

« ZUPPA »

Soup of the Day ~ 3.99

Please ask your server for our selections for today.

≪ GOURMET APPETIZERS *<i>≫*

Antipasto all' Italiana ~ 19.99

Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.

Shrimp Montesi ~ 17.99

Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.

Burrata ~ 18.99

Claudio's 9th street homemade burrata cheese, fresh mozzarella with a creamy center, tomatoes, grilled marinated baby eggplant, Parma prosciutto, baby arugula, EVOO, garlic & balsamic reduction

Porcini Mushroom Ravioli ~ 16.99

Homemade, tossed in a wild mushroom saute with a brandy wine cream sauce.

≪ GOURMET PIZZAS **≫**

~ Personal 10" ~

White Special ~ 16.99

Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

Red Special ~ 16.99

Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni and onions.

Cheese ~ 10.99

Tomato sauce and mozzarella.

Margherita ~ 13.99

Tomato sauce, fresh mozzarella, walnut basil pesto.

Parma ~ 16.99

Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.

Gypsy ~ 15.99

Tomato sauce and mozzarella, topped with artichoke hearts, olives, mushrooms and garlic.



Zucchini Fritti ~ 11.99

Fresh julienned strips of zucchini, flour-dipped and lightly battered, served with a marinara sauce for dipping.

Trio Napoletano ~ 13.99

Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil, garlic.

Clams Casino ~ 13.99

Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.

Mussels Lamberti ~ 15.99

Fresh Prince Edward Island mussels in your choice of a garlic fresh tomato or garlic white wine sauce.

Calamari Fritti ~ 15.99

Fresh calamari, lightly seasoned and fried, served with a tangy marinara sauce.

Bruschetta Pomodoro ~ 10.99

Toasted bread, diced tomatoes, onions, extra virgin olive oil.

Mozzarella Sticks ~ 9.99

Lightly fried until golden, served with a marinara sauce for dipping.

« INSALATE »

For Any Salad:

(Add Chicken ~ 4.00 –or– Crabmeat ~ Market Price) (Add Shrimp ~ Ask your server for selections)

Lamberti Caesar Salad ~ 8.99

Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.

Tre-Colori Salad ~ 14.99

Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing.

Caprese ~ 12.99

Fresh mozzarella and tomatoes, tossed with extra virgin olive oil, garlic and basil, garnished with baby greens.

Romagna ~ 14.99

Arugula, Italian prosciutto, roasted peppers, tomatoes, shavings of parmigiano cheese, extra virgin olive oil and lemon dressing.

Luna Rossa Biagio Lamberti

« CUCINA ITALIANA »

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

Cannelloni Verdi ~ 16.99

Angelina's homemade spinach and ricotta cheese cannelloni, topped with a blush cream sauce and provolone cheese.

Eggplant Parmigiana ~ 14.99

Italian eggplant egg batter dipped and lightly fried, topped with marinara sauce and mozzarella cheese and served with capellini.

Lasagna ~ 26.99

Homemade and layered with ground veal, pork and beef, sausage and sliced meatballs with ricotta and mozzarella cheese, topped with marinara.

Sausage & Peppers ~ 16.99

Italian sweet sausage sautéed in a white wine, fresh tomato sauce with sweet peppers, tossed with penne pasta.

« Classic Pasta Dishes »

All pastas are served with your choice of soup or salad. To substitute with Caesar, add 3.29.
All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Egg-Fettuccine, Penne or substitute with one of the following for an additional charge:

Ravioli, Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne or Handmade Potato Gnocchi ~ 4.00, Add Chicken ~ 4.00, Add Meatballs or Sausage ~ 4.99, Add Shrimp or Crabmeat ~ Market Price

Classic Sauce ~ 13.99

Our famous marinara sauce.

Bolognese ~ 16.99

Ground veal and pork sautéed with onions, carrots and basil in a marinara sauce.

Monte Rosa ~ 16.99

Fresh tomatoes sautéed in a brandy wine, pink cream sauce with spinach, topped with mozzarella cheese.

Primavera ~ 16.99

Seasonal vegetables and tomatoes sautéed in olive oil with a touch of marinara sauce.

Vodka ~ 15.99

Cream sauce, fresh tomatoes, sun-dried tomatoes with a touch of marinara sauce.

Garlic and Oil ~ 12.99

Sautéed with roasted garlic, scallions, a touch of fresh tomatoes and extra virgin olive oil.

≪ Lamberti's Lunchtime Panini

All panini are served on homemade bread with french fries.

