

LOMBRA

Cantina · Cucina · Pizzeria · Caffé

Wst — Nø.15 — Lks

Cucina

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STARTERS

CAPRESE SALAD (GF) - 19.9

Fresh buffalo mozzarella, fresh cherry tomato, EVO & fresh basil.

[Add house made focaccia +5.0]

LOMBRA ANTIPASTO (GF) - 36.9

Italian style platter of cold meats, cheeses, olives & fried pizza strips

IMPEPATA DI COZZE E VONGOLE (GF) - 25.9

South Australian vongole & mussels in an Italian style broth & served with toasted bread.

KING FISH CRUDO (GF) - 19.9

King fish topped with citrus infused oil, buffalo ricotta & toasted crushed pistachio

ARANCINI AL RAGU` - 15.9

Traditional Italian fried Arancini of rice coated with breadcrumbs & a centre of peas, fior di latte & Ragù` sauce [3 per serve]

ARANCINI AI FUNGHI E PROVOLONE - 15.9

Mushroom medley, Provolone, onion & parmesan risotto coated with breadcrumbs & fried [3 per serve]

CALAMARI CON SEMOLA - 17.9

South Australian baby squid dusted in semolina flour & pepper, served with garlic aioli

POLENTA CHIPS (VEGAN) - 14.9

Deep fried polenta chips served with Napoletana dipping sauce

EGGPLANT PARMIGIANA (GF) - 19.9

Baked layers of fried eggplant, Napoletana sauce, mozzarella, parmesan & basil

FOCACCIA - 11.9

Pizza bread with Italian herbs, EVO, salt
ADD any of the following to your focaccia;

CHEESE + 2.0 | GARLIC + 1.0

PIZZA GRISSINI- 9.9

Fried pizza sticks with sea salt & oregano

+ **MARINATED OLIVES + 9.0**

BRESAOLA E RUCOLA (GF) - 21.9

Cured beef Bresaola thinly sliced, served with rocket salad, EVO, shaved parmesan & balsamic glaze

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Dear Customer

Please note that team at LOMBRA takes great pride in every dish we prepare & places great importance on customer service. Each and every day we open our doors wearing our hearts on our sleeves and putting our reputation on the line, so please be courteous to our staff.

We operate in a high pressure environment and from time to time we can get things wrong. If a dish arrives at your table that is not what you ordered or there is an issue with your meal, please bring it to the attention of our staff immediately & we will rectify the problem. We will not replace or discount dishes that have been completely eaten with apparent issues brought to our attention at the completion of your meal.

We thank you for understanding

BRUSCHETTE DI PIZZA

TRICOLORE - 19.9

Focaccia topped with fresh cherry tomato, stracciatella, balsamic glaze, basil, oregano, EVO, sea salt

MORTAZZA - 20.9

Focaccia topped with mortadella, stracciatella, pistachio, EVO, black pepper

DOMENICA - 22.9

Focaccia topped with mushroom medley, San Daniele prosciutto (20 months), stracciatella, truffle oil, parsley, sea salt

MONTANARE

CLASSICA - 15.9

Naples style fried pizza balls topped with buffalo ricotta, parmesan, San Marzano tomato & fresh basil
[3 per serve]

RAGUSA - 16.9

Naples style fried pizza balls topped with Ragù` sauce, stracciatella & pecorino
[3 per serve]

GIANNI AGNELLI - 17.9

Naples style fried pizza balls topped with rich Lamb Ragù` sauce, stracciatella & pecorino
[3 per serve]

PASTA

PAPPARDELLE RAGÚ DI AGNELLO - 31.9

Pappardelle in a traditional rich slow cooked Lamb Ragu`

LASAGNA NAPOLETANA - 28.9

Traditional egg lasagna sheets layered with beef ragu`, ham, provolone cheese, boiled eggs & bechamel sauce

PACCHERI BOSCAIOLA - 29.9

Paccheri with mushrooms medley, parsley, garlic, truffle oil & pork sausage in a light creamy sauce

