



APPETIZERS



Antipasti (Choose 3)

Each antipasti board comes with olive mix, gusto, candied pistachios, fresh strawberries, and Calabrian chilis.

Soft: Garlic & Herb Boursin (5)

Roquefort (5)

Fresh Mozzarella (5)

Semi-Hard: Brazos Valley Texas Cheddar (5)

Fontina (4)

Pepper Jack (4)

Gorgonzola (4)

Hard: Pecorino Romano (5)

Feta (4)

Parmigiano Reggiano (5)

Cured Meats:

Crispy pancetta (6)

Calabrese salami (5)

Genoa salami (5)

Shaved ham (5)

Americana Sampler

18

Fried assortment of herbed fries, mozzarella, calamari, chicken tenders, served w/ marinara

Wings

Crispy, fried chicken wings. Choose naked or topped with one of our five sauces: Parmesan Garlic, Traditional Hot, Calabrian, Creamy Calabrian, or Ghost Chili.

10 wings for \$12, 20 wings for \$21, 30 wings for \$33

Roasted Ravioli

13

Fried, breaded ravioli, filled with braised beef, and served with marinara sauce

Mozzarella Fritta

V 10

Fried house-made whole-milk mozzarella, served with marinara and buttermilk ranch

Bread Sticks

House-made bread sticks, served with marinara and alfredo sauce

Gusto Italian for flavor

V 4

Our signature flavor! Inspired by Italian Salsa verde, chimichurri, and garlic aioli. Perfect for dipping in Mamma's bread!

Crispy Pancetta

9

House-made herbed pork belly, served with a spicy, local honey ghost chili sauce

Carpaccio

18

Thinly sliced beef tenderloin, served chilled with balsamic, arugula, pecorino, and EVOO

Lamberti's Grilled Octopus

17

Fire-roasted octopus and garlic crostini, with lemon, gusto, butter and balsamic glaze

Crab Claws Picatta

Half/ Full
Market Price

Gulf crab claws, sautéed in a lemon butter sauce

Calamari

16

Fried calamari, lemon, with marinara sauce

Scampi Bruschetta

10

Grilled crostini topped with buttered gulf shrimp, green onions, tomatoes, and lemon

Bruschetta Pomodoro

V 9

Crispy eggplant medallions, topped with tomato, basil, balsamic glaze and Extra Virgin Olive Oil

Stuffed Mushrooms

V 7

Mushrooms filled with gorgonzola cheese, garlic, fresh mint, butter and breadcrumbs, topped with parmesan garlic sauce

Caprese

V 11

House-made mozzarella, whole roasted tomato, pesto, basil, balsamic glaze, and Extra Virgin Olive Oil



SOUP & SALADS



Minestrone

V 5/9

Vegetable soup; a Lamberti's house tradition

Italian Stew

6/11

Wild Mushrooms, braised beef & pork

Della Cucina

5/9

Our kitchen's daily soup creation (only available Monday - Friday)

Add a protein to any dish

5 Gulf shrimp	6
Grilled Chicken	6
Blackened salmon	7
Steak tips	7
Pancetta	4

Et tu, Brute? Our Caesar

V 5.5/10

Green leaf lettuce, parmesan, croutons, Caesar dressing (anchovies upon request)

The Greek

V 7/13

Green leaf lettuce, tomato, feta, red onion, kalamata olives, cucumber, red wine vinaigrette

Arugula & Mushroom

V 5.5/10

Arugula, wild mushrooms, gorgonzola, candied pecans, balsamic vinaigrette

Lamberti's Salad

V 5/9

Green leaf lettuce, arugula, herbs, carrots, olives, pepperoncini, gusto vinaigrette



Ribeye Santo 31

12oz. ribeye, cooked to temp, topped with butter, salt, and gusto, served with parmesan garlic potatoes

Steak Tips Toscana 21

Beef tenderloin tips cooked to temp, topped with butter, salt and gusto, served with wild mushroom risotto

Uncle Antonio 19

Grilled and sliced top sirloin "coulotte", served with fresh tomato, white onion and lemon juice salad, topped with fresh herbs and grilling salt

Mixed Grill 21

Grilled beef tenderloin medallions, chicken, Italian sausage, vegetables. Served on hot skillet

Grilled Lamb Chops 27

Marinated New Zealand lamb chops, rosemary potatoes, gusto glace

Braised Lamb Osso Buco 27

Braised lamb shank, served over a bed of risotto

Veal Marsala 25

Top round veal scaloppini, with wild marsala mushroom sauce, and broccolini

Sausage & Peppers 20

House-made Italian sausage, cut in medallions, sautéed, and tossed with bell peppers, mozzarella, white onions, spaghetti, and Sunday Sugo

Scallops 27

Sea scallops, sautéed vegetables, lemon butter cream sauce

Blackened Salmon 21

Seared blackened salmon, served with mascarpone spinach

Spigola Piccata 21

Sea Bass in lemon butter cream sauce, served with wild mushroom risotto

Chicken Piccata 19

Chicken cutlet in lemon butter cream sauce, served with garlic spinach

Chicken Parmigiano 19

Crispy chicken, topped with whole milk mozzarella, on a bed of spaghetti, with Lambert's Sunday Sugo

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Original "World Famous" Alfredo V 21

From Rome to Irving: fettuccine, Parmigiano Reggiano, in a light cheese sauce

American Alfredo V 19

Cream, Romano and Parmesan cheese, and garlic

Texas Cheddar Alfredo V 19

Parmigiano Reggiano, Calabrian chilis, Brazos Valley white cheddar

Blue Cheese Alfredo V 18

Parmigiano Reggiano, Roquefort blue

Add steak (7), shrimp (6), or chicken (6)

Pasta Diavola 19

Bowtie pasta, shrimp, Calabrian chilis, in a spicy cream sauce

Lamberti's Sunday Sugo 14

Spaghetti with house made red sauce, and choice of meatballs or a sausage link

Lasagna 17

Lamberti's Sunday Sugo, herb ricotta, crumbled meatballs, lasagna noodles, mozzarella

Braised Beef Ravioli 18

Beef stuffed ravioli, served with our signature meat sauce

Cheese Ravioli V 18

Ravioli, with ricotta, tossed in brown butter sage, with marinara and pecorino

VEGETARIAN

Spinach Pesto V 18

Pappardelle pasta, tossed with a locally sourced spinach basil pesto and Italian sundried tomatoes

Penne Primavera V 12

Sautéed vegetables, penne, garlic, roasted tomato, marinara sauce

Wild Mushroom Bowtie V 17

Porcini, cremini, and portabella mushroom, farfalle pasta, rosa sauce, and basil

Eggplant Parmesan V 16

Fresh eggplant medallions, topped with roasted tomatoes and mozzarella cheese, served with garlic spinach

SIDES

Garlic parmesan potatoes • Broccolini 6

Mascarpone spinach • Garlic spinach

Wild mushroom risotto • Sautéed vegetables

Italian sausage • Meatballs • Pasta with sauce



PANINI



Half 4 in./Full 8 in. served with fries

Signore Lamberti Panini 7/13

Cured meats, roasted tomatoes, pepperoncini, shaved red onions, arugula, gusto pesto, ciabatta

Wild Mushroom Mozz Panini V 6/11

Sautéed wild mushrooms, house-made fresh mozzarella, arugula, caramelized onions, aged balsamic, ciabatta

Grilled Chicken Panini 6/11

Grilled Chicken breast, mayonnaise, dijon mustard, sliced tomato, green leaf lettuce, red onion, ciabatta

Chicken Parmesan Panini 6/11

A Dallas favorite: fried chicken with Sunday sugo, and melted mozzarella cheese, ciabatta



LUNCH



Lunch specials available every day 11-3

Includes a cup of soup or Lamberti's salad

Lamberti's Unlimited Pasta Lunch

9*

Choose a pasta

Spaghetti • Angel hair • Bowtie • Penne • Fettuccine • Gluten-free rotini

Choose a Sauce

Lamberti's Sunday Sugo • Meat sauce • Marinara sauce • Alfredo sauce • Rosa sauce • Gusto cream

Additional Items

(Extra charge also applies to each refill)

