

Lombardi's

ROMAGNA MIA

Micacle Mile Shops at Planet Hollywood 3663 South Las Vegas Blvd. 702.731.1755

gluten free lunch

PLEASE KEEP IN MIND THAT WE ARE NOT A GLUTEN FREE KITCHEN.

PLEASE LET THE STAFF KNOW IF YOU HAVE SEVERE ALLERGIES TO ANY INGREDIENTS.

FROM OUR WOODSTONE OVEN

(Gluten Free Crust)

Chef's Focaccia 8.75
rosemary olive oil & parmesan cheese

Lombardi Focaccia 11.50
pancetta, mushrooms, red onions, pinenuts, arugula & shaved parmesan cheese

INSALATA

Caprese 12.00
fresh bufala mozzarella from puglia, served with cherry tomatoes & basil oil

***Carpaccio di Manzo 11.00**
served with rucola, whole grain mustard, shaved parmesan, lemon truffle oil & capers

Side House Salad 5.95
mixed greens, tomatoes, cucumber, & red onions drizzled with house dressing

Side Caesar Salad 5.95
crisp romaine, shaved parmesan & caesar dressing

Soup of the Day

FOR THE TABLE

Shrimp Scampi 14.00
sautéed shrimp, garlic, white wine sauce, lemon confit, and pomodorini

Cozze al Vino "Marittima" 12.00
mussels or clams sautéed with garlic, diced tomatoes, white wine & tomato broth

Tagliere di Formaggi e Salami 15.50
cacciatore, country pate, parma prosciutto, truffled pecorino, grana padano, manchego, roasted walnuts, onions marmelaite, & mixed olives

ENTREE SALADS 10.50
your choice of grilled chicken, salmon, or shrimp \$4.50

Greek Salad
spring mix, cucumbers, tomato, onions, kalamata olives, feta cheese & oregano vinaigrette

Chop Salad
avocado, tomato, green & red onions, bacon, gorgonzola & hearts of palm with herb vinaigrette

Caesar Salad
crisp romaine, shaved parmesan & caesar dressing

Lobster Salad
butter lettuce, baby wild arugula, avocado, mango, grape tomatoes, hearts of palm, tarragon citrus vinaigrette 17.50

PASTE

(Our gluten free pasta that we use instead of the pastas below is made from rice, and is similar in shape to tagliolini)

Capelli D' Angelo 14.50
angel hair pasta tossed with fresh tomatoes & basil

Fettucine Alfredo 14.50
homemade fettucine pasta tossed with parmesan cream sauce

Tagliolini ai Scampi 18.00
tagliolini pasta tossed with sautéed shrimp, garlic white wine butter sauce & pomodorini

Paglia e Fieno 16.50
green and white tagliolini pasta tossed with chicken, mushrooms, truffle oil & cream sauce

Fettucine Frutti di Mare 18.00
fettucine with shrimp, mussels, clams & scallops tossed in a brandy crustacean cream sauce

Spaghetti alle Vongole 19.00
spaghetti pasta tossed with manila clams, extra virgin olive oil, white wine, garlic & chili flakes

Spaghetti Chitarra alla Carbonara 16.00
tossed with traditional carbonara sauce

Garganelli 16.00
melted heirloom grape tomatoes, basil, pinenuts & ricotta salata

SECONDI

16 oz. Bone in Rib Eye Steak 34.00
with roasted potatoes, asparagus, trumpet mushrooms and garlic herb butter

***Salmone alla Griglia 19.00**
topped with a mediterranean relish & served with roasted potatoes & seasonal vegetables

Pollo Arrosto 19.00
roasted half chicken served with wilted spinach & roasted potatoes, white wine demi butter sauce & confit of lemon

***Tagliata di Manzo 24.50**
7 oz. pan seared beef tenderloin, served sliced with arugula, extra virgin olive oil & roasted potatoes

Halibut Mugnaia 25.00
pan roasted halibut with white wine butter sauce with capers & lemon confit. served with grilled asparagus

RISOTTERIA

our risotto is made with carnaroli rice, which is considered the best rice for risotto because of its richness.

Risotto con Pollo 16.00
mixed with grilled chicken, fresh tomato, spinach, mushroom butter & parmesan

Risotto al Parmigiano All' Olio Tartufato 15.00
parmesan cheese & truffle oil

Risotto ai Frutti di Mare 17.00
saffron risotto with mixed seafood

***Risotto Capesante 18.00**
pan seared diver scallops, pan jus, mixed with shallots, roasted pomodorini, asparagus, lemon confit, butter & parmesan

Risotto Carciofe e Gamberi 17.00
risotto mixed with shallots shrimp, baby artichokes, basil, butter & parmesan

PIZZA LOMBARDI

(gluten free crust)

Pizza Margherita 17.00
tomato sauce, mozzarella & basil - add fresh tomatoes \$1.50

Pepperoni 17.00
tomato sauce, mozzarella & pepperoni

Romana 17.00
tomato sauce, mozzarella, oregano, anchovies, olives & capers

Salsiccia & Peppers 18.00
tomato sauce, mozzarella, italian sausage, caramelized onions & peppers

Pizza con Tartufo 18.00
tomato sauce, mozzarella, fontina, mushrooms & finished with baby wild arugula & truffle oil

Four Cheese and Tomato 18.00
Mozzarella, provolone, fontina, tellagio, roasted tomatoes, oregano & fresh basil

Pizza al Prosciutto 18.00
mozzarella, san daniele prosciutto, arugula & shaved parmesan

Pizza al Salamino Piccante 18.00
spicy italian salami, grape tomatoes, mozzarella & goat cheese

Pizza California 18.50
grilled chicken, marinated tomatoes, avocado, mozzarella & feta

Vegetarian 18.00
tomato sauce, olives, mushrooms, caramelized onions, roasted peppers, grape tomatoes, mozzarella, oregano & fresh basil

SIDES 5.95

Sautéed Spinach or Sautéed Broccoli
with garlic & extra virgin olive oil

DOLCI 8.50

Crème Brulee creamy vanilla custard with a caramelized crust

Panna Cotta vanilla panna cotta with mixed berry sauce

Balsamic Ice Cream with sautéed strawberries & biscotti

**Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food born illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked*