

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 ~ 5

Calamari Dorati (Two Preparations) In a Zesty Marinara or Tossed with Hot Cherry Peppers ~ 10

Seafood Salad Lamberti Calamari, Rock Shrimp, Octopus, Celery, Garlic, Olive Oil, Lemon ~ 11

In House Roasted Peppers & Italian Cheese Olive Oil, Garlic, Herbs ~ 9

Jumbo Shrimp Cocktail Cocktail Sauce ~ 12

Assorted Antipasto Rustico Italian Meats, Cheese, Olives, Vegetables, Bruschetta ~ 10

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

Buffalo Mozzarella Neapolitan Tomatoes, Olive Oil, Garlic, Basil, Prosciutto di Parma ~ 12

Zucchini Fritti Dusted with Parmigiano Reggiano ~ 8

Grilled Octopus Charred Artichokes, Lemon Zest, Rosemary Pesto ~ 11

Tuna Carpaccio & Crab Avocado Salad Yellowfin Tuna, Hass Avocados, Holland Peppers, Cucumber, Arugula, Lime, Chipotle Pepper Sauce ~ 12

SALADS

Roasted Beet, Green Bean & Goat Cheese Salad Arugula, Olive Oil, Black Pepper, Lemon ~ 8

Spinach Salad

Mushrooms, Egg, Mandarin Oranges, Honey Roasted Sunflower Seeds, Bacon Dressing ~ 7

Arugula & Fennel Salad Lemon, Olive Oil, Parmigiano Reggiano ~ 7

Classic Caesar Salad Romaine, Housemade Croutons, Parmesan ~ 7

ENTRÉE SALADS

Veal Milanese Salad Pan-fried, over Parisian Salad ~ 13

Tuna Salad alla Lamberti Green Beans, Arugula, Potatoes, Olives, Lemon, Olive Oil ~ 13

Caesar Salad

(Three preparations)

Classic With Grilled Chicken ~ 12 Or With Grilled Shrimp ~ 16

Cheese Crusted Chicken Over Classic Caesar Salad ~ 12

Mediterranean Crabmeat, Shrimp, Egg, Olives ~ 13

Exclusively at Caffe Aldo Lamberti:
Enjoy Florida Joe's Stone Crabs Seasonally October 15th - May 15th

ENTRÉE SELECTIONS

Zucchini Crabcake Jumbo Lump Crabmeat, Herbs, Spices, Roasted Peppers, Spinach & Rosemary Potatoes ~ 16

Jumbo Shrimp & Scallops Verde

Red & Yellow Tomatoes, Garlic, Olive Oil, Field Greens, Pappardelle ~ 16

Capellini Positano Jumbo Lump Crabmeat, Tomatoes, Garlic, Basil, Olive Oil ~ 16

Penne Primavera

Your Choice of Regular or Whole Wheat Pasta, Seasonal Vegetables, Tomatoes, Parmesan, Feta ~ 12

Fettuccine Alfredo

Parmigiano Cream Sauce ~ 12

With Grilled Chicken ~ 15 With Grilled Shrimp ~ 17

Lobster Ravioli Cardinale Rock Shrimp, Shallots, Tomatoes, Brandy Cream Sauce ~ 14

Paccheri Amatriciana

Large Rigatoni, Tomatoes, Caramelized Onions, Pancetta, Basil, in a Pomodoro Sauce ~ 11

Chicken Carciofi

Artichokes, Oyster Mushrooms, Capers, White Wine, Lemon, Capellini ~ 13

Housemade Gnocchi Alla Lamberti

(Two Preparations)

Sorrento Parmesan, Mozzarella, Fresh Tomato Basil Sauce ~ 12

Sweet Potato Exotic Mushrooms, White Truffle Essence ~ 13

Chicken Maximo

Tomatoes, Mushrooms, Sherry Wine, Asparagus, Mozzarella, Capellini ~ 13

Shrimp Scampi Tomatoes, Garlic, White Wine, Lemon, Capellini ~ 15

Chilean Sea Bass

Pan-Seared, Caramelized Leeks, Citrus Wine Sauce, Spinach & Roasted Potatoes ~ 17

Pepper Crusted Salmon

Over Parisian Salad, Roasted Potatoes, Balsamic Reduction ~ 14

Crispy Skin Branzino Pan-Seared, Carrot & Crab Risotto ~ 17

Veal & Broccoli Rabe Campagnola

Roasted Peppers, Olive Oil, Garlic, White Wine, Cheese Ravioli ~ 16

Grilled Rack of Lamb

Herbs, Spices, Broccoli Rabe & Roasted Potatoes ~ 17

Short Ribs Parsnip Puree, Cipollini Onions ~ 16

Grilled Chicken Abruzzi Artichokes, Eggplant, Smoked Mozzarella, Vegetable & Potato ~ 13

FRESH FISH & LOBSTER

Fresh Fish

Whole Domestic & Imported Fish Delivered Daily

Please ask about the selections of the day ~ Market Price

Fresh Whole Maine Lobster

Steamed, Drawn Butter ~ Market Price

SIDES

Spinach ~ 5

Asparagus ~ 6

Escarole & Beans ~ 5

Broccoli Rabe ~ 7

Mascarpone Cheese Polenta ~ 5

Assorted Steamed Vegetables ~ 6