

DINNER MENU

1300 Centerville Road Wilmington, DE 19808 ~ (302) 995-6955

APPETIZERS

- Calamari - 9**
Fresh calamari lightly battered and fried, served with marinara sauce.
- Mussels - 8**
In your choice of red or white sauce served over crostini.
- Antipasto Italiano - 11**
A mix of Italian cold cuts, homemade roasted peppers, eggplant, zucchini, fresh mozzarella cheese, ricotta and olives.
- Mozzarella - 7**
Ricotta, smoked mozzarella, lightly breaded and served with marinara sauce.
- Bruschetta - 7**
A blend of plum tomatoes, onions and extra virgin olive oil, served over crisped seasoned Italian bread slices.
- Ahi Tuna - 12**
Cooked rare, served chilled with soy sauce and wasabi remoulade.
- Scallops in a Shell - 10**
Wrapped in bacon and served in a brie cream sauce.
- Broccoli Rabe - 8**
Sautéed in extra virgin olive oil.
- Fritto Misto - 7**
Juliened strips of zucchini, carrots and potatoes flour dipped and lightly battered, served with our marinara sauce for dipping.
- Roasted Peppers - 8**
Our roasted peppers and fresh mozzarella.
- Family Appetizer - 21**
A great way to sample 3 appetizers of your choice.
- Spinach and Crab Dip - 9**
Velvety cheese cream sauce with spinach and crabmeat, served with Italian crostini.
- Beef Carpaccio - 11**
Drizzled with extra virgin olive oil, salt and pepper, baby greens and parmigiano.

SOUPS & SALADS

- Add Grilled Chicken - 4, Grilled Shrimp - 2.50 each, Gilled Salmon Filet - 8, Veal Milanese - 6**
- Caesar Salad - 6**
Crisp Romaine lettuce and Italian croutons tossed with our homemade Caesar dressing.
- Mesclun Salad - 6**
A medley of field greens topped with balsamic vinaigrette.
- Apple Salad - 9**
Spring mix salad tossed in an apple cider vinaigrette with candied walnuts, dried cranberries and fresh apple slices.
- Venetian Salad - 9**
Fresh spinach, gorgonzola, pine nuts and grilled portobello mushrooms tossed in a citrus vinaigrette dressing.
- Calamari Caesar Salad - 12**
Our famous fried calamari tossed over Caesar salad and salted cashews.
- Lobster Salad - 15**
Mixed field greens tossed with orange vinaigrette, asparagus spears, roasted peppers, walnuts, orange segments and lobster meat.
- Tenderloin Salad - 15**
Sliced beef tenderloin marinated and grilled, served over spring mix and fresh cut tomatoes tossed with extra virgin olive oil and fresh squeezed lemon juice.
- Caprese Salad - 7**
Fresh mozzarella, tomatoes, garlic, basil and olive oil.
- Pasta Fagioli Soup, Cup - 4 Bowl - 6 Italian Wedding Soup, Cup - 4 Bowl - 6**
Soup of the Day, Priced Accordingly

All entrees include a house salad (upgrade to a Caesar or Mesclun Salad for \$2 extra).

CLASSIC PASTA

Choose your favorite pasta and one of our delicious sauces.
Capellini, Linguine, Rigatoni, Fettuccine.
Cheese Ravioli, Tortellini or Whole Wheat Fettuccine or Penne (\$1 extra)
Romano - 14 Alfredo - 14 Primavera - 14

SPECIALTY PASTA

- Gnocchi Caprese - 15**
Homemade gnocchi tossed with cherry tomatoes, buffalo mozzarella and basil in a garlic sauce.
- Orecchiette Broccoli Rabe and Sausage - 15**
Sautéed with extra virgin olive oil and fresh garlic.
- Crab Stuffed Shells - 20**
Stuffed with ricotta and crabmeat, topped with melted mozzarella.
- Cavatelli Pasta - 18**
Handmade ricotta pasta in a butternut squash puree with zucchini and baby shrimp.
- Tortellini Tre'P - 15**
Peas, prosciutto and parmigiano in alfredo cream with five cheese tortellini.
- Fettuccine Campagnola - 15**
Whole wheat fettuccine sautéed in extra virgin olive oil, fresh garlic and Italian parsley, served with portobello mushrooms, pine nuts and raisins.

ITALIAN FAVORITES

- Lasagna with Bolognese Sauce - 14**
Made with meat and cheese.
- Eggplant Parmigiana - 14**
Baked eggplant topped with mozzarella cheese and served in a marinara sauce with the vegetable and potato of the day or a side of pasta.
- Paccheri Ragu - 14**
Sausage and homemade meatballs served in our ragu sauce.
- Parmigiana, Chicken - 16 Veal - 18**
Topped with marinara and mozzarella and served in a marinara sauce with the vegetable and potato of the day or a side of pasta.
- Italian Baked Ravioli - 14**
Pillowed pasta squares stuffed with cheese, baked in our marinara sauce and topped with mozzarella cheese.

FROM THE GRILL

The following entrees are served with vegetables and potato of the day.
All entrees include a house salad (upgrade to a Caesar or Mesclun Salad for \$2 extra).

Filet Mignon - 24
With gorgonzola cream sauce.

Grilled Rib-Eye - 22
Marinated and grilled to perfection, drizzled with a Cabernet reduction sauce.

Lamb Chop - 23
Drizzled with port wine sauce.

