

Sunday Family Style

Enjoy our delicious menu as you always have, or order Family Style which serves 2 - 3.

Single Family

Single Family

APPETIZERS

Mangia Italiano Family Appetizer
Combine any three of the appetizers below. Served family style.

Antipasto Rustico
Italian meats and cheeses, grilled eggplant, artichokes, roasted peppers, tomatoes, olives, bruschetta

Mussels Lamberti
Your choice of zesty red or white wine garlic sauce

Fried Calamari
Lightly fried, tangy marinara sauce

Mozzarella Balls
20.5 Ricotta, smoked mozzarella, lightly breaded, with marinara sauce

Vegetable Garden
18 Lightly battered julienned sweet potato, eggplant, zucchini and carrots, blush cream sauce, fresh mint

Bruschetta
14 Plum tomatoes, onions and extra virgin olive oil, crisped seasoned Italian bread slices

Roasted Peppers & Fresh Mozzarella
14 Olive oil, herbs

SOUPS & SALADS

Add Chicken - 4/6, Jumbo Shrimp - 2.75 each, Beef Tips (6 oz.) - 5/8, Salmon (6 oz.) - 7.5/12

Zuppa del Giorno Cup 3.5 / Bowl 7

House Salad 2.5

Spring Mix Salad
Field greens, balsamic vinaigrette 3.5

Lamberti's Caesar Salad
Romaine, Italian croutons, homemade Caesar dressing 3.5

Caprese Salad
Fresh mozzarella, tomatoes, garlic, basil, olive oil 8

Bocelli Salad
10 Spring mix, orange vinaigrette, cherry tomatoes, potato sticks 15

Citrus Salad
10 Spring mix, Belgian endive, raisins, feta cheese, orange vinaigrette, orange segments 15

Granny Smith Apple Salad
7 Apple cider vinaigrette, crumbled blue cheese, candied walnuts, green apples, roasted peppers, tomatoes, cranberries 15

Seafood Salad
12 Calamari, rock shrimp, celery, roasted peppers, lemon, olive oil 18

PASTA

Classico Italiano
Spaghetti, meatballs, sausage, marinara sauce 14

Gnocchi Margherita
Cherry tomatoes, olive oil, basil, fresh buffalo mozzarella 15

Lasagna di Pollo and Spinach
Homemade lasagna with chicken and spinach, cream alfredo sauce 15

Pappardelle Bolognese
Ground meat with onions, tomatoes, basil, wine, served over pappardelle 15

Tortellini Tre P
21 Alfredo sauce, peas, prosciutto, parmesan 23

Whole Wheat Penne Primavera
23 Seasonal vegetables, tomatoes, olive oil, light garlic marinara 21

Ziti al Forno
23 Ricotta, mozzarella, basil, tomato sauce, eggplant 23

Risotto of the Day Priced Accordingly

SEAFOOD

Baked Seafood Rigatoni
Ricotta cream sauce, old bay seasoning, melted mozzarella 17

Chilean Sea Bass
Pan seared, sautéed spinach, mashed potatoes, caramelized leeks, lime butter sauce 25

Clams with Linguine
White wine and garlic or a zesty red sauce 18

Capellini Positano
26 Jumbo lump crabmeat, plum tomatoes, olive oil, garlic, fresh basil 36

Scallops & Shrimp Alfredo
Fettuccine, parmesan cheese 20

Lamberti's Zuppa di Pesce
27 Shrimp, mussels, calamari, clams, scallops, zesty red sauce or a white wine garlic sauce, linguine 35

CHICKEN & VEAL

Chicken Crisp
Stuffed with Italian cheeses, spring mix or capellini marinara 19

Chicken Parmigiana
Marinara and mozzarella, vegetable and potato of the day or a side of pasta 17

Chicken Rosamaria
Stuffed with fontina cheese and imported prosciutto, white wine reduction, sage, vegetable and potato of the day 17

Chicken Maximo
Tomatoes, mushrooms, topped with asparagus and mozzarella, shallot, white wine sauce, vegetable and potato of the day or a side of pasta 17

Chicken Abruzzi
Sun-dried tomatoes, mushrooms, topped with asparagus and mozzarella, shallot brandy cream sauce, vegetable and potato of the day or a side of pasta 17

Veal Marsala
29 Imported marsala wine, mushrooms, sun-dried tomatoes, vegetable and potato of the day 27

Veal Parmigiana
26 Marinara and mozzarella, vegetable and potato of the day or a side of pasta 27

Veal Carciofi
26 Artichokes, oyster mushrooms, capers, white wine, lemon, capellini 27

Pan Seared Pork Chop
Spicy cherry peppers, broccoli rabe, roasted potatoes 17

VEGETARIAN

Eggplant Parmigiana
Mozzarella and marinara, vegetable and potato of the day or a side of pasta 16

KID'S MENU

Served with Vanilla Ice Cream

Homemade Chicken Fingers 8 12

Macaroni and Cheese 8 12

Kid's Pizza 8 12

Kid's Pasta 8 12

Choice of: Capellini, Linguine, Penne, Ravioli, Spaghetti, Tortellini
Choice of: Meatball, Bolognese, Butter Sauce, Marinara Sauce

SIDES

Homemade Meatball Casserole 6 9

Italian Sausage Casserole 6 9

Mashed Potatoes 3 5

Broccoli Rabe 5 8

Asparagus 5 8

Sauteed Mushrooms 4 6

GRILL

Lamberti's Grilled Chicken Caesar Salad

Romaine, Italian croutons, homemade Caesar dressing 7.5 11

Grilled Misto

Chicken, veal, sausage, assorted vegetables, garlic, olive oil, roasted potatoes 17

Veal Chop alla Brace

12 oz. chop, Vidalia onions, balsamic reduction, sautéed broccoli rabe, roasted potatoes 21

12 oz. NY Strip

Vegetable and potato of the day 23

Filetto Gorgonzola

8 oz. filet mignon, bacon, creamy crabmeat and gorgonzola cheese topping, vegetable and potato of the day 26

This icon denotes our Gluten Free menu items | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition | Let us know if you don't see your favorite Lamberti dish on the menu & we will do our best to accommodate you

PIZZAS

Capricciosa - 9

Topped with fresh basil, fresh mozzarella, mushrooms and prosciutto cotto.

