

## COCKTAILS

### CRAFT

<b>Old Fashioned</b>	9
Sazerac	11
Woodford Reserve	12
Eagle Rare 10yr	13
Hennessy VSOP	15
<b>Martini</b>	10
Tito's	12
Hendrick's	12
Belvedere	14
<b>Espresso Martini</b>	10
Vodka, espresso, Borghetti	
<b>French 75</b>	9
Gin, lemon, sparkling wine	

### SIGNATURE

<b>Negroni Lamberti</b>	10
gin, sweet vermouth, Campari, orange	
<b>Limoncello Drop</b>	10
vodka, limoncello, lemon, sugar rim	
<b>Sicilian Crush</b>	9
Aperol, prosecco, orange, mint	
<b>Italian Mule</b>	9
vodka, ginger beer, amaro, lime, mint	
<b>Amalfi Sour</b>	9
vodka, cherry liqueur, lemon	
<b>Frozen Peach Bellini</b>	7
rum, peach, sparkling wine	

### MOCKTAIL

<b>N/A Sparkling Bellini</b>	6	<b>N/A Espresso Martini</b>	6
peach, N/A sparkling wine		espresso, cream, simple syrup	
<b>Grapefruit Mule</b>	6	<b>Strawbasil Smash</b>	6
grapefruit juice, ginger beer, lemon		strawberry, lemon, fresh basil, simple	

## WINE BY THE GLASS

Red	Glass	Quartino	Bottle
Pellegrini <b>Pinot Noir</b> , Russian River Valley, CA	14	20	60
Ricasoli <b>Chianti</b> , Toscana	13	18	52
Fulcrum MadMan <b>Red Blend</b> , Napa, CA	13	18	52
Bosco del Merlo Riserva <b>Merlot</b> , Veneto	11	14	44
Terre di Poggio 'Terre dei Nobili' <b>Montepulciano</b> , Abruzzo	14	20	60
Borgo Scopeto 'Borgonero' <b>Super Tuscan</b> , Toscana	12	17	49
Ty Caton <b>Cabernet Sauvignon</b> , Sonoma, CA	15	21	62
MAAL 'biutiful' <b>Malbec</b> , Mendoza, ARG	13	18	52
Masseria Frattasi 'Caudium' <b>Aglianico</b> , Campania	12	17	49

### White

Cloisonné <b>Chardonnay</b> (oaked), Sonoma, CA	12	17	49
Sant'Elena <b>Chardonnay</b> (unoaked), Friuli	11	14	44
Gradis'ciutta <b>Sauvignon Blanc</b> , Friuli	12	17	49
Monticello 'il Gropolo' <b>Vermentino</b> , Liguria	11	14	44
Marenco Strev <b>Moscato d'Asti</b> , Piemonte	11	14	44
Val delle Rose 'Litorale' <b>Sangiovese Rosé</b> , Toscana	11	14	44

### Sparkling

Starla <b>Prosecco</b> Extra Dry, Veneto	11	~	~
Broletto <b>Lambrusco</b> (off-dry), Emilia-Romagna	10	13	39

## DRAFT BEER

Peroni Italian Lager	6/8	Revolver Blood & Honey	6.5/9
Rome, Italy		Granbury, TX	
Peticolas <i>Seasonal</i>	6.5/9	Community Mosaic IPA	8/~
Dallas, TX		Dallas, TX	
3 Nations Beer Season Bock	6.5/9	512 Pecan Porter	6/8
Carrollton, TX		Austin, TX	



## PANINI

Served with fries

<b>The Italian</b>	8/15	<b>Grilled Chicken</b>	7/13
cured meats roasted tomato arugula		chicken breast green leaf tomato	
red onions pepperoncini pesto		red onion dijon mustard mayonnaise	
<b>Wild Mushroom Mozzarella</b>	7/13	<b>Chicken Parmigiano</b>	7/13
wild mushrooms fresh mozzarella		fried chicken breast Sunday Sugo	
balsamic arugula caramelized onions		Romano mozzarella	

## LUNCH

Served Daily 11 am to 3 pm

<b>Pizza &amp; Salad</b>	14	<b>Unlimited Pasta Lunch</b>	10
10 in pizza 2 regular toppings		choose a pasta:	
Lamberti's salad		spaghetti angel hair	
<b>Soup &amp; Salad</b>	11	bowtie penne fettuccine	
cup of soup		gluten-free rotini 2	
Lamberti's or Caesar salad		choose a sauce:	
<b>Soup &amp; Panini</b>	13	Sunday Sugo meat sauce	
cup of soup		Alfredo marinara rosa	
half portion of panini		additional items:	
		meatballs 2 Italian sausage link 2	
		wild mushrooms 3 tomatoes 2	
		shrimp 7 grilled chicken 7	

