

CLASSIC APPETIZERS

Zucchini Fritti ~ 11.99

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

Trio Napoletano ~ 14.99

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

Clams Casino ~ 14.99

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

Mussels Lamberti ~ 16.99

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

Calamari Fritti ~ 16.99

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

Bruschetta Pomodoro ~ 11.99

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

Mozzarella Sticks ~ 10.99

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

INSALATE

For Any Salad:

(Add Chicken ~ 5.00 –or– Crabmeat ~ Market Price)

(Add Shrimp ~ Jumbo Shrimp \$3.00 per piece or Rock Shrimp \$8.99)

Lamberti Caesar Salad ~ 9.99

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

Tre-Colori Salad ~ 15.99

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

Caprese ~ 13.99

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

Romagna ~ 15.99

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

ZUPPA

Soup of the Day ~ 3.99

Please ask your server for our selections for today.

GOURMET APPETIZERS

Antipasto all' Italiana ~ 21.99

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 ~ 19.99

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 ~ 11.99

Tomato sauce and mozzarella.

Margherita ~ 14.99

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.

CHILDREN'S MENU

~ under 12 years old please ~

Ravioli Marinara or Alfredo ~ 10.99

Chicken Fingers with French Fries ~ 10.99

Chicken Parmigiana with Capellini ~ 10.99

Personal Cheese Pizza ~ 11.99

Luna Rossa Biagio Lamberti

❧ CUCINA ITALIANA ❧

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

Sausage & Peppers ~ 23.99

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

Cannelloni Verdi ~ 26.99

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

Eggplant Parmigiana ~ 22.99

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

Lasagna ~ 27.99

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

❧ 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 ~ 5.00, Add Chicken ~ 5.00, Add Meatballs or Sausage ~ 4.99, Add Crabmeat ~ Market Price

Add Shrimp ~ Jumbo Shrimp \$3 per piece or Rock Shrimp \$ 8.99

Classic Sauce ~ 18.99

Our famous marinara sauce.

Bolognese ~ 22.99

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

Monte Rosa ~ 24.99

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

Vodka ~ 23.99

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

Garlic & Oil ~ 18.99

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

Primavera ~ 23.99

Seasonal vegetables and tomatoes sautéed in olive oil and marinara sauce.

❧ LAMBERTI'S MEAT STATION ❧

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

Filet Mignon ~ 39.99

8 oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace.

Add crabmeat, scallops or shrimp ~ Market Price

Pork Chop ~ 36.99

14 oz. Prime pork chop, pan roasted with cherry peppers, caramelized onions, olive oil, served with broccoli rabe and roasted potatoes.

Veal Chop ~ 46.99

16 oz. Frenched center cut veal chop, grilled & served with vegetables and potatoes, topped with mushroom demi-glace.

❧ SIDE ORDERS ❧

Spinach ~ 8.99

Broccoli ~ 8.99

Broccoli Rabe ~ 9.99

Assorted Vegetables ~ 8.99

❧ BEVERAGES ❧

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

SHARING CHARGE ~ 6.00

~ THERE MAY BE AN ADDITIONAL CHARGE FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH. ~

🌀 SEAFOOD LOVERS 🌀

All entrees are served with your choice of soup or salad.
To substitute with Caesar, add 3.29. To substitute pasta with seasonal vegetables (or broccoli) & potatoes, add 3.99; spinach & potatoes, add 4.99; broccoli rabe & potatoes, add 5.99

Linguine alle Vongole ~ 27.99

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

Linguine alle Cozze ~ 27.99

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

Capellini Positano ~ Market Price

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

Linguine Scoglio ~ 39.99

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

Shrimp Parmigiana ~ 36.99

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

Shrimp & Scallops in Bella Vista ~ 39.99

Imported white shrimp and pan-seared bay scallops sautéed with fresh tomatoes & garlic in a white wine and extra virgin olive oil sauce, tossed with baby greens and served with egg-fettuccine.

Grilled Salmon ~ 39.99

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

Shrimp & Clams Fra Diavolo ~ 39.99

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

🌀 FISH OF THE DAY 🌀

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

Market Price

🌀 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 seasonal vegetables (or broccoli) & potatoes, add 3.99; spinach & potatoes, add 4.99; broccoli rabe & potatoes, add 5.99

Parmigiana ~ chicken 26.99 / veal 29.99

Topped with marinara and mozzarella cheese and served with capellini.

Maximo ~ chicken 31.99 / veal 34.99

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 30.99

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

Luna Rossa ~ chicken 34.99 / veal 37.99

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

Abruzzi ~ chicken 32.99 / veal 35.99

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.

Lucia ~ chicken 36.99 / veal 38.99

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

🌀 DESSERT 🌀

~ Please ask your server for our daily selections. ~

~ If you choose to bring in your own cake, there will be a \$4.00 fee per person ~

~ PLEASE ASK US FOR MORE INFORMATION
ABOUT HOSTING YOUR NEXT EVENT WITH US. ~