Meatballs \$2 • Italian sausage link \$2 • Wild mushrooms \$2 • Sautéed veggies \$2 • Roma tomatoes \$2
5 Jumbo shrimp \$6 • Grilled chicken \$6 • Blackened salmon \$7 • Steak tips \$7 • Italian bacon (Pancetta) \$4

The Greek V 13

Green leaf lettuce, tomato, feta, red onion, Kalamata olives, cucumber, red wine vinaigrette
Add chicken (6), shrimp (6), or salmon (7)

Pizza Lunch V 12

10 in. two-topping pizza

Lasagna 11

Meat sauce, herb ricotta, crumbled meatballs, layered in lasagna noodles, Lamberti Sunday Sugo, mozzarella

Eggplant Parmesan V 9

Crispy fresh Eggplant, topped with roasted tomatoes, and mozzarella cheese, served with garlic spinach

Soup & Salad V 9

Choice of cup of Soup, with House or Caesar salad

Soup & Panini 10

Choice of cup of Soup, with a choice of half-portion of panini

Et tu, Brute? Our Caesar V 10

Green leaf lettuce, parmesan, croutons, Caesar dressing (anchovies upon request) Add chicken (6), shrimp(6), or salmon (7)

Mixed Grill 15

Grilled beef tenderloin medallions, chicken, Italian sausage, vegetables

Chicken Piccata 13

Chicken cutlet, in lemon butter cream sauce, with garlic spinach

Chicken Parmesan 13

Crispy chicken, topped with mozzarella cheese, on a bed of spaghetti, with Lamberti Sunday Sugo

Spigola Piccata 15

Sea Bass, in lemon butter cream sauce, with wild mushroom risotto

Veal Marsala 15

Top round veal scaloppini, with a wild mushroom marsala, and broccolini

*No to-go boxes for refills

Ask about our weekend Brunch menu and drink specials

LOCAL ~ FAMIGLIA ~ TRADITION

OUR PIZZAS



YOUR PIZZA

All of our pizzas start with our house-made marinara and shredded, whole-milk, mozzarella

Deluxe	12.49
Pepperoni, spicy Italian sausage, mushrooms, red onions, black olives	17.24
	19.74

Margherita V	10.49
Tomato, basil, extra virgin olive oil	14.94
	17.24

Antipasto V	12.49
Sicilian green olives, oven roasted tomatoes, red onions, pepperoncini, roasted red bell peppers	17.24
	19.74

Carne Lambertini	12.49
Pancetta, spicy Italian sausage, meatballs, basil	17.24
	19.74

The Meats	13.49
Meatball, spicy Italian sausage, sweet Italian sausage, pepperoni, Canadian bacon	18.39
	20.99

The Texan	13.49
Steak, Pancetta, Fresh garlic, Calabrian chilis, Jalapenos	18.39
	20.99

Chicken Alfredo	11.49
Chicken, Pancetta, Green Onions, White sauce	16.09
	18.49

Build your pizza (mozzarella only)

10 in. personal	7.49
14 in. medium	11.49
16 in. large	13.49
Gluten-free	11.99

Vegetables	1.00 ea
Kalamata olives • Black olives	1.15 ea
Sicilian green olives • Roasted garlic	1.25 ea
Fresh garlic • Basil • Roma tomatoes	
Roasted tomatoes • Roasted red bell peppers • Mushrooms • Pepperoncini	
Pineapple • Jalapenos • Calabrian chilis	
Artichoke hearts • Green onions	
Red onions • White onions	
Sliced eggplant • Green peppers	

Meats	1.00 ea
Anchovies* • Chicken* • Meatballs*	1.15 ea
Steak* • Spicy Italian sausage crumbles	1.25 ea
Beef • Sliced sweet Italian sausage links	
Genoa salami • Pepperoni • Pancetta	
Canadian bacon	

Extra Cheese	2.00 ea
Shredded whole milk mozzarella	2.30 ea
Sliced fresh mozzarella • Romano	2.50 ea
Feta • Ricotta • Fontina • Gorgonzola	
Roquefort • Brazos Valley white cheddar	
Parmigiano reggiano	

Sauce	
Marinara • Gusto pesto • Olive oil & garlic	
White sauce	

*Counts as a double topping