

LOMBARDI'S CIBUS

Wine Dinner

Monday, May 10th

Reservations begin at 7:00 p.m. | \$49.00 per person

APERITIVO

Mediterranean Mixed Olives Marinade
Home Made Potato Chips
Parmigiano Reggiano

Nino Franco "Rustico" Prosecco Valdobbiadene, Veneto

ANTIPASTO

Insalata Fagioli a Gamberetti

White Canellini Beans / Baby Shrimp / Celery Heart & Rosemary with a Lemon Dressing

Abbazia di Novacella, Kerner, Alto Adige

PRIMO

Risotto Alla Pescatora

Imported Carnaroli Rice / Shallots / Mixed Seafood / Vegetable Ragu / Tomato Broth /
Butter & Parmesan

Leone De Castris Five Roses Salice Salentino Rosato, Puglia

SECONDO

Sogliola Ripiena

Oven Baked Fresh Lemon Sole / Stuffed with Crab Meat / Braised Leek & Asparagus / Meyer Lemon
Butter Sauce / Bell Peppers Coulis / Fava Beans Puree / Sautéed Carrot with Butter & Parsley

Elvio Cogno Langhe Bianco Anas-Cetta, Piedmont

DOLCE

Mille Foglie Al Frutti di Bosco

House Made Napoleon filled with Cream Chantilly & Fresh Mixed Berries.
Served in a Pool of Cream Anglaise and Raspberry Sauce

Mionetto Moscato Dolce , Veneto

Join us every Second Monday of the Month for
Lombardi's Cibus Food and Wine Pairing designed by Chef Carlo Allesina

Lombardi's Cibus | Northpark Center (214) 692.0001 | sangriatapasbar.com