

Lombardi's

ROMAGNA MIA

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

gluten free dinner

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 9.50
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 11.50**
served with rucola, whole grain mustard, shaved parmesan, lemon truffle oil & capers

House Salad 8.50
mixed greens, tomatoes, cucumber, & red onions drizzled with house dressing

Caesar Salad 9.95
crisp romaine, shaved parmesan & caesar dressing

Soup of the Day

FOR THE TABLE

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

Cozze al Vino "Marittima" 13.00
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 15.95
your choice of grilled chicken, salmon, or shrimp

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 19.00

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 16.00
angel hair pasta tossed with fresh tomatoes & basil

Fettucine Alfredo 18.00
homemade fettucine pasta tossed with parmesan cream sauce

Tagliolini ai Scampi 19.50
tagliolini pasta tossed with sauteed shrimp, garlic white wine butter sauce & pomodorini

Paglia e Fieno 20.00
green and white tagliolini pasta tossed with chicken, mushrooms, truffle oil & cream sauce

Fettucine Frutti di Mare 21.00
fettucine with shrimp, mussels, clams & scallops tossed in a brandy crustacean cream sauce

Spaghetti alle Vongole 21.00
spaghetti pasta tossed with manila clams, extra virgin olive oil, white wine, garlic & chili flakes

Spaghetti Chitarra alla Carbonara 18.50
tossed with traditional carbonara sauce

Garganelli 18.50
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 24.50**
topped with a mediterranean relish & served with roasted potatoes & seasonal vegetables

Pollo Arrosto 22.50
roasted half chicken served with wilted spinach & roasted potatoes, white wine demi butter sauce & confit of lemon

***Tagliata di Manzo 26.50**
7 oz. pan seared beef tenderloin, served sliced with arugula, extra virgin olive oil & roasted potatoes

Halibut Mugnaia 26.00
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 18.50
mixed with grilled chicken, fresh tomato, spinach, mushroom butter & parmesan

Risotto al Parmigiano All' Olio Tartufato 17.50
parmesan cheese & truffle oil

Risotto ai Frutti di Mare 19.50
saffron risotto with mixed seafood

***Risotto Capesante 19.50**
pan seared diver scallops, pan jus, mixed with shallots, roasted pomodorini, asparagus, lemon confit, butter & parmesan

Risotto Carciofo e Gamberi 18.50
risotto mixed with shallots shrimp, baby artichokes, basil, butter & parmesan

PIZZA LOMBARDI

(gluten free crust)

Pizza Margherita 19.00
tomato sauce, mozzarella & basil - add fresh tomatoes \$1.50

Pepperoni 19.00
tomato sauce, mozzarella & pepperoni

Romana 19.00
tomato sauce, mozzarella, oregano, anchovies, olives & capers

Salsiccia & Peppers 20.00
tomato sauce, mozzarella, italian sausage, caramelized onions & peppers

Pizza con Tartufo 20.00
tomato sauce, mozzarella, fontina, mushrooms & finished with baby wild arugula & truffle oil

Four Cheese and Tomato 20.00
Mozzarella, provolone, fontina, tellagio, roasted tomatoes, oregano & fresh basil

Pizza al Prosciutto 20.00
mozzarella, san danielle prosciutto, arugula & shaved parmesan

Pizza al Salamino Piccante 20.00
spicy italian salami, grape tomatoes, mozzarella & goat cheese

Pizza California 20.50
grilled chicken, marinated tomatoes, avocado, mozzarella & feta

Vegetarian 20.00
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 sauteed 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*