

# Lombardi's

## ROMAGNA MIA

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

### ANTIPASTI

#### Shrimp Scampi

sautéed shrimp, garlic white wine sauce, lemon confit and pomodorini, served with grilled ciabatta 15.95

#### Fritto Misto ★

calamari, shrimp, potato, jalapeno and zucchini, served with tomato sauce 14.55

#### \*Beef Carpaccio

shaved asparagus, baby arugula and parmesan, served with meyer lemon truffle dressing and pizza chips 12.95

#### Bruschetta ★

fresh tomatoes, garlic and extra virgin olive oil 10.25

#### Suppli' al Telefono ★

deep fried tomato risotto balls filled with fontina, served with pesto sauce 12.95

#### Antipasto Emiliano

prosciutto, mortadella, salame, mixed olives, marinated vegetables, parmesan chunks and sweet pecorino 22.95

#### Chef's Focaccia

rosemary olive oil and parmesan cheese 8.95

### INSALATA

with your choice of grilled chicken \$4.50, salmon or shrimp \$6.00

#### Caprese

fresh buffalo mozzarella from puglia, served with cherry tomatoes and basil oil 14.55

#### House Salad

mixed greens, tomato, cucumber, parmesan, crouton and red onion, served with house dressing 8.95

#### Caesar Salad\*

crisp romaine, shaved parmesan and focaccia crouton 9.95

#### Chopped Salad

avocado, tomato, red & green onion, bacon, gorgonzola and hearts of palm, served with herb vinaigrette 16.95

#### Lobster Salad

butter lettuce, baby wild arugula, avocado, mango, grape tomato, hearts of palm, served with tarragon citrus vinaigrette 19.95

#### Greek Salad

boston lettuce, tomato, onion, cucumber, feta cheese, olive and peppers, served with greek yogurt oregano dressing 16.95

#### Soup of the Day

### RISOTTERIA

our risotto is made with carnaroli rice, the best for risotto due to its richness

#### Risotto con Pollo

tossed with grilled chicken, fresh tomato, asparagus, mushroom and balsamic vinaigrette 18.95

#### Risotto ai Frutti di Mare\*

saffron risotto with mixed seafood 20.45

#### Risotto Capesante\*

pan roasted diver scallops, shallots, tomato confit, asparagus, preserved lemon, butter and parmesan 20.95

#### Gamberi, Asparagi e Burrata

shrimp, asparagus, tomato confit and burrata cheese 19.45

### HOMEMADE PASTA

(Substitute Whole Wheat or Gluten-free Pasta 3.50)

with your choice of grilled chicken \$4.50, salmon or shrimp \$6.00

#### Angel Hair Pomodoro

with fresh tomatoes and basil 15.95

#### Spaghetti & Meatballs ★

homemade meatballs and marinara sauce 18.95

#### Fettuccine Alfredo

tossed with parmesan cream sauce 17.45

#### Gnocchi alla Caprese ★

heirloom tomato sauce, basil and fresh mozzarella 17.95

#### Rigatoni Boscaiola

rigatoni pasta with mushroom, pancetta, tomato and spicy pink sauce 17.95

#### Tagliolini Scampi

tagliolini pasta with shrimp, garlic, caper, cherry tomato and white wine butter sauce 22.45

#### Paglia e Fieno

green & white tagliolini pasta tossed with chicken, mushrooms, truffle oil and cream sauce 21.45

#### Fettuccine Frutti di Mare\*

fettuccine with shrimp, mussels, clams, scallops, tossed in brandy cream sauce 22.95

#### Homemade Lasagna ★

classic meat lasagna with creamy béchamel sauce 18.45

#### Maine Lobster Ravioli ★

with a lobster bisque sauce 24.95

#### Garganelli ai Formaggi

Italian "Mac N Cheese" made with quill pasta and cheddar, parmesan and fontina cheese sauce 18.45

#### Agnolotti ★

homemade agnolotti romagnoli stuffed with ricotta, mortadella, prosciutto, parmesan and bolognese sauce 19.95

### DOLCE 8.95

#### Crème Brulee

#### Cheesecake ★

with fresh berry compote

#### Cioccolato Lombardi

with crème anglaise à la mode

#### Tiramisu ★

chef's specialty

#### Akumal Chocolate Mousse

with passion fruit purée

#### Cannoli ★

with candied fruit

#### Balsamic Ice Cream

with biscotti and sautéed strawberries

★ These items are not available gluten-free

### PIZZA LOMBARDI

Substitute gluten-free pizza dough for 3.50

#### Pizza Margherita

tomato sauce, fresh tomato, mozzarella and basil 17.95

#### Pepperoni

tomato sauce, mozzarella and pepperoni 18.95

#### 4 Formaggi

alfredo sauce, mozzarella, parmesan, gorgonzola and ricotta cheese 18.95

#### Pizza Bianca

mozzarella, san danielle prosciutto, arugula and shaved parmesan 19.95

#### Calzone ★

tomato sauce, mozzarella, ricotta, sausage, spinach, pepperoni, served with marinara sauce 19.95

#### Pizza al Salamino Piccante

spicy italian salami, grape tomatoes, mozzarella and goat cheese 18.95

#### Pizza California

grilled chicken, marinated tomatoes, avocado, mozzarella and feta cheese 18.95

#### Vegetarian

tomato sauce, olives, mushrooms, caramelized onions, roasted peppers, grape tomatoes, mozzarella, oregano and fresh basil 19.45

#### Lombardi Focaccia

pancetta, mushrooms, red onions, pine nuts, arugula and shaved parmesan cheese 14.95

### SECONDI

#### 16 oz. Bone-In Rib-Eye Steak\*

with roasted potatoes, asparagus, trumpet mushrooms and garlic herb butter 37.95

#### Salmone alla Griglia\*

with lemon butter sauce, sautéed lemon spinach and roasted potatoes 27.55

#### Chicken Cacciatore

pan seared chicken breast topped with garlic tomato mushroom sauce, served with mashed potatoes and sautéed broccoli 24.55

#### Pollo Parmigiana

crispy breaded chicken breast topped with tomato sauce and mozzarella, served with spaghetti pomodoro 23.55

#### Tagliata di Manzo\*

7 oz. pan seared beef tenderloin, served sliced with arugula and roasted potatoes 29.95

#### Eggplant Parmigiana ★

baked in tomato sauce with parmesan and smoked mozzarella cheese, served with spaghetti pomodoro 21.25

#### Pescato del Giorno alla Mugnaia\*

fresh catch of the day, white wine butter sauce, capers, lemon confit, served with lemon spinach and mashed potatoes - MP

#### Veal Scaloppine

with choice of lemon caper sauce or mushroom marsala wine sauce, served with seasonal vegetables and mashed potatoes 27.55

### SIDES 5.95

#### Lemon Spinach

#### Sautéed Broccoli

#### Roasted Potatoes

#### Mashed Potatoes

#### Sautéed Asparagus

#### Spaghetti with Butter or Marinara

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