SPAGHETTONI CON VONGOLE - 33.9

Spaghettoni with South Australian cockles sauteed in EVO, garlic, chilli, parsley, white wine & topped with seasoned toasted pangrattato

SPAGHETTONI ALLO SCOGLIO - 35.9

Fresh local seafood including, cockles, mussels, prawns & squid cooked with garlic, EVO, chilli, hint of napoletana sauce & topped with seasoned toasted pangrattato, served with spaghettoni

PACCHERI AL GRANCHIO - 34.9

Paccheri with SA crab meat, cherry tomatoes, garlic, nduja (*spicy calabrese salame*) & a dash of cream

PAPPARDELLE ALLA NORMA - 28.9

Pappardelle with eggplant, cherry tomatoes, basil, onion in a napoletana & buffalo ricotta sauce

GNOCCHI (VEGAN)

Our egg free gnocchi are made fresh daily by our chefs, try them with one of the following sauces;

Napoli - 28.9

Pork & Beef Ragu` - 30.9

Lamb Ragu` - 32.9

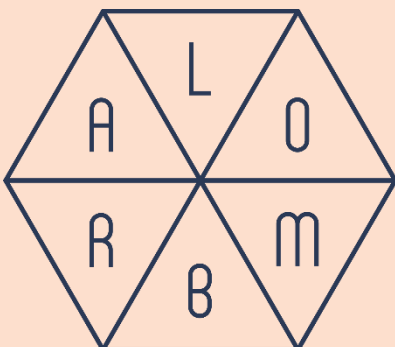
Four Cheeses, Honey & Walnut Crumble - 28.9

RISOTTO FUNGHI E TARTUFO - 29.9

Traditional Italian risotto mushroom medley, sauteed onions, parmesan cream, vegetable stock, white truffle oil

GLUTEN FREE PENNE +2.9

Select a pasta dish of your choice & make it Gluten Free



PIZZA

LOMBRA PIZZA AVAILABLE IN 13" ONLY

MARINARA - 18.9 (VEGAN)

San Marzano tomato, garlic, basil & oregano (no seafood) as per tradition.
[Seafood & Rocket +12.0]

MARGHERITA - 21.9 (VEGETERIAN)

San Marzano tomato, fior di latte, Grana Padano parmesan, basil
[Buffalo Mozzarella +5.0]

NORMA - 25.9 (VEGETERIAN)

San Marzano tomato, fior di latte, roasted eggplant, Grana Padano parmesan, buffalo ricotta & basil

BUFALA E CRUDO - 31.9

San Marzano tomato, buffalo mozzarella, San Daniele prosciutto (20 months), rocket & Grana Padano parmesan

CAPRICCIOSA - 27.9

San Marzano tomato, fior di latte, Italian ham, mushroom medley, olives

SALSICCIA E FRIARIELLI - 27.9

Fior di latte, pork & fennel sausage, Grana Padano parmesan, friarielli (wild Italian broccolini pan fried)

HOT SALAME - 28.9

San Marzano tomato, fior di latte, chilli coated hot salame, nduja & olives
[Buffalo Mozzarella + Basil +5.0]

NINO'S - 28.9

San Marzano tomato, fior di latte, fried mortadella cubes, pork & fennel sausage & Italian ham. [add spicy Nduja +3.0]

PORCHETTA - 28.9

Fior di latte, roasted Porchetta, Nduja & roasted potatoes

WEST LOMBRA - 31.9

Mushrooms medley, fior di latte, buffalo ricotta, San Daniele Prosciutto (20 months), stracciatella, parsley & truffle oil

ARTISAN 'GLUTEN FREE' PIZZA - 2.9 extra

LOMBRA makes its own gluten free bases in a 10" size. Simply select your favourite pizza variety above & ask for Gluten Free

Vegan Mozzarella available +4.9

PIZZA FRITTA

RUSTICO - 28.9

Fior di latte, Italian ham, mushroom medley, mortadella, buffalo ricotta & topped with San Marzano & Grana Padano parmesan

