



1491 Brace Rd (In the former Shoprite Shopping Center) ~ Cherry Hill, NJ 08034
(856) 354-1157 ~ www.lambertis.com

DINNER MENU

Soups

Pasta e Fagioli ~ \$3

Zuppa del Giorno ~ \$3

Appetizers

Zucchini Paesani ~ \$7.5

A mountain of julienned strips of fresh zucchini battered and lightly fried, served with Tuscan marinara sauce.

Zia Maria's Antipasto ~ \$8.5

Gourmet Italian meats and cheeses; served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta.

Mussels Tutti T ~ \$8.5

Fresh mussels in your choice of a zesty red or a garlic, white wine sauce.

Mixed Crostini ~ \$6.5

Three fresh tomato and three fresh mushroom. Served on crostini.

Calamari Croccanti ~ \$8.5

Tender calamari, lightly fried and served with our Tuscan marinara sauce.

Roasted Peppers ~ \$7.5

Fire roasted peppers marinated in extra virgin olive oil, fresh basil and garlic, served with sharp aged provolone cheese.

Mozzarelline Sticks ~ \$6.5

Homemade fresh mozzarella breaded and served with a zesty lemon tomato sauce.

Family Style Appetizer ~ \$18.5

Combine any three of the appetizers above for all to share.

Salads

**you may add grilled chicken (\$4.5) or shrimp (\$6) to any salad.*

Insalata di Arugula Fresca ~ \$5.5

Organic arugula tossed with fresh squeezed lemon and extra virgin olive oil, topped with shaved parmesan cheese.

Insalata al Gorgonzola ~ \$7

Mixed spring greens with walnuts and gorgonzola cheese, served with a raspberry vinaigrette.

Insalata Tutti ~ \$5

Baby field greens tossed in balsamic vinaigrette with plum tomatoes, red onions and black olives.

Caprese Salad ~ \$6.5

Fresh mozzarella, vine ripe tomatoes, garlic and basil, drizzled with extra virgin olive oil.

Insalata di Cesare ~ \$5

Our version of the classic. Crisp Romaine lettuce with homemade garlic croutons in a tart and tangy Caesar dressing.

Tonno del Marinaio ~ \$7.5

Authentic Italian tuna with French green beans, potatoes, olives, arugula, lemon and extra virgin olive oil.

Baked Terra Cotta Specialties

With any entrée, add half Insalata Tutti or half Insalata di Cesare for only ~\$2.

Rigatoni al Forno ~ \$12.5

Rigatoni tossed with fresh ricotta cheese and our classic sauce and then baked.

Melanzane alla Parmigiana ~ \$13

Lightly battered eggplant layered with fresh mozzarella and our tomato basil sauce and baked to perfection, served with pasta.

Gnocchi al Forno ~ \$11.5

Handmade potato gnocchi baked with a fresh tomato basil sauce, parmesan and mozzarella cheese.

Sausage, Broccoli Rabe & Chicken ~ \$12.5

Baked with rigatoni and cannellini beans in a white wine sauce, blanketed with sharp provolone.

Meat Lasagna ~ \$14.5

Layers of meat, cheese, our traditional marinara sauce and pasta make this a deliciously familiar dish.

Rigatoni Pizzaioli ~ \$12.5

Rigatoni pasta baked with sweet Italian sausage, tomatoes, onions and peppers, topped with oregano and mozzarella cheese.

Pasta

**with any entrée, add half Insalata Tutti or half Insalata di Cesare for only ~\$2.*

Primavera Placido ~ \$11.5

A medley of seasonal fresh vegetables in a light marinara sauce with chopped tomatoes, and a sprinkle of parmesan cheese.

Rita's Ravioli ~ \$12.5

Pillowed pasta squares stuffed with Italian cheeses and tossed in our classic marinara sauce.

Spaghetti & Meatballs ~ \$12.5

Our version of the classic.

Penne Arrabbiati ~ \$12.5

Penne tossed with sliced hot peppers, mushrooms, tomatoes, olives and prosciutto, topped with mozzarella cheese.

Tre P ~ \$12.5

Tortelloni stuffed with Italian cheeses and tossed in an alfredo sauce with peas, prosciutto and parmesan.

Za Za Zingara ~ \$12.5

Tomatoes, olives, artichokes, mushrooms and white wine, served with penne pasta.

Pippo's Pasta Pesto ~ \$11.5

Ground basil, garlic, extra virgin olive oil, parmesan cheese and pine nuts tossed with rigatoni pasta.

Penne alla Vodka ~ \$12.5

Penne pasta tossed in a vodka cream sauce with fresh tomatoes, sun-dried tomatoes and fresh basil.

Fettuccine alla Panna ~ \$12.5

A fresh cream and reggiano parmesan cheese sauce.

Penne Siciliano ~ \$11.5

Sliced eggplant sauteed in a garlic white wine sauce with a touch of marinara, basil and chopped tomatoes.

Fettuccine Bolognese ~ \$12.5

Ground meat sauteed with onions, tomatoes, basil and wine.

Rigatoni Puttanesca ~ \$12.5

Classic Roman sauce of tomatoes, garlic, onions and capers.

Lobster Ravioli ~ \$16.5

Pillowed pasta squares filled with lobster meat topped with sun-dried tomatoes and rock shrimp, served in a brandy cream sauce.

Meats

**with any entrée, add half Insalata Tutti or half Insalata di Cesare for only ~ \$2.*

T-Bone Toscano ~ \$22.5

Grilled 14 oz. choice T-bone steak brushed with Italian herbs, served with roasted potatoes and fresh grilled vegetables.

