



1491 Brace Road ~ Cherry Hill, NJ ~ 856.354.1157 ~ 856.428.0377 (fax) ~ www.lambertis.com

Tutti Toscani by Lamberti Banquet Menu

Party Packages

All of our Party Packages include: Insalata Tutti, Fresh Homemade Bread, Hot & Cold Beverage Service and Dessert.

Lunch: 11:30 am – 3:30 pm

Lunch Package #1 ~ \$17.00 per person*

(plus 7% tax, plus 20% gratuity)

Entrée Selections

Choose three selections from the entrees listed below.

Lunch Package #2 ~ \$21.00 per person*

(plus 7% tax, plus 20% gratuity)

Appetizer Selections

Choose one selection from the appetizers listed below.

Entrée Selections

Choose three selections from the entrees listed below.

Dinner: 4:00 pm – 9:00 pm

Dinner Package #1 ~ \$25.00 per person*

(plus 7% tax, plus 20% gratuity)

Entrée Selections

Choose three selections from the entrees listed below.

Dinner Package #2 ~ \$29.00 per person*

(plus 7% tax, plus 20% gratuity)

Appetizer Selections

Choose one selection from the appetizers listed below.

Entrée Selections

Choose three selections from the entrees listed below.

*Please add \$3.00 per person for an additional fish selection or \$4.00 per person for a steak selection.

Appetizer Selections

Zucchini Paesani

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

Zia Maria's Antipasto

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

Mussels Tutti T

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

Calamari Croccanti

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

Crostini al Pomodoro

Toasted country bread topped with a plum tomato salad.

Roasted Peppers

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

Mozzarelline Fritte

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

Entrée Selections

Primavera Placido

A medley of seasonal fresh vegetables and tomatoes sautéed with a touch of garlic, extra virgin olive oil and parmesan cheese, tossed with capellini pasta.

Rigatoni Puttanesca

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

Penne Alla Vodka

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

Melanzane alla Parmigiana

Lightly battered eggplant layered with fresh mozzarella and our tomato basil sauce and then baked to perfection in terra cotta and served with pasta.

Salmone Toscano

Fillet of North Atlantic salmon baked to perfection in terra cotta with cannellini beans, peppers, sage and sun-dried tomatoes, served with a lemon, white wine sauce.

Salmon Scampi

Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine.

Chicken or Veal Parmigiana

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

Chicken or Veal Piccata

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

Chicken or Veal Marsala

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

Chicken or Veal Maximo

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