

Lamberti's

— RISTORANTE —

APPETIZERS

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

Current Features

Limoncello Drop Martini	
A bright blend of vodka and limoncello with fresh lemon juice, served in a sugar-rimmed glass for the perfect balance of sweet and citrus	9
Caprese	
Creamy fresh mozzarella layered with ripe tomatoes and fragrant basil, finished with extra virgin olive oil	9
European Sea Bass alla Piccata	
Delicate pan-seared European sea bass topped with a lemon butter cream sauce and capers, served with a medley of seasonal yellow squash, zucchini, and roasted red bell peppers	34

APPETIZERS

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

HOUSEMADE PASTA

Nonna Lamberti	
Lasagna, Chicken Parmigiano, Pasta Diavola.....	23
World Famous Fettuccine Alfredo	
fettuccine, Parmigiano Reggiano from the wheel, butter.....	22
American Alfredo	
American-style cream sauce, Pecorino Romano, Parmigiano Reggiano, garlic.....	20
Lasagna	
egg noodle sheets, ricotta, crushed meatballs, Sunday Sugo.....	18
Lamberti's Sunday Sugo	
slow-cooked red sauce, spaghetti, your choice of meatballs or Italian sausage link.....	18
Pasta Diavola	
paccheri, Argentine red shrimp, Calabrian chilis, cream.....	21
Angel Hair Pomodoro	
cherry tomatoes, EVOO, garlic, basil.....	16

FAMILY RECIPES

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

PIZZA

Margherita		S	M	L
tomato, basil, EVOO.....	13	19	21	
Deluxe				
pepperoni, spicy Italian sausage, mushroom, red onion, black olives.....	16	22	24	
Chicken Alfredo				
chicken, pancetta, green onions, white sauce.....	16	22	24	
The Meats				
meatballs, spicy & sweet Italian sausage, pepperoni, Canadian bacon.....	17	23	25	

Antipasto		S	M	L
green olives, artichoke hearts, red onions, pepperoncini, roasted red bell peppers.....	16	22	24	
Carne Lamberti				
pancetta, spicy Italian sausage, meatballs, basil.....	17	23	25	
Cheese				
mozzarella, Parmigiano Reggiano, marinara	12	18	20	
Pepperoni				
pepperoni, mozzarella, marinara	14	20	22	

SALAD & SOUP

Lamberti's House	
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	
green leaf, tomato, feta, red onion, Kalamata olives, red wine vinaigrette, lemon.....	7 13
Arugula Mushroom	
arugula, wild mushrooms, gorgonzola, candied pecans, balsamic vinaigrette.....	5-5 10
Minestrone	
Italian vegetable soup, concini pasta.....	5 9
Chef's Soup of the Day	
changes daily.....	6 11

SANDWICHES

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, mozzarella.....	16
The Italian Salami	
cured meats, roasted tomato, arugula, red onions, pepperoncini, pesto.....	17
Wild Mushroom Mozzarella	
wild mushrooms, fresh mozzarella, balsamic, arugula, caramelized onion.....	15
Grilled Chicken	
chicken breast. green leaf, tomato, red onion, dijon mustard, mayonnaise.....	15
Chicken Parmigiano	
fried chicken breast, Sunday Sugo, Romano, mozzarella.....	15
Meatball	
housemade meatballs, Sunday Sugo, Romano, mozzarella.....	15

SIDES & ADD-ONS

garlic parmesan potatoes 8 • green beans 8 • mascarpone spinach 8 • garlic spinach 8 • wild mushroom risotto 8 • Italian sausage 8
sautéed vegetables 8 • pasta with sauce 8 • shrimp 10 • grilled chicken 8 • blackened salmon 10 • steak tips 10 • pancetta 7

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 Rye.....	11
Woodford Reserve.....	12
Eagle Rare 10yr.....	13
Hennessy VS.....	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
Nozeco Alcohol-Free Peach Bellini
7

Grapefruit Mule
grapefruit, ginger beer, lemon
7

Portofino Sunrise
orange, pineapple, rosemary 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
Victoria Lager.....	7
Peroni Zero (N/A)	6

