

COCKTAILS

CRAFT

Old Fashioned	9
Sazerac	11
Woodford Reserve	12
Eagle Rare 10yr	13
Hennessey VSOP	15
Roaming Man	6
Martini	10
Tito's	12
Hendrick's	12
Belvedere	14
Espresso Martini	10
Vodka, espresso, Borghetti	
French 75	9
Gin, lemon, sparkling wine	

SIGNATURE

Negroni Lamberti	10
gin, sweet vermouth, Campari, orange	
Limoncello Drop	10
vodka, limoncello, lemon, sugar rim	
Sicilian Crush	9
Aperol, prosecco, orange, mint	
Italian Mule	9
vodka, ginger beer, amaro, lime, mint	
Amalfi Sour	9
vodka, cherry liqueur, lemon	
Frozen Peach Bellini	7
rum, peach, sparkling wine	
Cappuccino Martini	12
vodka, Borghetti	

MOCKTAIL

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

WINE BY THE GLASS

Red	Glass	Quartino	Bottle
Pellegrini Pinot Noir, Russian River Valley, CA	14	20	60
Dante di Fiorenza Chianti Riserva, Toscana	12	17	49
Fulcrum MadMan Red Blend, Napa, CA	13	18	52
Bosco del Merlo Riserva Merlot, Veneto	11	14	44
Borgo Scopeto 'Borgonero' Super Tuscan, Toscana	12	17	49
Ty Caton Cabernet Sauvignon, Sonoma, CA	15	21	62
MAAL 'biutiful' Malbec, Mendoza, ARG	13	18	52
Masseria Frattasi 'Caudium' Aglianico, Campania	12	17	49
White			
Cloisonné Chardonnay (oaked), Sonoma, CA	12	17	49
Sant'Elena Chardonnay (unoaked), Friuli	11	14	44
Gradis'ciutta Sauvignon Blanc, Friuli	12	17	49
Monticello 'il Gropolo' Vermentino, Liguria	11	14	44
Ricossa Moscato d'Asti, Piemonte	11	14	44
Marco Porello, Rosato, Langhe	11	15	44
Sparkling			
Starla Prosecco Extra Dry, Veneto	11	~	~
Broletto Lambrusco (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 Seasonal	6.5/9	MPBC Half - Life Hazy IPA	7/9
Dallas, TX		Dallas, TX	
MPBC Irishman Red Ale	6.5/9	512 Pecan Porter	6/8
Dallas, TX		Austin, TX	



PANINI

Served with fries

The Italian			8/15	Grilled Chicken			7/13
cured meats	roasted tomato	arugula		chicken breast	green leaf	tomato	
red onions	pepperoncini	pesto		red onion	dijon mustard	mayonnaise	
Wild Mushroom Mozzarella 			7/13	Chicken Parmigiano			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

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

\$12 Daily Lunch Specials

Monday	Italian Pot Roast
Tuesday	Spaghetti & Meatballs
Wednesday	Sausage & Peppers Siciliano
Thursday	Lasagna
Friday	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 something for everyone, Lamberti's Sunday Brunch is the perfect place for family and friends.

Adults \$29 | Kids (6-12) \$14 | Kids 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



FAMILY RECIPES

Nonna Lamberti 23
trio of lasagna chicken parmigiano pasta diavola

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

Pesce Soffocato 34
European sea bass risotto
creamy crawfish sauce
Piccata style still available

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"
Margherita	13.24	18.69	20.99	18.69

Deluxe	15.74	21.49	23.99	21.49
pepperoni spicy Italian sausage mushroom	red onion	black olives		

Chicken Alfredo	15.74	21.49	23.99	21.49
chicken pancetta	green onions	white sauce		

The Meats	16.99	22.89	25.49	22.89
meatballs spicy & sweet Italian sausage	pepperoni	canadian bacon		

Carne Lamberti	16.99	22.89	25.49	22.89
pancetta spicy Italian sausage	meatballs	basil		

The Texan	18.24	24.29	26.99	24.29
steak pancetta fresh garlic	Calabrian chili	jalapeño		

Antipasto	15.74	21.49	23.99	21.49
green olives roasted tomatoes	red onions	pepperoncini peppers	roasted red bell peppers	

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 ²	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 ² chicken ² meatballs ²
steak ² pancetta ² pepperoni
salami Canadian bacon
spicy Italian sausage crumbles
sliced sweet Italian sausage beef

Sauce

marinara gusto pesto
olive oil & garlic white sauce

Extra Cheese

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

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