



## APPETIZERS



### SHAREABLE

|   |                           |  |    |
|---|---------------------------|--|----|
| <b>Gusto</b> <span>V</span>   | 5                         | <b>Americana Sampler</b>   | 24 |
| 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<br>Market Price | <b>Breadsticks</b> <span>V</span>  | 7  |
| Gulf crab claws, sautéed in a lemon butter sauce  |                           | House-made bread sticks, served with marinara and Alfredo sauce                                  |    |
|   |                           | <b>Mozzarella Fritta</b> <span>V</span>  | 11 |
|   |                           | Fried whole-milk mozzarella, served with marinara and buttermilk ranch                           |    |

### SMALL PLATES

|   |   |  |   |
|---|---|--|---|
| <b>Arancine</b> <span>V</span>  | 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</b> <span>V</span>   | 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</b> <span>V</span>  | 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</b> <span>V</span>  | 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>V</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>V</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> Add a protein to any dish <div> 5 Gulf Shrimp7 Grilled Chicken7 Blackened Salmon8 Steak Tips8 Pancetta5 </div> </div> |      |   |        |
|   |      | <b>Arugula &amp; Mushroom</b> <span>V</span>  | 5.5/10 |
|   |      | Arugula, wild mushrooms, gorgonzola, candied pecans, balsamic vinaigrette                             |        |
|   |      | <b>Lamberti's Salad</b> <span>V</span>  | 5/9    |
|   |      | Green leaf lettuce, arugula, herbs, carrots, olives, pepperoncini, gusto vinaigrette                  |        |

# HOUSE SPECIALTIES



# PASTAS

## FROM THE GRILL

|  |           |
|--|-----------|
| <b>Ribeye Santo</b>  | <b>36</b> |
| 12 oz. ribeye, cooked to temp, topped with butter, salt, and gusto, served with parmesan garlic potatoes   |           |
| <b>Steak Tips Toscana</b>  | <b>28</b> |
| Beef tenderloin tips cooked to temp, topped with butter, salt and gusto, served with wild mushroom risotto |           |
| <b>Mixed Grill</b>   | <b>24</b> |
| Grilled beef tenderloin medallions, chicken, Italian sausage, vegetables. Served on hot skillet            |           |
| <b>Grilled Lamb Chops</b>  | <b>27</b> |
| Marinated New Zealand lamb chops, rosemary potatoes, gusto glace   |           |

## FAMILY RECIPES

|   |           |
|---|-----------|
| <b>Nonna Lamberti</b>   | <b>22</b> |
| Some of our favorite items on one plate: Chicken Parmigiano, Lasagna, and Pasta Diavola                   |           |
| <b>Braised Lamb Osso Buco</b>   | <b>34</b> |
| Braised lamb shank served over a bed of risotto   |           |
| <b>Scallops</b>   | <b>31</b> |
| Sea scallops, sautéed vegetables, lemon butter cream sauce  |           |
| <b>Blackened Salmon</b>   | <b>24</b> |
| Seared blackened salmon, served with mascarpone spinach   |           |
| <b>Spigola Piccata</b>  | <b>26</b> |
| European Sea Bass in lemon butter cream sauce, served with wild mushroom risotto                          |           |
| <b>Chicken Piccata</b>  | <b>20</b> |
| Chicken cutlet in lemon butter cream sauce, served with garlic spinach                                    |           |
| <b>Chicken Parmigiano</b>   | <b>19</b> |
| Crispy chicken, topped with whole milk mozzarella, on a bed of spaghetti, with Lamberti's Sunday Sugo     |           |
| <b>Eggplant Parmesan</b> <span style="color: green;">V</span>   | <b>17</b> |
| 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** V **15**  
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 **15**  
Sautéed vegetables, penne, garlic, roasted tomato, marinara sauce

## SIDES

|                          |          |
|--------------------------|----------|
| Garlic parmesan potatoes |          |
| Broccolini               |          |
| Mascarpone spinach       |          |
| Garlic spinach           |          |
| Wild mushroom risotto    | <b>7</b> |
| Sautéed vegetables       |          |
| Italian sausage          |          |
| Pasta with sauce         |          |

