pork bolognese ragù made with 100% Italian tomatoes, layered with extra mozzarella & grana padano cheese - a no-bechamel twist on the classic taste

### Diavola

15.5

A ragù of pork sausage, spicy salami, & fresh 'nduja cooked in 100% Italian tomatoes, layered with hand-stirred bechamel, fresh mozzarella, & grana padano cheese

### Boscaiola

14.95

A white ragù of pork sausage & mushrooms cooked in white wine with spinach & black pepper, layered with hand-stirred bechamel, fresh mozzarella, & grana padano cheese

### La Zucca (v)

14.5

A creamy blend of rosemary infused roasted butternut squash, potatoes & fresh ricotta, layered with hand-stirred bechamel, fresh mozzarella, & gran moravia cheese

### Primavera (v)

14.95

A white ragù of pork sausage & mushrooms cooked in white wine with spinach & black pepper, layered with hand-stirred bechamel, fresh mozzarella, & grana padano cheese

### Speciale

Please ask your server or see the specials board for the lasagne special of the month

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## Insalate - Salad Main Dish

### **Insalata di zucca (v/vg/gf)**

**12**

Crisp mixed leaves, rocket, roasted butternut squash, chickpeas, walnuts, dressed with extra virgin olive oil & cracked black pepper

**13.5**

### **Insalata di bufala (v/gf)**

Crisp mixed leaves, rocket, buffalo mozzarella & piccolino tomatoes, dressed with extra virgin olive oil & balsamic glaze

+ Parma ham to your salad dish for £3

## Contorni - Side Plates

### **Patate al forno (v/vg/gf)**

**5**

Rustic oven roasted potatoes with rosemary

### **Pane all'aglio (v/vg)**

**3.5**

Toasted fresh sourdough bread brushed with garlic infused olive oil

### **Insalata della casa (gf)**

**4.5**

Crisp mixed leaves, rocket, piccolino tomatoes, parmesan shavings, with extra virgin olive oil & balsamic glaze

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## Dolci - Desserts

<b>Homemade Tiramisù Classico (v)</b>	<b>7.5</b>
Savoardi (Italian lady finger biscuits) dipped in Italian coffee, layered with fresh mascarpone cream & dusted with cocoa	
<b>Homemade Tiramisù Nutella (v)</b>	<b>8.5</b>
Savoardi (Italian lady finger biscuits) dipped in Italian coffee, layered with fresh mascarpone cream & a dollop of Nutella, topped with crushed hazelnuts & served with a Ferrero Rocher	
<b>Homemade Cheesecake al Pistacchio (v)</b>	<b>7.5</b>
A buttery digestive biscuit base, with a pistachio cream filling, topped with white chocolate drops	
<b>Affogato Al Caffè (v/gf) (vg option available on request)</b>	<b>7</b>
2 scoops of vanilla icecream served with a hot Italian espresso shot	
<b>Affogato Lombardo's (v)</b>	<b>8.5</b>
2 scoops of vanilla icecream served with a Disaronno shot & crushed cantucci biscotti	
<b>Icecream (v/gf) (vg option available on request)</b>	<b>5</b>
2 scoops of vanilla icecream	
<b>Cantucci e Marsala (v)</b>	<b>8</b>
Traditional almond biscotti served with a sweet dessert wine for dipping	
<b>Formaggi misti</b>	<b>18</b>
A selection of 6 Italian cheeses served with crackers, honey, walnuts, & grapes (for 2 people)	

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# Domenica All'Italiana

## Sunday Set Menu

**3 COURSES - £29 PER PERSON**

( minimum 2 people )

### ANTIPASTO DELLO CHEF

**Choose one of the following sharing starter plates:**

Classico / Vegetariano (v)

(mixed selection chosen by the Chef)

### LASAGNA

**Choose one the following lasagne from our main menu:**

La Classica / La Romana / Diavola / Boscaiola / Speciale

La Zucca (v) / Primavera (v)

(please see our lasagne list for full description of dishes)

### DOLCE

**Choose one of the following desserts from our main menu:**

Tiramisù Classico (v) / Tiramisù Nutella (v) / Pistachio Cheesecake (v)

Affogato al Cafè (v) / Affogato Lombardo's (v) / Cantucci & Marsala (v)

(please see our dessert list for full description of dishes)

**Applies to Sunday only**

**Lunch 12:30-14:00 | Dinner 17:00-19:00**

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