

# Lamberti's

— RISTORANTE —

## APPETIZERS

<b>Crab Claws Piccata</b> gulf blue crab claws, piccata butter, lemon, Greek oregano.....	MP
<b>Grilled Octopus</b> grilled octopus, gusto, balsamic butter glaze, toast points.....	11
<b>Calamari</b> fried calamari, lemon, marinara.....	9
<b>Americana Sampler</b> fries, mozzarella sticks, calamari, chicken tenders, marinara.....	24
<b>Lamberti's Sausage &amp; Peppers Skillet</b> house-made Italian sausage, bell peppers, white onions, hot skillet....	16
<b>Artichoke Hearts</b> (V) piccata butter, bread crumb.....	10

## Current Features

<b>Calamari</b> fried calamari, lemon, marinara	9
<b>Steak Tips Gorgonzola</b> steak tips, gorgonzola, cream, garlic, roasted potatoes, green beans	29
<b>Frozen Peach Bellini</b> rum, peach, sparkling wine	7

## APPETIZERS

<b>Beef Carpaccio</b> thinly sliced beef tenderloin, balsamic, arugula, pecorino, EVOO.....	18
<b>Creamy Calabrian Wings</b> 5 crispy wings, choice of blue cheese or ranch.....	8
<b>Dad's Meatballs</b> beef, pork, Romano cheese, Sugo sauce.....	9
<b>Caprese</b> (V) tomato, mozzarella, basil.....	9
<b>Breadsticks</b> (V) house-made dough, Alfredo, marinara.....	8
<b>Fried Mozzarella</b> (V) whole milk mozzarella, marinara, buttermilk ranch.....	13

## HOUSEMADE PASTA

<b>Nonna Lamberti</b> Lasagna, Chicken Parmigiano, Pasta Diavola.....	23
<b>World Famous Fettuccine Alfredo</b> (V) fettuccine, Parmigiano Reggiano from the wheel, butter.....	22
<b>American Alfredo</b> (V) American-style cream sauce, Pecorino Romano, Parmigiano Reggiano, garlic.....	20
<b>Lasagna</b> egg noodle sheets, ricotta, crushed meatballs, Sunday Sugo.....	18
<b>Lamberti's Sunday Sugo</b> slow-cooked red sauce, spaghetti, your choice of meatballs or Italian sausage link.....	16
<b>Pasta Diavola</b> paccheri, Argentine red shrimp, Calabrian chilis, cream.....	19
<b>Angel Hair Pomodoro</b> (V) cherry tomatoes, EVOO, garlic, basil.....	16

## FAMILY RECIPES

<b>Veal Marsala</b> veal scallopini, mushroom, garlic, dry Marsala, fresh parsley, angel hair pasta.....	28
<b>Braised Lamb Ossobuco</b> braised lamb shank, creamy risotto, carrots, onions, wine reduction sauce.....	35
<b>Rosemary Lamb Chops</b> New Zealand lamb, parmesan potatoes, herbs & garlic.....	28
<b>Steak Tips Gorgonzola</b> steak tips, gorgonzola, cream, garlic, roasted potatoes, green beans.....	29
<b>Mixed Grill</b> beef tenderloin, chicken, Italian sausage, vegetables, hot skillet.....	26
<b>Chicken Piccata</b> pan-seared chicken breast, butter, cream, lemon, Greek oregano, angel hair pasta.....	21
<b>Chicken Parmesan</b> chicken breast, mozzarella, Romano cheese, spaghetti, Sunday Sugo.....	20
<b>Blackened Salmon</b> blackened salmon, mascarpone spinach, dill, red bell peppers.....	25
<b>European Sea Bass</b> sea bass, risotto, smothered in a creamy crawfish sauce. Piccata-style available.....	34
<b>Eggplant Parmesan</b> (V) crisp eggplant, roasted tomatoes, mozzarella.....	23
<b>Wild Mushroom Risotto</b> (V) mushroom mix, fines herbes, pistachio, celery leaf, crispy onion.....	21

## PIZZA

<b>Margherita</b> (V) tomato, basil, EVOO.....	S 13	L 21
<b>Deluxe</b> pepperoni, spicy Italian sausage, mushroom, red onion, black olives.....	16	24
<b>Chicken Alfredo</b> chicken, pancetta, green onions, white sauce.....	16	24
<b>The Meats</b> meatballs, spicy & sweet Italian, sausage, pepperoni, Canadian bacon.....	17	25

<b>Antipasto</b> (V) green olives, artichoke hearts, red onions, pepperoncini, roasted red bell peppers.....	S 16	L 24
<b>Carne Lamberti</b> pancetta, spicy Italian sausage, meatballs, basil.....	17	25
<b>Cheese</b> (V) mozzarella, Parmigiano Reggiano, red sauce.....	12	20
<b>Pepperoni</b> pepperoni, mozzarella, red sauce.....	14	22