### \$12 Daily Lunch Specials

<b>Monday</b>	Italian Pot Roast
<b>Tuesday</b>	Spaghetti & Meatballs
<b>Wednesday</b>	Sausage & Peppers Siciliano
<b>Thursday</b>	Lasagna
<b>Friday</b>	Eggplant Parmigiano 🌿

## BRUNCH

Every Sunday from 11am to 3pm

Join us every Sunday for a delicious spread of brunch favorites and classic Italian dishes

Enjoy our made-to-order pasta station, classic favorites like eggs benedict, chicken piccata, and lasagna, plus irresistible desserts like French toast bread pudding and cannoli.

With a something for everyone, Lambert's Sunday Brunch is the perfect place for family and friends.

Adults \$29 | Kids (6-12) \$14 | Kinds under 5 eat FREE



**Lamberti's**  
— Ristorante & Wine Bar —

**LOCAL • FAMILY • TRADITION**

## SHAREABLE

**Antipasto Board 25**  
fresh mozzarella garlic & herb Boursin  
salami shaved ham olive mix  
candied pistachios strawberries

**Americana Sampler 24**  
fries mozzarella sticks calamari  
chicken tenders marinara

**Lamberti's Sausage & Peppers Skillet 16**  
house-made Italian sausage bell peppers  
white onions lemon hot skillet

**Breadsticks 8**  
house-made dough Alfredo marinara

**Crab Claws Piccata MP**  
gulf blue crab claws piccata butter  
lemon Greek oregano

**Mozzarella Fritta 13**  
whole milk mozzarella marinara  
buttermilk ranch

## SMALL PLATES

**Arancine 8**  
arborio rice mozzarella egg  
Calabrian chili

**Calamari 9**  
fried calamari lemon marinara

**Gusto 5**  
chimichurri garlic aioli EVOO

**Stuffed Mushrooms 8**  
mushroom gorgonzola garlic  
mint bread crumbs parmesan sauce

**Caprese 6**  
fresh mozzarella roasted tomato  
EVOO basil pesto balsamic glaze

**Bruschetta Pomodoro 7**  
crispy eggplant tomato basil  
balsamic glaze EVOO

**Crispy Pancetta 8**  
cured pork belly ghost chili honey

**Roasted Ravioli 9**  
breaded braised beef ravioli marinara

**Lamberti's Grilled Octopus 10**  
grilled octopus gusto lemon  
balsamic butter glaze toast points

**Wings 7**  
5 crispy wings  
*choose a sauce:*  
parmesan garlic traditional hot  
creamy Calabrian hot Calabrian  
ghost pepper

**House-made Meatballs 7**  
beef pork Romano cheese mint

## SOUP & SALAD

**Minestrone 5/9**  
Italian vegetable soup concini pasta

**Caesar 5.5/10**  
green leaf Parmigiano croutons  
house-made Caesar with anchovies

**Italian Stew 6/11**  
wild mushrooms braised beef pork

**Lamberti's House 5/9**  
green leaf arugula gusto vinaigrette  
green olives pepperoncini carrots

**Della Cucina 6/11**  
changes daily  
available Monday through Friday

**Greek 7/13**  
green leaf tomato feta red onion  
Kalamata olives cucumber red wine

**Arugula Mushroom 5.5/10**  
arugula wild mushrooms gorgonzola  
candied pecans balsamic glaze

**Antipasto Salad 8/14**  
house salad shaved ham salami  
mozzarella roasted red bell peppers

### Add a protein

shrimp 7 grilled chicken 7  
blackened salmon 8 steak tips 8  
pancetta 6



## FAMILY RECIPES

**Nonna Lamberti 23**  
*trio of* lasagna chicken parmigiano  
pasta diavola

**Scallops 33**  
sea scallops sautéed vegetables  
light lemon cream sauce

**Braised Lamb Osso Buco 35**  
braised lamb shank risotto carrots  
onions wine reduction sauce

**Blackened Salmon 25**  
blackened salmon mascarpone spinach  
dill red bell peppers

**Chicken Piccata 21**  
chicken breast lemon butter cream  
garlic Greek oregano garlic spinach

**Spigola Piccata 30**  
European sea bass lemon butter cream  
wild mushroom risotto

**Chicken Parmigiano 20**  
chicken breast mozzarella Romano  
spaghetti Sunday Sugo

**Eggplant Parmigiano 18**  
crispy eggplant roasted tomatoes  
mozzarella broccoli rabe

## PASTA

### World Famous Fettuccine Alfredo 22

The original recipe from Rome! Fettuccine, Parmigiano Reggiano from the wheel, butter