Grilled Prawns - 22
Drizzled in a mediterranean sauce with garlic, olive oil and fresh squeezed lemon juice.

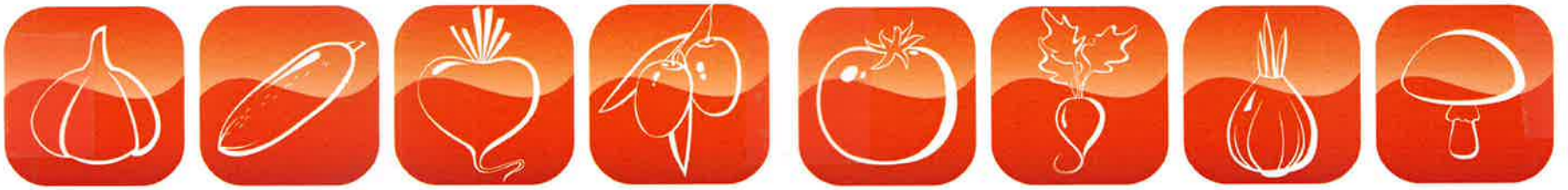
- Pork Chop - 18**
Served with fresh cut tomatoes, oregano, olives and cherry peppers.
- Chicken Griglia - 16**
Marinated and grilled, served with garlic and oil, accompanied by a side of fresh vegetables.
- Salmon - 18**
Topped with bruschetta salsa.



Lamberti's
ITALIAN
GRILL & BAR



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.
20% gratuity will be added to a table of 8 or more guests.



CHICKEN & VEAL

Served with your choice of vegetables and potato of the day or capellini pasta.
 You can substitute your side with any of our specialty pasta or classic pasta sauces for an additional \$3.
 All entrees include a house salad (upgrade to a Caesar or Mesclun Salad for \$2 extra).

Saltimbocca, Chicken - 16 Veal - 19

Served in a white wine, garlic and fresh sage sauce with mushrooms, topped with imported Italian prosciutto and melted mozzarella.

Marsala, Chicken - 16 Veal - 19

Sauteed with imported marsala wine and topped with mushrooms and sun-dried tomatoes.

Maximo, Chicken - 16 Veal - 19

Sauteed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes and shiitake mushrooms, topped with asparagus and mozzarella.

Chicken Lambertini, Chicken - 18 Veal - 20

Baked and served in a balsamic reduction sauce with red onions, spinach and crabmeat, topped with melted mozzarella cheese, with a side of capellini in garlic and oil.

Abruzzi, Chicken - 16 Veal - 19

Sauteed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella.

SEAFOOD

All entrees include a house salad (upgrade to a Caesar or Mesclun Salad for \$2 extra).

Mussels or Clams - 18

Your choice of a zesty red or white wine garlic sauce, served over linguine.

Shrimp Scampi - 23

Shrimp sauteed with garlic and fresh cut tomatoes in a white wine blush sauce, served over capellini.

Capellini Positano - 24

Jumbo lump crabmeat tossed with fresh plum tomatoes, olive oil, garlic and fresh basil, served over capellini.

Zuppa di Pesce - 24

Mussels, clams, shrimp, scallops and 4 oz. of tilapia.

Scallops and Shrimp Alfredo - 20

Tender scallops and shrimp in a creamy alfredo sauce, tossed with fettuccine and parmesan cheese.

Crabcakes - 22

Our award winning crabcake, served with sauteed spinach and mashed potatoes, drizzled with lemon pepper cream sauce.

Tuna Caprese - 22

Pesto encrusted tuna steak, with buffalo mozzarella and tomatoes, marinated with olive oil and fresh basil, served with green beans and mashed potatoes.

Lamberti's
 ITALIAN
 GRILL & BAR

Easy,
 Affordable &
 Delicious...

THE RECIPE FOR PERFECT
EVENTS

Your Place or Ours?

Event Space Available or
 Take Our Party Trays Home
 Let us do all the work!

Birthdays • Anniversaries
 Showers • Christenings
 Bar/Bat Mitzvahs • Graduations
 Meetings & Corporate Events

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PIZZAS

Broccoli Rabe and Sausage - 11

White pizza with fresh mozzarella and ricotta, topped with sauteed broccoli rabe and Italian sausage.

Margherita - 9

Topped with olive oil, fresh mozzarella and basil.

Seafood - 12

White pizza with ricotta cheese, sauteed baby shrimp, and lump crabmeat.

Quattro Stagioni - 10

Tomato sauce, mozzarella cheese, ham, mushrooms and olives.

Cheese - 8

Tomato sauce, mozzarella cheese.

Ghiottone - 10

Sliced tomatoes, cheese and grilled chicken.

The Dip Pizza - 11

Our spinach & artichoke dip topped with diced chicken, artichoke hearts, with mozzarella and parmesan cheese. A true masterpiece!

Alla Panna - 11

Alfredo sauce, seasoned chicken, mozzarella cheese and fresh spinach.

Toppings - \$1 each

Pepperoni, Roasted Peppers, Mushrooms, Sausage and Meatballs

JOIN US FOR HAPPY HOUR

Monday - Friday
 4 P.M. - 7 P.M.

\$3 beers ~ \$3 Frozen Drinks
 \$5 Specialty Cocktails ~ \$5 Glasses of Wine
 \$10 Beer Buckets

PLUS, Half Price on Select Al Fresco Menu Dishes



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