

# CAFFE

ALDO LAMBERTI

2011 Route 70 West ~ Cherry Hill, NJ 08002  
(856) 663-1747 ~ <http://lambertis.com/locations/caffe.htm>

## STARTERS

Soup of the Day ~ 6

Zucchini Fritti Dusted with Parmigiano Reggiano ~ 9

Zucchini Crabcake Jumbo Lump Crabmeat, Herbs, Spices, Roasted Peppers, Spinach ~ 12

Calamari Dorati (Two Preparations) In a Zesty Marinara or Tossed with Hot Cherry Peppers ~ 11

Seafood Salad Lambertini Calamari, Rock Shrimp, Octopus, Celery, Garlic, Olive Oil, Lemon ~ 12

In House Roasted Peppers & Italian Cheese Olive Oil, Garlic, Herbs ~ 10

Jumbo Shrimp Cocktail Cocktail Sauce ~ 12

Assorted Antipasto Rustico Italian Meats, Cheese, Olives, Vegetables, Bruschetta ~ 11

Tuna Carpaccio & Crab Avocado Salad  
Yellowfin Tuna, Hass Avocados, Holland Peppers,  
Cucumbers, Arugula, Lime, Chipotle Pepper Sauce ~ 13

Lobster Asparagus Salad Belgian Endive, Red Onions, Orange, Arugula, Limoncello Vinaigrette ~  
Market Price

Buffalo Mozzarella Neapolitan Tomatoes, Olive Oil, Garlic, Basil, Prosciutto di Parma ~ 13

Grilled Octopus Charred Artichokes, Lemon Zest, Rosemary Pesto ~ 12

## SALADS

Arugula & Fennel Salad Lemon, Olive Oil, Parmigiano Reggiano ~ 8

Tri-Colore Salad Arugula, Radicchio, Belgian Endive, Tomatoes ~ 8

Caesar Salad Lambertini Romaine, Homemade Croutons, Parmesan ~ 8

Roasted Beet, Green Bean & Goat Cheese Salad Arugula, Olive Oil, Black Pepper, Lemon ~ 9

## PASTA

Housemade Gnocchi Alla Lambertini  
(Two preparations)

Sorrento Parmesan, Mozzarella, Fresh Tomato Basil Sauce ~ 17

Sweet Potato Exotic Mushrooms, White Truffle Essence ~ 18

**Paccheri Amatriciana** Large Rigatoni, Tomatoes, Caramelized Onions, Pancetta, Basil, in a Pomodoro Sauce ~ 16

**Lobster Ravioli Cardinale** Rock Shrimp, Shallots, Tomatoes, Brandy Cream Sauce ~ 18

**Fettuccine Alfredo** Parmigiano Cream Sauce ~ 16

**Ravioli Pomodoro** Cheese, Tomatoes, Garlic, Basil ~ 16

**Penne Primavera** Your Choice of Regular or Whole Wheat Pasta, Seasonal Vegetables, Tomatoes, Parmesan, Feta ~ 16

**Penne alla Vodka** Blush Parmigiano Cream Sauce ~ 15

**Risotto of the Day** ~ Priced Accordingly

## **SEAFOOD SELECTIONS**

**Jumbo Shrimp & Scallops Verde** Red & Yellow Tomatoes, Garlic, Olive Oil, Field Greens, Pappardelle ~ 27

**Capellini Positano** Jumbo Lump Crabmeat, Tomatoes, Garlic, Basil, Olive Oil ~ 25

**Jumbo Shrimp & Clams Diavolo** Spicy Plum Tomato Sauce, Linguine ~ 25

### **Fantasia Di Mare**

Shrimp, Scallops, Clams, Mussels, Calamari in a Pomodoro Sauce or Garlic, White Wine Sauce, Paccheri Pasta ~ 29

**Chilean Sea Bass** Pan-Seared, Caramelized Leeks, Citrus Wine Sauce, Spinach & Roasted Potatoes ~ 28

**Pepper Crusted Salmon** Sauteed Spinach, Roasted Potatoes, Balsamic Reduction ~ 22

## **CHICKEN & VEAL**

**Chicken Piccata** Oyster Mushrooms, Capers, White Wine, Lemon, Vegetables & Potatoes ~ 19

**Chicken Maximo** Tomatoes, Mushrooms, Sherry Wine, Asparagus, Mozzarella, Vegetables & Potatoes ~ 20

**Grilled Chicken Abruzzi** Artichokes, Eggplant, Smoked Mozzarella, Vegetables & Potatoes ~ 20

**Veal Carciofi** Artichokes, Oyster Mushrooms, Capers, White Wine, Lemon, Vegetables & Potatoes ~ 21

**Veal Marsala** Mushrooms, Sun-Dried Tomatoes, Vegetables & Potatoes ~ 20

**Veal Parmigiana** Mozzarella, Tomato Sauce, Capellini ~ 19

**Veal & Broccoli Rabe Campagnola** Roasted Peppers, Olive Oil, Garlic, White Wine, Cheese Ravioli ~ 21

**Jumbo Shrimp & Veal Pavarotti** Mushrooms, Tomatoes, Garlic, Wine, Mozzarella, Vegetables & Potatoes ~ 23

## **FRESH WHOLE FISH, FILLETED TABLE-SIDE**

Domestic & Imported Fish Delivered Daily ~ Market Price

“Aldo” Classico Seasoned, Grilled with Lemon & Olive Oil

**Oreganate** Red & Yellow Tomatoes, White Wine, Olive Oil, Garlic, Oregano

**Acqua Pazza “In the Crazy Water”** Garlic, Lemon, Mint, Olive Oil, White Wine

## **FRESH WHOLE MAINE LOBSTER**

1 ½ Pounds, Steamed, Drawn Butter ~ Market Price

## **ALDO'S FLAME GRILLED STEAKS & CHOPS**

**16 oz. Prime NY Strip** Mushrooms, Leeks, Fresh Housemade Fries ~ 36

**16 oz. Veal Chop** Porterhouse (Loin), Broccoli Rabe & Roasted Potatoes ~ 32

**8 oz. Filetto Gorgonzola**

Wrapped with Bacon, Jumbo Lump Crabmeat, Gorgonzola, Spinach & Roasted Potatoes ~ 33

**16 oz. Prime Rib-Eye** Balsamic Roasted Cipollini Onions, Housemade Fries ~ 34

**Grilled Rack of Lamb** Herbs, Spices, Broccoli Rabe & Roasted Potatoes ~ 31

## **SIDES**

**Spinach ~ 6**

**Asparagus ~ 7**

**Escarole & Beans ~ 6**

**Broccoli Rabe ~ 8**

**Mascarpone Cheese Polenta ~ 6**

**Assorted Steamed Vegetables ~ 7**

**Garlic Mashed Potatoes ~ 4**

**Sauteed Mixed Mushrooms ~ 8**

**Exclusively at Caffe Aldo Lamberti:**

**Enjoy Florida Joe's Stone Crabs Seasonally October 15th - May 15th**