## SALAD & SOUP

<b>Lamberti's House</b> (V) green leaf, arugula, gusto vinaigrette, green olives, pepperoncini, carrots..... make it <b>Antipasto Style</b> with shaved ham, salami, mozzarella, roasted red bell pepper... +3   +5	5-5   10
<b>Caesar</b> green leaf, Parmigiano Reggiano, croutons, house-made Caesar with anchovies.....	5-5   10
<b>Greek</b> (V) green leaf, tomato, feta, red onion, Kalamata olives, red wine vinaigrette.....	7   13
<b>Arugula Mushroom</b> (V) arugula, wild mushrooms, gorgonzola, candied pecans, balsamic vinaigrette.....	5-5   10
<b>Minestrone</b> (V) Italian vegetable soup, concini pasta.....	5   9
<b>Chef's Soup of the Day</b> changes daily.....	6   11

## SANDWICHES

All sandwiches served with fries, cup of soup, or small house salad

<b>Sausage &amp; Peppers</b> sliced housemade Italian sausage, green bell pepper, red bell pepper, onion.....	16
<b>The Italian Salami</b> cured meats, roasted tomato, arugula, red onions, pepperoncini, pesto.....	17
<b>Wild Mushroom Mozzarella</b> (V) wild mushrooms, fresh mozzarella, balsamic, arugula, caramelized onion.....	15
<b>Grilled Chicken</b> chicken breast, green leaf, tomato, red onion, dijon mustard, mayonnaise.....	15
<b>Chicken Parmigiano</b> fried chicken breast, Sunday Sugo, Romano, mozzarella.....	15
<b>Meatball</b> housemade meatballs, Sunday Sugo, Romano, mozzarella.....	15

## SIDES & ADD-ONS

garlic parmesan potatoes 7 • green beans 7 • mascarpone spinach 7 • garlic spinach 7 • wild mushroom risotto 7 • Italian sausage 7 • sautéed vegetables 7 • pasta with sauce 7 • shrimp 7 • grilled chicken 7 • blackened salmon 9 • steak tips 9 • pancetta 6

SUNDAY - THURSDAY  
11:00am - 9:00pm

# Lamberti's

— RISTORANTE —

FRIDAY & SATURDAY  
11:00am - 10:00pm

## SIGNATURE

- Sicilian Crush**  
Aperol, prosecco, orange, mint..... 9
- Amalfi Sour**  
vodka, cherry liqueur, lemon..... 10
- Frozen Peach Bellini**  
rum, peach, sparkling wine..... 7
- Negroni Lamberti**  
gin, sweet vermouth, Campari, orange..... 11
- Limoncello Drop**  
vodka, limoncello, lemon, sugar rim..... 9
- Italian Mule**  
vodka, ginger beer, amaro, lime..... 9



## CLASSICS

- Old Fashioned**..... 9
  - Sazerac..... 11
  - Woodford Reserve..... 12
  - Eagle Rare 10yr..... 13
  - Hennessey VSOP..... 15
- Martini**..... 10
  - Tito's..... 12
  - Hendrick's..... 12
  - Belvedere..... 14
- Espresso Martini**  
vodka, espresso, Borghetti..... 11
- French 75**  
gin, lemon sparkling wine..... 9
- Boulevardier**  
Sazerac, Campari, sweet vermouth..... 9  
Try it up or on a big rock

## MOCKTAILS

N/A Sparkling Bellini  
peach, N/A sparkling wine  
7

Grapefruit Mule  
grapefruit, ginger beer, lemon  
7

N/A Espresso Martini  
espresso, cream, simple  
7

Strawbasil Smash  
strawberry, lemon, basil, simple  
7

## BEER

### DRAFT

- Peroni Rome, Italy..... 6
- Peticolas Rotator Dallas, TX..... 7

### BOTTLE

- Michelob Ultra..... 6
- Miller Lite..... 6
- Guinness..... 8
- Half-Life Hazy IPA..... 7
- Vitoria Lager..... 7
- Peroni Zero (N/A)..... 6

## WINE

### White

- Il Monticello 'Groppolo' Vermentino, Liguria..... 12 | 17 | 49
- Ricossa, Moscato d'Asti, Piemonte..... 11 | 14 | 44
- Gradis'ciutta Sauvignon Blanc, Friuli-Venezia Giulia..... 10 | 13 | 39
- Banfi 'Fontanelle' Chardonnay, Toscana, IT..... 13 | 18 | 52
- Umani Ronchi 'Vellodoro' Pecorino, Abruzzo..... 39
- Livio Felluga Pinot Grigio, Friuli..... 60
- Suore Cistercensi 'Coenobium' White Blend, Lazio..... 63
- Dearden 'Sleeping Giant' Chardonnay, Russian River, CA..... 70
- J. Baumer Riesling (medium-sweet), Pfalz, GER..... 35