WINE

40% off bottles of wine \$70 or less ♦ Saturdays and Sundays only

White

Il Monticello ‘Groppolo’ Vermentino, Liguria.....	12	17	49
Ricossa, Moscato d’Asti, Piemonte	11	14	44
Gradis’ciutta Sauvignon Blanc, Friuli-Venezia Giulia.....	12	17	49
Banfi ‘Fontanelle’ Chardonnay, Toscana,	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			42
Ceraudo 'Petelia' Bianco, Calabria			56

Red

Cloisonné 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	16	23	71
Eugene Wine Cellars ‘b²’ Pinot Noir, Willamette, OR			51
Roar Pinot Noir, St Lucia Highlands, CA			105
Merry Edwards Pinot Noir, Russian River Valley, CA			160
Seghesio ‘Home Ranch’ Zinfandel, Sonoma, CA			80
Papillon Red Blend, Napa, CA			110
Mazzei ‘Philip’ Cabernet, Toscana			99
Jordan Cabernet, Alexander Valley, CA			121
Burly Cabernet, Coombsville, Napa, CA			200

Sparkling and Rosé

Lamberti Prosecco, Veneto n/v.....	10	~	39
Porello Langhe Rosato, Piemonte.....	11	14	44
Broletto Lambrusco, Emilia-Romagna n/v.....	10	13	39
Notaio ‘il Rogito’ Aglianico Rosato (barrel-aged), Basilicata.....			50
Perrier Jouët Grand Brut Champagne, FR.....			85

Italian Red

Tornatore Etna Rosso, Sicilia	12	17	49
Borgo Scopeto ‘Borgonero’ Super Tuscan, Toscana	12	17	49
Ricasoli ‘Brolio’ Chianti Classico, Toscana	13	18	52
‘Fonte del Re’ Lacrima di Morro d’Alba, Marche			51
Catabbo ‘Tintilia in Anfora’, Molise			71
Vigne del Malina Cabernet Franc, Friuli			52
San Marzano ‘F’ Negroamaro, Puglia			70
Grotta del Ninfeo Valpolicella Ripasso, Veneto			70
Jankara Cannonau di Sardegna, Sardegna			99
Grosjean Pinot Noir, Valle d’Aosta			71
Colterenzio ‘St. Daniel’ Pinot Nero Riserva, Trentino Alto-Adige ...			75
Lunelli ‘Ziggurat’ Red Blend, Umbria			62
Contesa Montepulciano Riserva, Abruzzo			86
Casa Emma Chianti Classico Riserva, Toscana			81
Caparzo Brunello di Montalcino, Toscana			91
Banfi Brunello di Montalcino, Toscana			140
Ar.Pe.Pe ‘Rocca de Piro’ Valtellina Superiore, Lombardia			131
San Silvestro Barbaresco, Piemonte			66
Massolino Serralunga d’Alba Barolo, Piemonte			105
Allegrini Amarone, Veneto			120
Feudi di San Gregorio Taurasi, Campania			118

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

Lamberti's

— RISTORANTE —

LUNCH

11am - 3pm | 7 days a week

8" Pizza Slice	9
8" Pizza Slice & House 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, mozzarella..... 10

The Italian Salami

cured meats, roasted tomato, arugula, red onions, pepperoncini, pesto..... 11

Wild Mushroom Mozzarella (V)

wild mushrooms, fresh mozzarella, balsamic, arugula, caramelized onion..... 9

Grilled Chicken

chicken breast, green leaf, tomato, red onion, dijon mustard, mayonnaise..... 9

Chicken Parmigiano

fried chicken breast, Sunday Sugo, Romano, mozzarella..... 9

Meatball

housemade meatballs, Sunday Sugo, Romano, mozzarella..... 9

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. Available Monday through Friday..... 6 | 11

Bottle & Bruschetta Special

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

Available Wednesdays only

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

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

Six pieces up to two flavors..... 12
Nine 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

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— RISTORANTE —

DESSERT

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

Coffee

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

Lamberti's Ristorante

Chicken Parmesan	9
Grilled Chicken	8
Chicken Fingers	7
Spaghetti	6
Lasagna	7
Fettucine Alfredo	6
Buttered Noodles	6
Small Side Salad	2
Vanilla Ice Cream	3
Brownie	3
Cookie	2
Spumoni	3

