



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.
WHY LA LASAGNA? 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 & small plates

Olive verdi 3.5 (v/vg/gf)

Green nocellara olives

Focaccia 3.95 (v/vg)

Homemade rosemary focaccia with extra virgin olive oil & balsamic

Bruschetta al pomodoro 5 (v/vg)

Toasted fresh sourdough topped with piccolino tomatoes & basil

Bruschetta al pesto 6

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

Mozzarella in carrozza 6.95 (v)

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



(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

Antipasti per due

Sharing starters for 2 people

Bruschette all'italiana 11.95

Toasted fresh sourdough with mixed toppings of piccolino tomatoes & basil, freshly made basil & pine nut pesto, & creamy ricotta with honey

Super focaccia 14

Homemade rosemary focaccia with Italian burrata, mortadella, & freshly made pistachio pesto

Bufala e prosciutto di Parma 11 (gf)

Rich buffalo mozzarella & Parma ham

Salumi e formaggi 17 (gf)

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



Lasagne

Our specialist main dish

Our lasagne are freshly made by us, here in our kitchen, with layers of handmade egg pasta & fresh mozzarella

La Classica 12.95

Traditional slow-cooked beef & pork ragù with bechamel & grana padano

La Romana 13.95

Extra beef & pork ragù with extra mozzarella & grana padano

Boscaiola 12.95

Sausage & mushrooms cooked in white wine with spinach, black pepper, bechamel & grana padano

Diavola 13.5

Sausage, spicy salami, & 'nduja in 100% Italian tomatoes with bechamel & grana padano

La Zucca 12.95 (v)

Rosemary infused roasted butternut squash & potatoes with ricotta, bechamel & vegetarian hard cheese

Primavera 13.5 (v)

Freshly made basil & walnut pesto, with ricotta, spinach, sun-dried tomatoes, bechamel & vegetarian hard cheese

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Insalate

Lighter options, vegan and gluten free main dishes

Insalata di zucca 10.95 (v/vg/gf)

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

Insalata di bufala 12 (v/gf)

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

Contorni

Side plates for pairing with your main

Patate al forno 3.95 (v/vg/gf)

Rustic oven roasted potatoes with rosemary

Pane all'aglio 2.95 (v/vg)

Toasted fresh sourdough brushed with garlic infused olive oil

Insalata della casa 3.5 (gf)

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



Dolci

Sweet treats

Tiramisù Classico 6 (v)

Savoardi (Italian lady finger biscuits) dipped in Italian coffee, layered with fresh mascarpone cream, & topped with dusted cocoa

Tiramisù Nutella 7 (v)

Savoardi (Italian lady finger biscuits) dipped in Italian coffee, layered with fresh mascarpone cream & Nutella, topped with crushed hazelnuts & served with a Ferrero Rocher

Cheesecake 6.5 (v/gf)

Please ask your server for the seasonal flavour

Cantucci e Marsala 8 (v)

Almond biscotti & sweet dessert wine

Formaggi misti 18

A selection of 6 Italian cheeses, served with crostini, honey & walnuts, & grapes (for 2 people)

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Caffè

After dinner coffee

Espresso 2

A single espresso

Caffè macchiato 2

A single espresso with a splash of milk

Ammazzacaffè

'Coffee killer' to follow your coffee

Amaro Montenegro 4.5

An iconic amaro made from a secret blend of 40 botanicals

Fernet-Branca 5

A traditional amaro formulated with 27 different herbs and spices such as, saffron & cardamon

Amaro del Capo 4.5

A classic amaro made with 29 herbs & flowers such as, liquorice & camomile

Limoncello 4

A famous Southern Italian, sweet digestive made from lemon zest

Disaronno 4

A sweet amaretto, amber in colour with a characteristic almond taste

