



## APPETIZERS



### SHAREABLE

<b>Gusto V</b>	5	<b>Americana Sampler</b>	21
Our signature flavor inspired by Italian salsa verde, chimichurri, and garlic aioli. Perfect for dipping Mamma's bread!		Fried assortment of herbed fries, mozzarella, calamari and chicken tenders, served with marinara	
<b>Antipasto Board</b>	25	<b>Lamberti's Sausage &amp; Peppers Skillet</b>	14
Garlic & Herb Boursin, fresh mozzarella, Genoa salami, shaved ham, and Calabrese salami served with olive mix, gusto, candied pistachios and fresh strawberries		Sliced Italian Sausage, red & green bell peppers, and onions served on a sizzling hot skillet	
<b>Crab Claws Piccata</b>	Half/Full Market Price	<b>Breadsticks V</b>	7
Gulf crab claws, sautéed in a lemon butter sauce		House-made bread sticks, served with marinara and Alfredo sauce	
		<b>Mozzarella Fritta V</b>	11
		Fried whole-milk mozzarella, served with marinara and buttermilk ranch	

### SMALL PLATES

<b>Arancine V</b>	8	<b>Calamari</b>	9
Crispy Arborio rice balls filled with mozzarella and egg. Served with Calabrian chili puree.		Fried calamari, lemon, with marinara sauce	
<b>Caprese V</b>	6	<b>Wings</b>	7
Fresh mozzarella, whole roasted tomato, pesto, basil, balsamic glaze, and Extra Virgin Olive Oil.		5 wings tossed in your choice of sauce. Choose from Parmesan Garlic, Traditional Hot, Calabrian, Creamy Calabrian, or Ghost Chili.	
<b>Crispy Pancetta</b>	8	<b>Roasted Ravioli</b>	8
House-made herbed pork belly, served with a spicy, local honey ghost chili sauce		Fried breaded ravioli, filled with braised beef and served with marinara sauce	
<b>Lamberti's Grilled Octopus</b>	9	<b>Stuffed Mushrooms V</b>	7
Fire-roasted octopus and garlic crostini with lemon, gusto, butter, and balsamic glaze		Mushrooms filled with gorgonzola cheese, garlic, fresh mint, butter and breadcrumbs, topped with parmesan garlic sauce	
<b>Housemade Meatballs</b>	7	<b>Bruschetta Pomodoro V</b>	6
Our family recipe made with pork, beef, and romano cheese. Served with Lamberti's Sunday Sugo.		Crispy eggplant medallions, topped with tomato, basil, balsamic glaze and Extra Virgin Olive Oil	



## SOUP & SALADS



<b>Minestrone</b> <span>✓</span>	5/9	<b>Et tu, Brute? Our Caesar</b>	5.5/10										
Vegetable soup; a Lamberti's house tradition		Green leaf lettuce, parmesan, croutons, Caesar dressing (anchovies upon request)											
<b>Italian Stew</b>	6/11	<b>Antipasto Salad</b>	8/14										
Wild mushrooms, braised beef & pork		Lamberti's house salad topped with shaved ham, Genoa salami, fresh mozzarella and roasted red peppers											
<b>Della Cucina</b>	6/11	<b>The Greek</b> <span>✓</span>	7/13										
Our kitchen's daily soup creation (only available Monday - Friday)		Green leaf lettuce, tomato, feta, red onion, Kalamata olives, cucumber, red wine vinaigrette											
<div><b>Add a protein to any dish</b><table><tr><td>5 Gulf Shrimp</td><td>7</td></tr><tr><td>Grilled Chicken</td><td>7</td></tr><tr><td>Blackened Salmon</td><td>8</td></tr><tr><td>Steak Tips</td><td>8</td></tr><tr><td>Pancetta</td><td>5</td></tr></table></div>				5 Gulf Shrimp	7	Grilled Chicken	7	Blackened Salmon	8	Steak Tips	8	Pancetta	5
5 Gulf Shrimp	7												
Grilled Chicken	7												
Blackened Salmon	8												
Steak Tips	8												
Pancetta	5												
		<b>Arugula &amp; Mushroom</b> <span>✓</span>	5.5/10										
		Arugula, wild mushrooms, gorgonzola, candied pecans, balsamic vinaigrette											
		<b>Lamberti's Salad</b> <span>✓</span>	5/9										
		Green leaf lettuce, arugula, herbs, carrots, olives, pepperoncini, gusto vinaigrette											