### Red

- Olema Pinot Noir, Sonoma, CA..... 14 | 20 | 60
- MAAL 'biutiful' Malbec, Mendoza, ARG..... 13 | 18 | 52
- Fulcrum 'MadMan' Red Blend, Napa, CA..... 13 | 18 | 52
- Ty Caton Cabernet, Sonoma (Moon Mtn), CA..... 15 | 21 | 62
- Eugene Wine Cellars 'b<sup>2</sup>' Pinot Noir, Willamette, OR..... 47
- Roar Pinot Noir, St Lucia Highlands, CA..... 105
- Merry Edwards Pinot Noir, Russian River Valley, CA..... 160
- Seghesio Zinfandel, Sonoma, CA..... 48
- The Prisoner Red Blend, Napa, CA..... 86
- Mazzei 'Philip' Cabernet, Toscana..... 99
- Jordan Cabernet, Alexander Valley, CA..... 121
- Mt. Brave 'Mt. Veeder' Cabernet, Napa, CA..... 244

### Sparkling and Rosé

- Starla Prosecco, Veneto..... 10
- Porello Langhe Rosato, Piemonte..... 11 | 14 | 44
- Broletto Lambrusco, Emilia-Romagna n/v..... 10 | 13 | 39
- Notaio 'il Rogito' Aglianico Rosato (barrel-aged), Basilicata..... 55
- Lamberti's Prosecco, Veneto n/v..... 39
- Perrier Jouët Grand Brut Champagne, FR..... 85

### Italian Red

- Masseria Frattasi 'Caudium' Aglianico, Campania..... 12 | 17 | 49
- Borgo Scopeto 'Borgonero' Super Tuscan, Toscana..... 12 | 17 | 49
- Dante di Fiorenza Chianti Riserva, Toscana..... 12 | 17 | 49
- Tornatore Etna Rosso, Sicilia..... 52
- Di Majo Norante Sangiovese, Molise..... 35
- 'Fonte del Re' Lacrima di Morro d'Alba, Marche..... 51
- Vigne del Malina Cabernet Franc, Friuli..... 44
- Copertino 'Retrò' Negroamaro, Puglia..... 44
- Fraccaroli Valpolicella Ripasso, Veneto..... 64
- Torre Aragonese Calabria Rosso, Calabria..... 59
- Sedilesu 'Carnevale' Cannonau di Sardegna, Sardegna..... 67
- Grosjean Pinot Noir, Valle d'Aosta..... 62
- Kurtatsch 'Glen' Pinot Nero Riserva, Trentino Alto-Adige..... 99
- Lunelli 'Ziggurat' Red Blend, Umbria..... 56
- Contesa Montepulciano Riserva, Abruzzo..... 70
- Borgo Turrìto 'Dodiciventuno' Nero di Troia, Puglia..... 77
- Casa Emma Chianti Classico Riserva, Toscana..... 81
- Caparzo Brunello di Montalcino, Toscana..... 91
- Banfi Brunello di Montalcino, Toscana..... 140
- ARPEPE Rosso di Valtellina Nebbiolo, Lombardia..... 77
- San Silvestro Barbaresco, Piemonte..... 52
- Massolino Serralunga d'Alba Barolo, Piemonte..... 105
- Allegrini Amarone, Veneto..... 120
- Feudi di San Gregorio Taurasi, Campania..... 118

40% off Bottles of Wine  
any bottle priced under \$70 | Saturdays and Sundays only

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

# Lamberti's

— RISTORANTE —

## LUNCH

11am - 4pm | 7 days a week

8" Pizza Slice .....	9
8" Pizza Slice & Salad.....	11
Soup & Salad.....	10

### SLICE OPTIONS

Margherita (V)	Carne Lamberti
Deluxe	Antipasto (V)
Chicken Alfredo	Pepperoni
The Meats	Cheese (V)

### \$12 Daily Lunch Specials

Monday Italian Pot Roast  
Tuesday Spaghetti & Meatballs  
Wednesday Chicken Parmesan  
Thursday Homemade Lasagna  
Friday Wild Mushroom Risotto

## HALF SANDWICH

All sandwiches served with fries, cup of soup, or small house salad

### Sausage & Peppers

sliced housemade Italian sausage, green bell pepper, red bell pepper, onion..... 9