VEGETARIANO - 27.9

Fior di latte, cherry tomato, roasted eggplant, roasted potatoes, friarielli (wild Italian Broccolini) & topped with San Marzano & Grana Padano parmesan

MAINS

FRITTO MISTO CON SEMOLA - 37.9

South Australian baby trawl squid, prawns, whitebait & scallops dusted in semolina flour, served with garlic aioli & a garden salad

TAGLIATA CON RUCOLA E GRANA (GF) - 49.9

Black Angus Scotch Fillet cooked medium-rare & sliced to serve on a bed of rocket and topped with shaved parmesan & balsamic glaze

PORCHETTA PLATE - 36.9

House made roasted Porchetta sliced & served with seasoned roasted potatoes, fried pizza strips & garlic aioli

COTOLETTA MUCCA PAZZA - 38.9

Traditional Italian style Veal rib-eye schnitzel coated in seasoned breadcrumb, fried & topped with cherry tomatoes and mozzarella

GRIGLIATA DI PESCE (GF) - 49.9

Grilled South Australian King Prawns, baby trawl squid & scallops served with roasted potato & Italian garden salad
{All Seafood is locally sourced in SA}

SIDE DISHES

ROASTED POTATOES - 12.9

Seasoned roasted potatoes

CHIPS - 11.9

Crispy golden chips served with tomato sauce

ITALIAN GARDEN SALAD - 14.9

Italian style garden salad with white balsamic dressing

ROCKET SALAD - 15.9

Rocket, shaved parmesan, roasted walnuts, balsamic glaze

BROCCOLINI - 14.9

Pan-fried Broccolini served with herb Pesto, garlic & topped with EVO

(ALL SIDES ARE GLUTEN FREE)

Split Bills

We will accommodate dividing the bill by the number of people on the table, but we are unable to individualise items for each person

Public Holidays

Please note that a surcharge of 15% applies on all public holidays.

DESSERT

LOMBRA TIRAMISÚ - 17.9

Our house made Tiramisú changes seasonally, ask one of our team members about the current offering

COPPA PRIMAVERA (GF) - 14.9

Traditional Italian summer dessert made with fresh strawberries dressed with sugar & lemon juice, topped with vanilla bean ice cream & whipped cream

SEMIFREDDO AFFOGATO (GF) - 18.9

Traditional Italian Semifreddo, served with shot of espresso & frangelico hazelnut liqueur

PANNA COTTA (GF) - 14.9

Our house made traditional Panna Cotta; toppings available: Nutella - mix berries - caramel - dark chocolate

CREMA BRUCIATA (GF) - 16.9

Italian style creme brulee, sponge cake layered with crema pasticcera custard, biscuit base & topped with caramelised sugar

BABA` - 15.9

House made traditional Baba, filled with Italian custard & soaked in rum
[1 per serve]

DELIZIA AL LIMONE - 16.9

This housemade dome shaped delicacy famous on the Amalfi Coast is an aromatic limoncello infused sponge dessert with Lemon custard.

CANNOLI SICILIANI - 7.5

Mini 4.5

Traditional Sicilian ricotta cannoli garnished with pistachio & candied orange
[1 per serve]

LIMONE E PROSECCO SORBETTO (GF) - 10.5

Refreshing palette cleansing lemon & prosecco sorbet

NUTELLA PIZZA - 17.9

Nutella, strawberries, crushed white chocolate & dusted with icing sugar

KINDER ZEPOLINE - 15.9

Deep fried mini pizza balls coated with sugar & drizzled with Nutella & crushed white chocolate

SNICKERS ZEPOLINE - 15.9

Deep fried mini pizza balls coated with sugar & drizzled with Nutella, topped with caramel & toasted nuts

Allergens

Lombra offers Gluten free options, however we are not a gluten free kitchen. Therefore cross-contamination can occur. We are unable to guarantee 100% that items will be completely allergen free. Please inform our staff of all