# HOUSE SPECIALTIES



# PASTAS

## FROM THE GRILL

**Ribeye Santo** 36  
12 oz. ribeye, cooked to temp, topped with butter, salt, and gusto, served with parmesan garlic potatoes

**Steak Tips Toscana** 28  
Beef tenderloin tips cooked to temp, topped with butter, salt and gusto, served with wild mushroom risotto

**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

## FAMILY RECIPES

**Nonna Lamberti** 22  
Some of our favorite items on one plate: Chicken Parmigiano, Lasagna, and Pasta Diavola

**Braised Lamb Osso Buco** 34  
Braised lamb shank served over a bed of risotto

**Scallops** 31  
Sea scallops, sautéed vegetables, lemon butter cream sauce

**Blackened Salmon** 21  
Seared blackened salmon, served with mascarpone spinach

**Spigola Piccata** 24  
European 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 Lamberti's Sunday Sugo

**Eggplant Parmesan** **V** 17  
Fresh eggplant medallions, topped with roasted tomatoes and mozzarella cheese, served with garlic spinach

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

**Original "World Famous" Alfredo** **V** 21  
From Rome to Irving: fettuccine and Parmigiano Reggiano, in a light cheese sauce

**American Alfredo** **V** 19  
Cream, Romano and Parmesan cheese, garlic  
Add steak (8), shrimp (7), or chicken (7)

**Lasagna** 17  
Lamberti's Sunday Sugo, herb ricotta, crumbled meatballs, lasagna noodles, mozzarella

**Pasta Diavola** 19  
Bowtie pasta, shrimp, Calabrian chilies, in a spicy cream sauce

**Lamberti's Sunday Sugo** 15  
Spaghetti with house-made red sauce, and choice of meatballs or a sausage link

**Angel Hair Pomodoro** 12  
Pasta tossed with olive oil, garlic, cherry tomatoes, and basil

**Sausage & Peppers** 19  
House-made Italian sausage, cut in medallions, sautéed, and tossed with bell peppers, mozzarella, white onions, spaghetti, and Sunday Sugo

**Braised Beef Ravioli** 19  
Beef stuffed ravioli, served with our signature meat sauce

**Wild Mushroom Bowtie** **V** 17  
Porcini, cremini, and portobello mushroom, farfalle pasta, rosa sauce, and basil

**Penne Primavera** **V** 12  
Sautéed vegetables, penne, garlic, roasted tomato, marinara sauce

## SIDES

Garlic parmesan potatoes

Broccolini

Mascarpone spinach

Garlic spinach

Wild mushroom risotto

Sautéed vegetables

Italian sausage

Pasta with sauce

7



# PANINI



Served with fries

Half 4 in./Full 8 in.

## Signore Lamberti Panini

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

8/15

## Wild Mushroom Mozz Panini V

Sautéed wild mushrooms, fresh mozzarella, arugula, caramelized onions, aged balsamic, on ciabatta

7/13

## Grilled Chicken Panini

7/13

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

## Chicken Parmesan Panini

7/13

A Dallas favorite; fried chicken with Sunday Sugo and melted mozzarella cheese, on ciabatta



# LUNCH



Lunch specials available every day 11-3

Add a cup of soup or Lamberti's salad for \$5

## Lamberti's Unlimited Pasta Lunch

10\*

### Choose a pasta

Spaghetti • Angel hair • Bowtie • Penne • Fettuccine

Gluten-free rotini available for \$2

### 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 vegetables \$2 • Roma tomatoes \$2  
Jumbo shrimp \$7 • Grilled chicken \$7 • Blackened salmon \$8 • Steak tips \$8 • Italian bacon (Pancetta) \$5