Frizzante ~ 11.99

Fresh broccoli, chicken and tomatoes sautéed in olive oil, white wine sauce.

Topped with mozzarella.

SBLT ~ 14.99

Pan-seared salmon, layered with smoked bacon, lettuce, tomato and mayonnaise.

Roast Pork ~ 12.99

Sautéed in a demi-glace, marsala sauce and topped with provolone cheese.

Parma ~ 12.99

Fresh mozzarella, arugula, Italian prosciutto, marinated eggplant.

« Lamberti's Lunchtime Sandwiches »

All sandwiches are served with french fries.

Parmigiana ~ Choose one of the following to be served parmigiana style: Chicken, Meatball, Sausage or Eggplant 10.99 For Veal ~ 12.99





Classica ~ 10.99

Beef and cheese. Beef, provolone, broccoli rabe.

Casareccia ~ 12.99

Italiana ~ 11.99

Beef, cheese, lettuce, tomato, onions.

« CHICKEN OR VEAL »

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

To substitute pasta with vegetables (or broccoli) & potatoes, add 2.99;

spinach & potatoes, add 3.99; broccoli rabe & potatoes, add 4.99.

Maximo ~ chicken 17.99, veal 18.99

Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese and served with capellini.

Griglia ~ chicken 16.99

Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.

Luna Rossa ~ chicken 18.99, veal 19.99

Sautéed in a white wine lemon sauce with asparagus and jumbo lump crabmeat, topped with mozzarella cheese and served with capellini.

Lucia ~ chicken 18.99, veal 19.99

Sautéed in a white wine cream sauce with roasted peppers and jumbo lump crabmeat, topped with spinach and mozzarella cheese and served with capellini.

Abruzzi ~ chicken 17.99, veal 18.99

Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese and served with capellini.

Parmigiana ~ chicken 16.99, veal 17.99

Topped with marinara and mozzarella cheese and served with capellini.

≪ SEAFOOD LOVERS

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

To substitute pasta with vegetables (or broccoli) & potatoes, add 2.99; spinach & potatoes, add 3.99; broccoli rabe & potatoes, add 4.

Linguine alle Vongole ~ 16.99

Grilled Salmon ~ 23.99

Fresh littleneck clams sautéed in your choice of a garlic fresh tomato or garlic white wine sauce and served with linguine.

Linguine alle Cozze ~ 16.99

Fresh Prince Edward Island mussels sautéed in a garlic fresh tomato or garlic white wine sauce and served over linguine.

Linguine Scoglio ~ 22.99

Sweet rock shrimp, crabmeat, scallops, clams and mussels in the shell in your choice of garlic fresh tomato or garlic white wine sauce and served with linguine.

Capellini Positano ~ Market Price

Jumbo lump crabmeat tossed with basil, garlic, fresh tomato and marinara sauce and served with capellini.

North Atlantic salmon, marinated with fresh herbs,

North Atlantic salmon, marinated with fresh herbs, grilled and topped with balsamic reduction, served with seasonal vegetables, potatoes and baby greens

Shrimp & Clams Fra Diavolo ~ 19.99

Imported white shrimp and fresh littleneck clams sautéed in a spicy garlic fresh plum tomato sauce with a touch of marinara and served with linguine.

Shrimp Parmigiana ~ 17.99

Fried until golden brown, topped with marinara and mozzarella cheese and served with capellini.

FISH Of THE DAY

Fresh fish flown in daily. Please ask your server for details. ~ Market Price

« CHILDREN'S MENU

~ under 12 years old please ~
Ravioli Marinara or Alfredo ~ 9.99

Ravion Marmara of Affecto ~ 9.99

Chicken Fingers with French Fries ~ 9.99

Chicken Parmigiana with Capellini ~ 9.99 Personal Cheese Pizza ~ 10.99

« BEVERAGES »

Soft Drinks, Coffee, Tea, Milk, Acqua Minerale (Sparkling), Acqua Panna (Spring Water), Cappuccino and Espresso

SIDE ORDERS &

Spinach ~ 7.99

Broccoli ~ 7.99

Broccoli Rabe ~ 8.99

Assorted Vegetables ~ 7.99

№ DESSERT **≫**

~ Please ask your server for our daily selections. ~
~If you choose to bring in your cake, there will be a \$4.00 fee per person~

SHARING CHARGE ~ 3.00.

THERE MAY BE AN ADDITIONAL CHARGE

FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH.