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..... 11

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

Cranberry Limoncello Spritz
Limoncello, cranberry juice, rosemary syrup, fresh lemon juice and Prosecco.
10

Dad's Meatballs
House-made beef and pork meatballs with Romano cheese, served in our signature Sunday Sugo sauce.
9

Braised Lamb Osso Buco
Slow-braised lamb shank served over creamy risotto with carrots, onions and a rich wine reduction.
38

APPETIZERS

Beef Carpaccio
thinly sliced beef tenderloin, balsamic, arugula, pecorino, EVOO..... 18

Creamy Calabrian Wings
5 crispy wings, choice of blue cheese or ranch..... 11

Dad's Meatballs
beef, pork, Romano cheese, Sugo sauce..... 9

Caprese Ⓥ
tomato, mozzarella, basil..... 9

Breadsticks Ⓥ
house-made dough, Alfredo, marinara..... 9

Fried Mozzarella Ⓥ
whole milk mozzarella, marinara, buttermilk ranch..... 15

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 Osso Buco
braised lamb shank, creamy risotto, carrots, onions, wine reduction sauce..... 38

Rosemary Lamb Chops*
New Zealand lamb, parmesan potatoes, herbs & garlic..... 29

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..... 23

Chicken Parmesan
chicken breast, mozzarella, Romano cheese, spaghetti, Sunday Sugo..... 21

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

	S	M	L
Margherita Ⓥ *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 Ⓥ *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. Available Monday through Friday..... 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..... 18

The Italian Salami
cured meats, roasted tomato, arugula, red onions, pepperoncini, pesto..... 19

Wild Mushroom Mozzarella Ⓥ
wild mushrooms, fresh mozzarella, balsamic, arugula, caramelized onion..... 18

Grilled Chicken
chicken breast. green leaf, tomato, red onion, dijon mustard, mayonnaise..... 17

Chicken Parmigiano
fried chicken breast, Sunday Sugo, Romano, mozzarella..... 17

Meatball
housemade meatballs, Sunday Sugo, Romano, mozzarella..... 17

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

Lamberti's
— RISTORANTE —

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

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

SIGNATURE

Sicilian Crush
Aperol, prosecco, orange, mint 10

Amalfi Sour
vodka, cherry liqueur, lemon 11

Frozen Peach Bellini
rum, peach, sparkling wine 9

Negroni Lamberti
gin, sweet vermouth, Campari, orange 12

Limoncello Drop
vodka, limoncello, lemon, sugar rim 11

Italian Mule
vodka, ginger beer, amaro, lime 10



Sicilian Crush

CLASSICS

Old Fashioned 11
Sazerac Rye 13
Woodford Reserve 14
Eagle Rare 10yr 15
Hennessy VS 17

Martini 12
Tito's 14
Hendrick's 14
Belvedere 16

Espresso Martini
vodka, espresso, Borghetti 13

French 75
gin, lemon sparkling wine 11

Boulevardier
Sazerac, Campari, sweet vermouth 13
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

Crodino
non-alcoholic Italian bitter aperitif
9

Portofino Sunrise
orange, pineapple, rosemary simple
7

Strawbasil Smash
strawberry, lemon, basil, simple
7

BEER

DRAFT

Peroni *Rome, Italy* 7

Peticolas Rotator *Dallas, TX* 8

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**, Tocscana, ... 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 10
8" Pizza Slice & House Salad 12
Soup & Salad 11

SLICE OPTIONS

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

$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 12

The Italian Salami
cured meats, roasted tomato, arugula, red onions, pepperoncini, pesto 12

Wild Mushroom Mozzarella Ⓥ
wild mushrooms, fresh mozzarella, balsamic, arugula, caramelized onion 11

Grilled Chicken
chicken breast. green leaf, tomato, red onion, dijon mustard, mayonnaise 10

Chicken Parmigiano
fried chicken breast, Sunday Sugo, Romano, mozzarella 10

Meatball
housemade meatballs, Sunday Sugo, Romano, mozzarella 10

SALADS & SOUPS

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 ..... 7 | 13

Arugula Mushroom Ⓥ
arugula, wild mushrooms, gorgonzola, candied pecans, balsamic glaze ..... 5.5 | 10

Minestrone Ⓥ
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 Ⓥ
Deluxe
Chicken Alfredo
The Meats
Carne Lamberti
Antipasto Ⓥ
Pepperoni
Cheese Ⓥ

Bruschetta

Six pieces *up to two flavors* 12
Nine pieces *up to three flavors* 15

Caprese Ⓥ
roasted tomato, basil, fresh mozzarella, EVOO

Mushroom Ⓥ
mushroom mix, feta, olive oil, parsley

Spicy Boursin
spicy soppressata, Boursin garlic & herb, arugula

Dad's Favorite
Genoa salami, pesto, Parmigiano Reggiano

Bleu Balsamic Ⓥ
Gorgonzola, balsamic, candied nuts, arugula

BRUNCH

Saturday & Sunday | 11am - 3pm

Eggs Benedict
English muffin, prosciutto, poached egg, Alfredo sauce, served with potatoes, bell peppers, onions 15

Italian Country Breakfast
housemade sausage patty, two eggs your way, tomato gusto, served with potatoes, bell peppers, onions 14

Brunch Burger
smash burger, gorgonzola cream sauce, caramelized onions, pancetta, lettuce, tomatoes served with french fries 15

Italian Style PLT
pancetta, arugula, tomato, mozzarella, fried egg, Calabrian chili aioli served with potatoes, bell peppers, onions 13

Zeppole di San Giuseppe
fried doughnuts, powdered sugar, Frangelico caramel, chocolate or Nutella sauce 7

Espresso & Coffee

Espresso
Italian beans imported from Gran Caffè L'Aquila ..... 3 | 5

Caffé Latte
espresso, steamed milk, and topped with froth 7

Cappuccino
espresso, steamed milk, and substantial froth 7

Coretto
*cappuccino with 1 oz. of cordial** 10

Shakerato
*espresso shaken with 1 oz. of cordial** 10

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

DESSERT

Cannoli
three mini cannoli, chocolate chips, candied pistachio 8

Tiramisu
espresso-soaked lady fingers, mascarpone mousse, cocoa powder 10

Lamberti's Bread Pudding
warm house-made bread pudding with raisins and toasted pecans, finished with Frangelico cream sauce 9

Italian Limoncello Cream Cake
candied pistachio, limoncello drizzle 10

Crème Brûlée
vanilla cream custard, caramelized sugar 9

Flourless Chocolate Torte
housemade flourless torte, red wine reduction 9

Gelato Americano
Spumoni (pistachio, strawberry, and cherry) or French Silk Vanilla. From our friends at Henry's ..... 4 | 7

After Dinner Drinks

Cappuccino Martini 15
Biscotti Martini 15
Lamberti's Coffee (Frangelico & Sambuca) 11
Italian Coffee (Amaretto & Borghetti) 11
Irish Coffee (Tullamore Dew) 11

Dessert 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 8
Amaro Montenegro 7
Amaro Rangoni 8
Nonino Amaro 8
Vecchio Amaro del Capo 8
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

