



APPETIZERS

Mangia Italiano Family Appetizer - 20.5

Combine any three of the appetizers below. Served family style.

Antipasto Rustico - 12

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

Mussels Lamberti - 9

Your choice of zesty red or white wine garlic sauce

Fried Calamari - 9

Lightly fried, tangy marinara sauce

Mozzarella Balls - 8.5

Ricotta, smoked mozzarella, lightly breaded, with marinara sauce

Vegetable Garden - 7.5

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

Bruschetta - 7

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

Roasted Peppers & Fresh Mozzarella - 8

Olive oil, herbs

SOUPS & SALADS

Add Chicken - 4, Jumbo Shrimp - 2.75 each, Salmon (6 oz.) - 7.5

Zuppa del Giorno Cup 3.5 / Bowl 7

House Salad 2.5

Spring Mix Salad - Small 3.5 / Large 7

Field greens, balsamic vinaigrette

Lamberti's Caesar Salad - Small 3.5 / Large 7

Romaine, Italian croutons, homemade Caesar dressing

Caprese Salad - 8

 Fresh mozzarella, tomatoes, garlic, basil, olive oil

Citrus Salad - 10

Spring mix, Belgian endive, raisins, feta cheese, orange vinaigrette, orange segments

Granny Smith Apple Salad - 10

Apple cider vinaigrette, crumbled blue cheese, candied walnuts, green apples, roasted peppers, tomatoes, cranberries

Seafood Salad - 12

Calamari, rock shrimp, celery, roasted peppers, lemon, olive oil

PASTA

Classico Italiano - 14

Spaghetti, meatballs, sausage, marinara sauce

Gnocchi Margherita - 15

Cherry tomatoes, olive oil, basil, fresh buffalo mozzarella

Lasagna di Pollo and Spinach - 15

Homemade lasagna with chicken and spinach, cream alfredo sauce

Pappardelle Bolognese - 15

Ground meat with onions, tomatoes, basil, wine, served over pappardelle

Housemade Four Cheese Ravioli - 18

Served in a marsala demi-glaze cream sauce with spinach, portobello mushrooms & diced chicken

Housemade Sausage & Peppers - 15

Sauteed with diced onions & bell peppers. Finished in a wine blush sauce with a touch of butter

Ziti al Forno - 15

Ricotta, mozzarella, basil, tomato sauce, eggplant

Tortellini Tre P - 15

Alfredo sauce, peas, prosciutto, parmesan

Whole Wheat Penne Primavera - 14

Seasonal vegetables, tomatoes, olive oil, light garlic marinara

Housemade Meat Lasagna - 16

Made with ricotta and mozzarella, fresh herbs and topped with our grande mozzarella.

Served in our flavorful meat sauce.

Risotto Ai Funghi - 19

Arborio rice tossed with portobello, white, shiitake and oyster mushrooms.

Topped with grilled chicken

Risotto Di Mare - 23

Arborio rice tossed with clams, mussels, jumbo shrimp, scallops and calamari.

Finished in a wine cream sauce.

SEAFOOD

Baked Seafood Rigatoni - 17

Ricotta cream sauce, old bay seasoning, melted mozzarella

Clams with Linguine - 18

White wine and garlic or a zesty red sauce

Homemade Seafood Ravioli - 20

Filled with chopped salmon, scallops, baby shrimp & crabmeat, mixed with ricotta, mozzarella & parmigiano. Served in a blush brandy cream sauce with oyster and shiitake mushrooms & sun-dried tomatoes

Capellini Positano - 24

Jumbo lump crabmeat, plum tomatoes, olive oil, garlic, fresh basil

Scallops & Shrimp Alfredo - 20

Fettuccine, parmesan cheese

Lamberti's Zuppa di Pesce - 23

Shrimp, mussels, calamari, clams, scallops, zesty red sauce or a white wine garlic sauce, linguine

MEATS

Chicken Crisp - 19

Stuffed with Italian cheeses, spring mix or capellini marinara

Chicken Parmigiana - 17

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

Chicken Rosamaria - 17

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

Chicken Maximo - 17

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

Chicken Abruzzi - 17

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

Veal Marsala - 18

Imported marsala wine, mushrooms, sun-dried tomatoes, vegetable and potato of the day

Veal Parmigiana - 18

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

Veal Carciofi - 18

Artichokes, oyster mushrooms, capers, white wine, lemon, capellini

Pan Seared Pork Chop - 17

Spicy cherry peppers, broccoli rabe, roasted potatoes

VEGETARIAN

Eggplant Parmigiana - 16

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

KID'S MENU

Served with Vanilla Ice Cream

Homemade Chicken Fingers - 8

Macaroni and Cheese - 8

Kid's Pizza - 8

Kid's Pasta - 8

Choice of: Capellini, Linguine, Penne, Ravioli, Spaghetti, Tortellini

Choice of: Meatball, Bolognese, Butter Sauce, Marinara Sauce

SIDES

Homemade Meatball Casserole - 6


Italian Sausage Casserole - 6

Mashed Potatoes - 3

Broccoli Rabe - 5

Asparagus - 5

Sautéed Mushrooms - 4

 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



DINNER MENU

514 Philadelphia Pike Wilmington, DE 19809 ~ 302-762-9094

12" 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

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Lamberti's
ITALIAN
GRILL & BAR

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Lamberti's
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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

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
Moet & Chandon "Imperial" (France)		70

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

Mont Gras Carmenere (Chile)

Powerful aromas of spices, wild herbs and vanilla
Subtle fruit flavors

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

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