### The Italian Salami

cured meats, roasted tomato, arugula, red onions, pepperoncini, pesto..... 10

### Wild Mushroom Mozzarella (V)

wild mushrooms, fresh mozzarella, balsamic, arugula, caramelized onion..... 8

### Grilled Chicken

chicken breast, green leaf, tomato, red onion, dijon mustard, mayonnaise..... 8

### Chicken Parmigiano

fried chicken breast, Sunday Sugo, Romano, mozzarella..... 8

### Meatball

housemade meatballs, Sunday Sugo, Romano, mozzarella..... 8

## SALADS & SOUPS

### Lamberti's House (V)

green leaf, arugula, gusto vinaigrette, green olives, pepperoncini, carrots..... 5.5 | 10  
make it Antipasto Style with shaved ham, salami, mozzarella, roasted red bell pepper... +3 | +5

### Caesar

green leaf, Parmigiano Reggiano, croutons, house-made Caesar with anchovies..... 5.5 | 10

### Greek (V)

green leaf, tomato, feta, red onion, Kalamata olives, red wine vinaigrette..... 7 | 13

### Arugula Mushroom (V)

arugula, wild mushrooms, gorgonzola, candied pecans, balsamic vinaigrette..... 5.5 | 10

### Minestrone (V)

Italian vegetable soup, concini pasta..... 5 | 9

### Chef's Soup of the Day

changes daily..... 6 | 11

## HAPPY HOUR

### DRINKS

11am - 6pm | 7 days a week

#### House Wine

5 oz glass.....	5
8 oz quartino.....	7

#### Handmade Sangria

glass.....	5
pitcher.....	20

#### Peroni Italian Lager

16oz draft.....	5
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#### Frozen Peach Bellini

frozen rum, peach & sparkling wine... 5

#### Well Mixers

vodka, whiskey, tequila, gin, or rum... 6

## SNACKS

3pm - 6pm | 7 days a week

### 50% off Small Signature Pizzas

no substitutions

Margherita (V)	Carne Lamberti
Deluxe	Antipasto (V)
Chicken Alfredo	Pepperoni
The Meats	Cheese (V)

### Bruschetta

Four pieces up to two flavors.....	12
Six pieces up to three flavors.....	15

#### Caprese (V)

roasted tomato, basil, fresh mozzarella, EVOO

#### Mushroom (V)

mushroom mix, feta, olive oil, parsley

#### Spicy Boursin

spicy soppressata, Boursin garlic & herb, arugula

#### Dad's Favorite

Genoa salami, pesto, Parmigiano Reggiano

#### Bleu Balsamic (V)

Gorgonzola, balsamic, candied nuts, arugula

### Bottle & Bruschetta Special

your choice of three flavors and  
a bottle of red or white house wine 40

Available Wednesdays only

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— RISTORANTE —

## DESSERT

<b>Cannoli</b> <i>three mini cannoli, chocolate chips, candied pistachio.....</i>	8
<b>Tiramisu</b> <i>espresso-soaked lady fingers, mascarpone mousse, cocoa powder.....</i>	8
<b>Italian Limoncello Cream Cake</b> <i>candied pistachio, limoncello drizzle.....</i>	8
<b>Crème Brûlée</b> <i>vanilla cream custard, caramelized sugar.....</i>	8
<b>Flourless Chocolate Torte</b> <i>housemade flourless torte, red wine reduction.....</i>	8
<b>Gelato Americano</b> <i>Spumoni (pistachio, strawberry, and cherry) or French Silk Vanilla. From our friends at Henry's.....</i>	4   7

### Coffee

<b>Espresso</b> <i>Italian beans imported from Gran Caffè L'Aquila.....</i>	3   5
<b>Caffé Latte</b> <i>espresso, steamed milk, and topped with froth.....</i>	4
<b>Cappuccino</b> <i>espresso, steamed milk, and substantial froth.....</i>	4
<b>Coretto</b> <i>cappuccino with 1 oz. of cordial*.....</i>	6.50
<b>Shakerato</b> <i>espresso shaken with 1 oz. of cordial*.....</i>	6.50

\*Choose from Amaretto, Bailey's, Borghetti, Frangelico, Sambuca, or Tuaca

## AFTER DINNER DRINKS

### Cocktails

Cappuccino Martini.....	12
Biscotti Martini.....	12
Lamberti's Coffee (Frangelico & Sambuca).....	7.50
Italian Coffee (Amaretto & Borghetti).....	7.50
Irish Coffee (Tullamore Dew).....	7.50

### Wine

Jackson-Triggs Vidal Icewine.....	9
Fratelli Alessandria Barolo Chinato.....	9
Sandeman 'Character Sherry Amontillado.....	9
Fonseco Bin 27 Ruby Port.....	9

### Amaro & Limoncello

Averna Amaro.....	7.50	Nonino Amaro.....	7.50
Amaro Montenegro.....	6.50	Vecchio Amaro del Capo.....	7.50
Amaro Rangoni.....	7.50	Meletti Limoncello.....	7