## The Greek V

13

Green leaf lettuce, tomato, feta, red onion, Kalamata olives, cucumber, red wine vinaigrette  
Add chicken (7), shrimp (7), or salmon (8)

## Pizza & Salad V

13

10 inch two-topping pizza, with Lamberti's salad

## Lasagna

11

Meat sauce, herb ricotta, crumbled meatballs, layered in lasagna noodles topped with Lamberti's Sunday Sugo and mozzarella

## Eggplant Parmesan V

9

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

## Soup & Salad V

9

A cup of your choice of soup, with Lamberti's or Caesar salad

## Soup & Panini

10

A cup of your choice of soup, with a half-portion of panini

## Et tu, Brute? Our Caesar V

10

Green leaf lettuce, parmesan, croutons, Caesar dressing (anchovies upon request)  
Add chicken (7), shrimp (7), or salmon (8)

## Mixed Grill

16

Grilled beef tenderloin medallions, chicken, Italian sausage, and vegetables served on a hot skillet

## Chicken Piccata

15

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

## Chicken Parmesan

15

Crispy chicken on a bed of spaghetti topped with Lamberti's Sunday Sugo and mozzarella

## Spigola Piccata

16

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

\*To-go boxes not offered for pasta refills

Ask about our weekend Brunch menu and drink specials

LOCAL ~ FAMIGLIA ~ TRADITION



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

<b>Deluxe</b>	14.74
Pepperoni, spicy Italian sausage, mushrooms, red onions, and black olives	19.49
	21.99
	20.99

<b>Margherita</b>	12.24
Tomato, basil, and extra virgin olive oil	16.69
	18.99
	18.19

<b>Antipasto</b>	14.74
Sicilian green olives, oven roasted tomatoes, red onions, pepperoncini, and roasted red bell peppers	19.49
	21.99
	20.99

<b>Carne Lamberti</b>	15.99
Pancetta, spicy Italian sausage, meatballs, and basil	20.89
	23.49
	22.39

<b>The Meats</b>	15.99
Meatballs, spicy Italian sausage, sweet Italian sausage, pepperoni, and Canadian bacon	20.89
	23.49
	22.39

<b>The Texan</b>	17.24
Steak, pancetta, fresh garlic, Calabrian chili, and jalapeno	22.29
	24.99
	23.79

<b>Chicken Alfredo</b>	14.74
Chicken, pancetta, green onions, and white sauce	19.49
	21.99
	20.99

## Build your pizza (mozzarella only)

10 inch personal	8.49
14 inch medium	12.49
16 inch large	14.49
<b>Gluten-free</b>	13.99

<b>Vegetables</b>	1.25 each
Kalamata olives • Black olives	1.40 each
Sicilian green olives • Roasted garlic	1.50 each
Fresh garlic • Basil • Roma tomatoes	1.40 each
Roasted tomatoes • Roasted red bell peppers • Mushrooms • Pepperoncini	
Pineapple • Jalapenos • Calabrian chilis	
Artichoke hearts • Green onions	
Red onions • White onions	
Sliced eggplant • Green peppers	

<b>Meats</b>	1.25 each
Anchovies* • Chicken* • Meatballs*	1.40 each
Steak* • Pancetta* • Pepperoni	1.50 each
Spicy Italian sausage crumbles	1.40 each
Sliced sweet Italian sausage links	
Genoa salami • Canadian bacon	

\*counts as double topping

<b>Extra Cheese</b>	2.50 each
Shredded whole milk mozzarella	2.80 each
Sliced fresh mozzarella • Romano	3.00 each
Feta • Ricotta • Fontina • Gorgonzola	2.80 each
Roquefort • Brazos Valley white cheddar	
Parmigiano Reggiano	

## Sauce

Marinara • Gusto pesto  
Olive oil & garlic • White Sauce