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Lombardinos

RESTAURANT WEEK
JULY 20-25 2014
THREE COURSE MEALS STARTING AT \$25

SPONSORED BY:  **ASSOCIATED DENTISTS**





Lombardino's



2500 University Avenue • Madison • 53705 • 608.238.1922 • Hours: Sun-Thurs 5p-9p, Fri 5p-10p • [Website](#)

Dinner ~ \$25

APPETIZER

Insalata Lombardino

Mixed greens with slivered red onion, shaved fennel & Italian parsley, dressed with fennel seed vinaigrette

Chilled Pea Soup

Garnished with crème fraiche & lemon infused olive oil

Watermelon Ricotta Salad

Watermelon, housemade ricotta & baby arugula with Italian vinaigrette

ENTRÉE

Slow-Roasted Lamb Shoulder

Sicilian spiced slow-roasted lamb shoulder served on eggplant caponata, garnished with citrus Greek yogurt sauce

Sardinian Pork Ragu

Jordandal Farm's ground pork & Fraboni's sausage cooked with San Marzano tomato, fennel seed, red wine & a hint of chili tossed with mezzis rigatoni & fresh basil, garnished with pecorino romano cheese

Fire-Roasted Vegetable Ragu Over Polenta

Fire-roasted summer squash, eggplant, bell pepper & petite tomato ragu served over Anson Mills creamy parmesan polenta, garnished with marinated goat cheese

DESSERT

Buttermilk Panna Cotta

Rich Italian style custard with a hint of vanilla & citrus

Tiramisù

Housemade ladyfingers dipped in Kahula, coffee & amaretto layered with mascarpone mousse & shaved chocolate

Black Rum Budino

Topped with salted caramel & whipped cream

Pick one of each for \$25 Dinner per person. Beverage, tax and gratuity not included. No splitting or sharing.