



DINNER AT BOMBO

\$50 per person

Appetizers:

Mortadella

Parmigiano reggiano, torta fritta, lardo

Wagyu Beef Carpaccio

Mushroom conserva, thyme, parmigiano

Ribollita

The traditional Tuscan soup! Lacinato kale, cannellini beans, carrot, celery, tomato, croutons

Italian Sub Salad

Romaine, salami, fontina, pepperoncini, black olive, oregano vinaigrette

Little Gem Lettuce

Mint, tarragon, dill, radish, pangrattato

Dungeness Crab Bruschetta

Aioli, chili, mint, arugula

Grilled Rapini

Lemon, chili, calabrian olive oil, parmigiano

Entrees:

Beef cheek Lasagna

Tomato, bechamel, mozzarella, basil

Tagliarini

Brown butter, sage, aged balsamic vinegar, parmigiano reggiano

Grilled italian Sausages

Polenta, rapini, roasted peppers, pickled onion

Salmon

Parsnip puree, black lentils, radicchio, lemon

Pizza Margherita

Mozzarella, pecorino, tomato, basil

Pizza The Bombo

Soppressata, mozzarella, pecorino, basil, tomato, hot honey

Pizza Lamb

Lamb sausage, mozzarella, pecorino, tomato, oregano, shaved fennel, parmigiano

Pizza New Garlic

Seasonal mushrooms, pecorino, buffalo mozzarella, garlic, parmigiano, fennel pollen

Pizza Carciofo

Artichoke, zucchini, olive, mozzarella, pecorino, oregano

Pizza Salsiccia

Housemade calabrian sausage, rapini, mozzarella, pecorino, tomato

Dessert:

Pumpkin Panna Cotta

salted caramel and lemon ginger crumb

Chocolate Hazelnut Cake

Grand Marnier Anglaise

Gelato

Seasonal Gelato, shortbread cookie

Sorbetto

Seasonal Sorbetto, shortbread cookie

Upgrades:

Focaccia

White bean, garlic confit, olive oil, balsamic vinegar 10

Marinated olives

Citrus, calabrian chili, garlic 8

Charcuterie Plate

Chef's choice of three salumi, shaved parmigiano, castelvetro olives 28

Add torta frita -6