Margherita - 8

Topped with olive oil, fresh mozzarella and basil.

Seafood - 14

White pizza with ricotta cheese, sautéed baby shrimp, and lump crab meat.

Alla Diavolo - 9

Topped with fresh mozzarella, salami, and hot crushed pepper.

Ortolano - 9

Topped with mixed fresh garden vegetables and fresh mozzarella.

Create Your Own Pizza

Toppings - 1 each

Anchovies, Broccoli, Extra Cheese, Fresh Garlic, Meatballs, Mushrooms, Pepperoni, Peppers, Sausage, Spinach, Tomatoes, Onions

Gourmet Toppings - 4 each

Baby Shrimp, Chicken, Chopped Clams

COCKTAILS

Guava Rum Punch - 6

Cruzan Guava Run, Peachtree Schnapps, Sprite, A Splash of Grenadine

Passion Fruit Cocktail - 6

Mt. Gay Rum, Melon Liqueur, Triple Sec, Passion Fruit Juice, Club Soda

Italian Royale - 6

Asti Spumante Champagne, Raspberry Schnapps

Irish Iced Coffee - 7

Tullamore Dew, Coffee, Brown Sugar

Refresco - 8

Citrus Vodka, Lemoncello, Lemon Juice

Blueberry Martini - 7

Blueberry Vodka, Blue Curacao, Triple Sec



CHAMPAGNE & SPARKLING WINES

	Split	Bottle
Asti Spumante, Martini & Rossi (Italy)	5	20
Korbel Brut "California Champagne" (California)	6	29
Moët & Chandon "Imperial" (France)		70
Dom Perignon Champagne (France)		175

WHITE WINES

	Glass	Bottle
Chardonnay, Kendall Jackson Vintner's Reserve (California) Rich apple and pear flavors with notes of toasty oak #1 Chardonnay in the USA	8	32
Pinot Grigio/Sauvignon Blanc Blend, Bertani Due Uve (Italy) Meaning two grapes, refreshing crisp notes of grapefruit and citrus Great with shellfish	7	29
Riesling, Chateau Ste Michelle (Washington State) Juicy peach, apricot, ripe pear and sweet citrus, great food wine	6	22
Pinot Grigio, Voga (Italy) Delicate citrus flavors, notes of honeysuckle, drinks beautifully	7	28
Pinot Grigio, Cavit (Italy) #1 selling Pinot Grigio in the USA	6	22

WHITE ZINFANDEL

	Glass	Bottle
White Zinfandel, Glen Ellen (California) Pretty coral color, aromas of rose petal Delicate flavors of raspberry and strawberry	6	22

RED WINES

	Bottle
Brunello di Montalcino, Col D'Orcia (Italy) Ruby red to garnet color, aromatic and complex Hints of spices, cherries, blackberries and chocolate undertones 90 points from <i>Wine Spectator</i>	65
Barbera d'Alba, Pio Cesare (Italy) This is a unique wine, full and brave, rich and aristocratic, yet soft and supple	45
La Crema Pinot Noir (Sonoma Coast) Engaging aromas of ripe, round cherry, floral notes, spicy clove and licorice Cherry continues in the mouth, melding with rich plum, orange peel and tea leaves over a mouth-watering jamminess	40

All the wines in this box are \$6 per glass and \$25 per bottle

Banfi "Centine" Rosso di Toscana, Sangiovese/Cabernet/Merlot Blend (Italy)
Bright ruby red color, intensely fruity with a long heady finish

3 Blind Moose Merlot (California)

Notes of cherry, mocha and spice, medium bodied with soft, round tannins

Rosemount Cabernet/Shiraz Blend (Australia)

Great food wine with notes of raspberry; try with one of our spicy pasta dishes

All the wines in this box are \$8 per glass and \$32 per bottle

Campo Viejo Rioja Crianza (Spain)

Notes of Bing cherry, hints of smoke and spice
Medium bodied, elegant wine

Smoking Loon Pinot Noir (California)

Gobs of cherry and strawberry fruit, good acidity
Try with our salmon dish

High Note Malbec (Argentina)

90 points from *Wine Spectator*
Deep purple color, notes of spice and gobs of berry and plum fruit

Ravenswood Vintner's Blend Zinfandel (California)

Notes of raspberry jam
Great with spicy food and grilled meats

All the wines in this box are \$10 per glass and \$40 per bottle

Coppola Cabernet Sauvignon (California)

Beautiful red deep color, fantastic aromas of black fruit, elegant and silky

Banfi Chianti Classico Riserva (Italy)

A beautiful expression of Sangiovese
Notes of bright cherry with hints of spice

Easy,
Affordable &
Delicious...

Lamberti's
ITALIAN
GRILL & BAR



THE RECIPE FOR PERFECT
EVENTS

Your Place or Ours?

Event Space Available or
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ITALIAN
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In Italy, every meal is a celebration with family and friends.

Sunday is the day when Italian families gather together to celebrate one another, friends, loved ones and good food. Join us every Sunday, as we continue the tradition long upheld by our own family and introduces you to Family Style Dinner. Choose a few of your favorite dishes and share, talk and enjoy your family as many have done in Sundays past.