

Paolo Lombardi's Ristorante

Gluten Free, Vegan and Vegetarian Menu

Vegan

Antipasti e Insalata

Bruschetta 8.

Grilled Italian Bread Topped with Fresh Tomatoes and Basil



Insalata di Pomodori e' Cetrioli 8.

Grape Tomatoes, Cucumbers, and Red Onion Dressed with Fresh Garlic, Basil, Italian Herbs, EVOO



Insalata di Rucola e' Mele 9.

Arugula, Sliced Apples, Craisins, Red Onion, Grape Tomatoes, Walnuts, Honey, EVOO and Lemon

Entrées

Accompanied by a House Salad with House Made Balsamic



Bistecca di Cavolfiore 18.

Pan Seared Cauliflower, Topped with Roasted Tomatoes and a Fresh Basil Pesto, Accompanied with a Pea Risotto

Penne con Rabe 18.

Penne Ziti Regata Sautéed with EVOO, Garlic, Broccoli Rabe,

Gnocchi con Scarola 18.

Escarole and White Beans Sautéed with EVOO and Garlic, Served over Soft Potato Gnocchi Pasta

Vegetarian

Antipasti e Insalata



Caprese con Bufala Mozzarella 9.

Vine Ripe Tomatoes, Buffalo Mozzarella Cheese, Fired Roasted Peppers Topped with Sliced Garlic, Basil, EVOO and Balsamic

Insalata Caesar 9.

Fresh Romaine Hearts Tossed with House Made Dressing, Topped with Garlic Crostini's, and a Blend of Asiago, Parmigiana and Romano Cheese

Entrées

Accompanied by a House Salad with House Made Balsamic Vinaigrette, Bleu Cheese add \$1.25, Side Caesar add \$3.00



Risotto con Verdure Grigliate 19.

Fresh Grilled Asparagus, Red Bell Peppers, Brussel Sprouts. Green and Yellow Squash with EVOO and Garlic, Served over House Risotto

Fettuccini Primavera Alfredo 18.

Fresh Seasonal Vegetables, Sautéed with Heavy Cream and Romano Cheese, Served over Fettuccini Pasta

Melanzana Floretine 19.

Batter Dipped and Fried Eggplant Layered with Marscapone Cheese, Spinach, Basil and Marinara Sauce Baked with Fresh Mozzarella Cheese, and Accompanied with Penne Ziti Regatta with Marinara Sauce

Gluten Free

Entrées

Accompanied by a House Salad with House Made Balsamic Vinaigrette, Bleu Cheese add \$1.25

GF Penne Con Pollo Al Limone Pepe 20.

Broccoli, Mushrooms, and Sun-Dried Tomatoes Sautéed with Oil and Garlic and Topped with Lemon Pepper Grilled Chicken Served over Gluten Free Ziti

GF Pollo Marsala 20.

Pan Seared Breast of Chicken Sautéed with Button Mushrooms and Finished in a Dry Florio Marsala Wine Sauce, Served with Gluten Free Penne or Potato of the Day

GF Pollo e' Gamberi Risotto 21.

Tender Chunks of Chicken and Shrimp, Finished in a Bacon, Tomato and Scallion Cream Sauce and Served over House Risotto