Rosita's Rib-Eye ~ \$21

12 oz. rib-eye grilled to perfection, topped with caramelized onions and served with roasted potatoes and fresh grilled vegetables.

Chicken & Veal

**with any entrée, add half Insalata Tutti or half Insalata di Cesare for only ~ \$2.*

Parmigiana ~ C \$17.5, V \$19

Breaded, then lightly fried and topped with mozzarella cheese in a fresh tomato sauce over capellini pasta.

Griglia ~ C \$17.5, V \$19

Marinated and grilled, accompanied by a side of roasted potatoes and fresh grilled vegetables.

Maximo ~ C \$17.5, V \$19

Sauteed with tomatoes and mushrooms in a sherry wine sauce, topped with asparagus, sun-dried tomatoes and mozzarella cheese, served with capellini pasta.

Piccata ~ C \$17.5, V \$19

Sauteed in butter, white wine and fresh lemon juice, tossed with mushrooms and capers, served over capellini pasta.

Marsala ~ C \$17.5, V \$19

Sauteed in butter and marsala wine with mushrooms and sun-dried tomatoes, served over capellini pasta.

Monte Rosa ~ C \$17.5, V \$19

Sautéed with tomatoes and spinach in a brandy wine, cream sauce, topped with mozzarella cheese, served with capellini pasta.

Francese ~ C \$17.5, V \$19

Egg batter-dipped and sautéed with garlic and mushrooms, in a white wine lemon butter sauce, served with capellini pasta.

Viareggio ~ C \$17.5, V \$19

Sautéed with asparagus and jumbo lump crabmeat blanketed with mozzarella cheese, served with lemon sauce. Accompanied by a side of potatoes and fresh grilled vegetables.

Veal & Broccoli Rabe Campagnola ~ Veal only \$18.5

Veal scallopine served with cheese ravioli, roasted peppers and broccoli rabe, sautéed in extra virgin olive oil with sliced garlic and white wine.

Seafood

**with any entrée, add half Insalata Tutti or half Insalata di Cesare for only ~ \$2.*

Mussels and Clams ~ \$18.5

Fresh mussels and clams in your choice of garlic white wine sauce or zesty red sauce over linguine pasta.

Salmon Scampi ~ \$19

Pan seared Atlantic salmon in a lemon white wine sauce with rock shrimp and chopped tomatoes over linguine pasta.

Tilapia Livornese ~ \$18

Sauteed tilapia fillet with olives, onions, capers and chopped tomatoes in a plum tomato sauce over linguine pasta.

Shrimp & Scallops Fra Diavolo ~ \$20

Sauteed jumbo shrimp and scallops in a spicy marinara sauce over linguine pasta.

Salmone Toscano ~ \$18.5

Fillet of North Atlantic salmon baked with cannellini beans, peppers, sage and sun-dried tomatoes, served with a lemon white wine sauce. ~ 18.5

Sides

Tutti Tuscan Fries ~ \$2.5

Bistro style fries.

Broccoli Rabe ~ \$5

Sauteed with extra virgin olive oil and garlic.

Sauteed Spinach ~ \$4

Sauteed with extra virgin olive oil and garlic.

Very Veggies ~ \$4.5

Seasonal vegetables sauteed or grilled.

Children's Menu

Penne with Butter & Parmesan Cheese ~ \$6.5

Fettuccine Alfredo ~ \$6.5

Personal Cheese Pizza ~ \$6.5

Mozzarelline Fritti ~ \$6.5

Chicken Fingers with Tutti Tuscan fries ~ \$6.5

Chicken Parmigiana ~ \$6.5

Veal Parmigiana ~ \$6.5

PIZZA MENU

Pizzette 12"

Additional toppings ~\$2 each

With any pizza, add half Insalata Tutti or half Insalata di Cesare for only ~\$2

Red

San Marzano ~ \$8.5

Tomato sauce, fresh mozzarella and basil.

La Verace ~ \$9.5

Sweet Italian sausage with ricotta cheese, tomato sauce and mozzarella cheese.

Nolana ~ \$8.5

Oven-roasted eggplant, tomato sauce, mozzarella and parmesan cheese.

Procidona ~ \$9.5

Mozzarella, pepperoni, zucchini, eggplant, tomato sauce and basil.

Tutti Traditional ~ \$8.5

Tomato sauce and mozzarella cheese.

Milano ~ \$9.5

Grilled chicken, black olives, sun-dried tomatoes, tomato sauce and mozzarella cheese.

Special Red ~ \$10

Mushrooms, sausage, peppers, pepperoni, onions, pizza sauce, parmesan and mozzarella cheese.

White

Fiaschetto ~ \$10

Fresh mozzarella, mushrooms, prosciutto, artichokes, black olives and fresh chopped tomatoes.

Paperella ~ \$9

Fresh mozzarella, arugula, chopped tomatoes, extra virgin olive oil and basil.

Vesuvio ~ \$9

Sliced hot peppers with chopped tomatoes, mushrooms and mozzarella cheese.

Napoli ~ \$9

Fresh mozzarella, broccoli rabe and sweet Italian sausage.

Fru Fru ~ \$9.5

Grilled chicken, pesto, mozzarella and fire roasted peppers.

Firenze ~ \$10

Sliced prosciutto, arugula, shaved parmigiano cheese and fresh garlic.

Ventura ~ \$8.5

Ricotta cheese, spinach and chopped tomatoes.

Special White ~ \$10

Mushrooms, sausage, peppers, pepperoni, onions, pizza sauce, parmesan and mozzarella cheese.