### American Alfredo 20

American-style with cream, Romano, Parmigiano Reggiano, garlic

Add a protein: steak 8 shrimp 7 grilled chicken 7

**Lasagna 18**  
herbed ricotta Sunday Sugo beef  
pork mozzarella

**Lamberti's Sunday Sugo 16**  
slow-cooked red sauce  
meatballs or Italian sausage link

**Pasta Diavola 19**  
bowtie shrimp Calabrian chilis cream

**Braised Beef Ravioli 19**  
braised beef ravioli meat sauce

**Angel Hair Pomodoro 16**  
cherry tomatoes EVOO garlic basil

**Wild Mushroom Bowtie 17**  
porcini cremini portobello  
rosa sauce basil

**Sausage & Peppers 19**  
Italian sausage bell peppers wine  
white onions Sunday sugo spaghetti

**Penne Primavera 16**  
sautéed vegetables tomatoes garlic  
marinara

## FROM THE GRILL

**Mixed Grill 26**  
beef tenderloin chicken Italian sausage  
vegetables hot skillet

**Ribeye Santo 36**  
12 oz ribeye butter salt  
parmesan potatoes

**Lamb Chops 28**  
New Zealand lamb rosemary potatoes  
gusto

**Steak Tips Toscana 30**  
tenderloin tips butter salt gusto  
wild mushroom risotto



\*Warning: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

Vegetarian

## PIZZA

	10"	14"	16"	Gluten Free 12"
<b>Margherita</b> tomato basil EVOO	13.24	18.69	20.99	18.69
<b>Deluxe</b> pepperoni spicy Italian sausage mushroom red onion black olives	15.74	21.49	23.99	21.49
<b>Chicken Alfredo</b> chicken pancetta green onions white sauce	15.74	21.49	23.99	21.49
<b>The Meats</b> meatballs spicy & sweet Italian sausage pepperoni canadian bacon	16.99	22.89	25.49	22.89
<b>Carne Lamberti</b> pancetta spicy Italian sausage meatballs basil	16.99	22.89	25.49	22.89
<b>The Texan</b> steak pancetta fresh garlic Calabrian chili jalapeño	18.24	24.29	26.99	24.29
<b>Antipasto</b> green olives roasted tomatoes red onions pepperoncini peppers roasted red bell peppers	15.74	21.49	23.99	21.49

## BUILD YOUR OWN

All pizzas start with marinara and shredded whole milk mozzarella

	10"	14"	16"	Gluten Free 12"
	9.49 base	14.49 base	16.49 base	14.49 base
Single toppings	1.25	1.40	1.50	1.40
Double toppings <sup>2</sup>	2.50	2.80	3.00	2.80

### Vegetables

Kalamata olives black olives green olives  
basil roasted garlic fresh garlic  
tomatoes roasted tomatoes mushrooms  
roasted red bell peppers pepperoncini  
pineapple jalapeños Calabrian chilis  
artichoke hearts green onions  
red onions white onions  
sliced eggplant green bell peppers

### Meats

anchovies <sup>2</sup> chicken <sup>2</sup> meatballs <sup>2</sup>  
steak <sup>2</sup> pancetta <sup>2</sup> pepperoni  
salami Canadian bacon  
spicy Italian sausage crumbles  
sliced sweet Italian sausage beef

### Extra Cheese

shredded whole milk mozzarella feta  
sliced fresh mozzarella Romano  
ricotta fontina gorgonzola  
Parmigiano Reggiano

### Sauce

marinara gusto pesto  
olive oil & garlic white sauce

## SIDES

Garlic Parmesan Potatoes 7   
Mascarpone Spinach 7   
Wild Mushroom Risotto 7   
Italian Sausage 7

Broccoli Rabe 7   
Garlic Spinach 7   
Sautéed Vegetables 7   
Pasta with Sauce 7