# OUR PIZZAS



# YOUR PIZZA

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

|   |        |       |
|---|--------|-------|
| <b>Deluxe</b>                           | 10"    | 15.74 |
| Pepperoni, spicy Italian sausage,       | 14"    | 21.49 |
| mushrooms, red onions, and black olives | 16"    | 23.99 |
|   | GF 12" | 21.49 |

|   |        |       |
|---|--------|-------|
| <b>Margherita V</b>                       | 10"    | 13.24 |
| Tomato, basil, and extra virgin olive oil | 14"    | 18.69 |
|   | 16"    | 20.99 |
|   | GF 12" | 18.69 |

|   |        |       |
|---|--------|-------|
| <b>Antipasto V</b>                      | 10"    | 15.74 |
| Sicilian green olives, oven roasted     | 14"    | 21.49 |
| tomatoes, red onions, pepperoncini, and | 16"    | 23.99 |
| roasted red bell peppers                | GF 12" | 21.49 |

|                                  |        |       |
|----------------------------------|--------|-------|
| <b>Carne Lamberti</b>            | 10"    | 16.99 |
| Pancetta, spicy Italian sausage, | 14"    | 22.89 |
| meatballs, and basil             | 16"    | 25.49 |
|                                  | GF 12" | 22.89 |

|                                   |        |       |
|-----------------------------------|--------|-------|
| <b>The Meats</b>                  | 10"    | 16.99 |
| Meatballs, spicy Italian sausage, | 14"    | 22.89 |
| sweet Italian sausage, pepperoni, | 16"    | 25.49 |
| and Canadian bacon                | GF 12" | 22.89 |

|  |        |       |
|--|--------|-------|
| <b>The Texan</b>                         | 10"    | 18.24 |
| Steak, pancetta, fresh garlic, Calabrian | 14"    | 24.29 |
| chili, and jalapeño                      | 16"    | 26.99 |
|  | GF 12" | 24.29 |

|                                  |        |       |
|----------------------------------|--------|-------|
| <b>Chicken Alfredo</b>           | 10"    | 15.74 |
| Chicken, pancetta, green onions, | 14"    | 21.49 |
| and white sauce                  | 16"    | 23.99 |
|                                  | GF 12" | 21.49 |

## Build your pizza (mozzarella only)

|                              |       |
|------------------------------|-------|
| 10 inch personal             | 9.49  |
| 14 inch medium               | 14.49 |
| 16 inch large                | 16.49 |
| <b>Gluten-free (12 inch)</b> | 14.49 |

|                                    |        |           |
|------------------------------------|--------|-----------|
| <b>Vegetables</b>                  | 10"    | 1.25 each |
|                                    | 14"    | 1.40 each |
| Kalamata olives • Black olives     | 16"    | 1.50 each |
| Sicilian green olives • Basil      | GF 12" | 1.40 each |
| Roasted garlic • Fresh garlic      |        |           |
| Roma tomatoes • Roasted tomatoes   |        |           |
| Roasted red bell peppers           |        |           |
| Mushrooms • Pepperoncini           |        |           |
| Pineapple • Jalapeños • Calabrian  |        |           |
| chilis • Artichoke hearts • Green  |        |           |
| onions • Red onions • White onions |        |           |
| Sliced eggplant • Green peppers    |        |           |

|                                    |        |           |
|------------------------------------|--------|-----------|
| <b>Meats</b>                       | 10"    | 1.25 each |
|                                    | 14"    | 1.40 each |
| Anchovies* • Chicken* • Meatballs* | 16"    | 1.50 each |
| Steak* • Pancetta* • Pepperoni     | GF 12" | 1.40 each |
| Spicy Italian sausage crumbles     |        |           |
| Sliced sweet Italian sausage links |        |           |
| Genoa salami • Canadian bacon      |        |           |

\*counts as double topping

|                                      |        |           |
|--------------------------------------|--------|-----------|
| <b>Extra Cheese</b>                  | 10"    | 2.50 each |
|                                      | 14"    | 2.80 each |
| Shredded whole milk mozzarella       | 16"    | 3.00 each |
| Sliced fresh mozzarella • Romano     | GF 12" | 2.80 each |
| Feta • Ricotta • Fontina • Roquefort |        |           |
| Gorgonzola • Parmigiano Reggiano     |        |           |
| Brazos Valley white cheddar          |        |           |

|                                  |  |
|----------------------------------|--|
| <b>Sauce</b>                     |  |
| Marinara • Gusto pesto           |  |
| Olive oil & garlic • White Sauce |  |



# PANINI



Served with fries

Half 4 in./Full 8 in.

## Signore Lamberti Panini 8/15

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

## Wild Mushroom Mozz Panini V 7/13

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

## 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

5 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 10

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

## Soup & Salad V 10

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

## Soup & Panini 11

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 16

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 17

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