

CAFFE

ALDO LAMBERTI

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DINNER MENU

COLD APPETIZERS

Tuna Carpaccio & Crab Avocado Salad ~ 12

Fresh sushi grade Yellowfin tuna, Hass avocados, diced Holland peppers, seedless cucumbers and organic arugula dressed with lime and a chipotle pepper sauce.

Lobster Asparagus Salad ~ 13

Fresh Maine lobster, asparagus, Belgian endive, red onions, orange segments and organic baby arugula dressed in a limoncello vinaigrette.

Buffalo Mozzarella Neapolitan ~ 12

Imported buffalo milk mozzarella and vine ripe tomatoes, tossed with extra virgin olive oil, garlic and fresh basil, then layered and wrapped with imported prosciutto di parma.

Seafood Salad Lamberti ~ 11

Fresh calamari, Florida rock shrimp and tender young octopus tossed in extra virgin olive oil with fresh lemon juice, sweet celery and a hint of garlic.

Roasted Peppers & Italian Cheese ~ 9

In house fire roasted peppers marinated in extra virgin olive oil with garlic and herbs, served with sharp provolone and mozzarella cheese.

Jumbo Shrimp Cocktail ~ 11

Jumbo imported Ecuadorian white shrimp, served with cocktail sauce.

Assorted Antipasto Rustico ~ 10

Classic assortment of imported Italian meats, cheese, olives, marinated vegetables and bruschetta.

HOT APPETIZERS

Grilled Asparagus di Parma ~ 9

Jumbo asparagus wrapped with prosciutto di parma, grilled and served with reggiano parmigiano, green olives and a roasted tomato salad.

Zucchini Fritti ~ 8

Julienned strips of fresh zucchini, lightly floured and pan fried, topped with grated reggiano parmigiano.

Zucchini Crabcake ~ 11

Jumbo lump crabmeat seasoned with fresh herbs and spices, nestled among julienned zucchini, roasted and served with sauteed spinach.

Calamari Dorati ~ 10

Fresh calamari seasoned in almond flour and lightly fried, served with a tomato, soy dipping sauce.

SOUP

Soup of the Day ~ 6

Please ask your server for the selections of the day.

SALADS

Arugula & Fennel Salad ~ 8

Organic arugula and shaved fennel tossed in fresh squeezed lemon juice and extra virgin olive oil, topped with shaved parmigiano reggiano cheese.

Caesar Salad Lamberti ~ 8

Crisp Romaine lettuce with homemade croutons and imported parmesan cheese, tossed in our homemade Caesar dressing.

Tri-Colore Salad ~ 8

Organic arugula, radicchio, Belgian endive and wedged plum tomatoes tossed with aged balsamic vinaigrette and extra virgin olive oil.

Roasted Beet, Green Bean & Goat Cheese Salad ~ 8

Roasted organic beets, string beans and organic arugula, tossed with extra virgin olive oil, fresh squeezed lemon juice and black pepper, topped with imported French goat cheese.

PASTA*

(Any of the below selections are also available as an appetizer, 9)

Whole Wheat Penne Primavera ~ 15

Whole wheat penne tossed with a medley of seasonal vegetables, oven roasted tomatoes, parmesan and feta cheeses.

Paccheri Amatriciana ~ 15

Giant rigatoni served in a pomodoro sauce with sauteed tomatoes, bacon, caramelized onions and basil.

Lobster Ravioli Cardinale ~ 17

Lobster ravioli sauteed with Florida white shrimp, shallots and tomatoes in a brandy cream sauce.

Fusilli Puttanesca ~ 15

Handmade fusilli pasta tossed with olives, capers, tomatoes and anchovies.

Fettuccine alla Panna Arugula~ 15

Fresh made fettuccine tossed with an arugula pesto cream sauce.

Ravioli Pomodoro ~ 15

Cheese ravioli tossed with freshly chopped tomatoes, garlic and basil.

Gnocchi alla Lamberti ~ 16

(your choice of two preparations)

Sorrento - Handmade potato gnocchi in a fresh tomato basil sauce with parmesan and mozzarella cheese.

Sweet Potato - Handmade sweet potato gnocchi tossed with an exotic mushroom sauté and white truffle essence.

Risotto of the Day ~ Priced Accordingly

Please ask your server for today's selection.

**All of our "handmade" pastas are made fresh on the premises.*

MEATS

Chicken Piccata ~ 18

Boneless breast of chicken sauteed with oyster mushrooms and capers in white wine and fresh lemon juice, served with vegetables and potatoes.

Chicken Maximo ~ 18

Boneless breast of chicken sauteed with tomatoes and mushrooms in sherry wine, topped with asparagus and mozzarella cheese.

Veal Marsala ~ 19

Veal scallopine sauteed with butter, mushrooms and sun-dried tomatoes in a light marsala wine sauce.

Veal ai Carciofi ~ 19

Veal scallopine sauteed with butter, white wine, fresh lemon juice and artichokes. Served with fresh vegetables and potatoes.

Veal Parmigiana ~ 19

Natured top round of veal, lightly breaded and pan-fried, topped with mozzarella cheese in a fresh tomato sauce over capellini pasta.

Veal & Broccoli Rabe Campagnola ~ 20

Veal scallopine sauteed with roasted peppers and broccoli rabe in extra virgin olive oil with sliced garlic and white wine. Served with cheese ravioli.

Grilled Australian Rack of Lamb ~ 31

Rack of Australian lamb marinated in herbs and spices. Served with sauteed broccoli rabe and roasted potatoes.

Sirloin Steak ~ 36

14 oz. certified Angus beef sirloin steak, pan seared with a peppercorn armagnac sauce. Served with sauteed broccoli rabe and roasted potatoes.

Filetto Gorgonzola ~ 33

8 oz. filet mignon, wrapped with bacon and grilled, then oven roasted topped with lump crabmeat and a creamy gorgonzola cheese topping, served with roasted potatoes and sauteed spinach.

SEAFOOD ALLA LAMBERTI**Swordfish Livornese ~ 24**

Fresh Atlantic swordfish steak, sauteed in extra virgin olive oil with tomatoes, onions, capers and olives. Served with homemade fusilli pasta.

Jumbo Shrimp & Scallops Verde ~ 26

Fresh jumbo imported Ecuadorian white shrimp, rock shrimp and hand-selected scallops sauteed with red and yellow tomatoes, garlic and extra virgin olive oil tossed with field greens and served over pappardelle pasta.

Capellini Positano ~ 24

Fresh jumbo lump crabmeat, sauteed with diced plum tomatoes, garlic, basil and extra virgin olive oil, served over capellini pasta.

Stuffed Salmon ~ 26

Fresh Atlantic salmon stuffed with jumbo lump crabmeat, roasted peppers and herbs, gently baked with a citrus wine sauce.

Jumbo Shrimp & Clams Diavolo ~ 24

Fresh jumbo Ecuadorian shrimp and clams in a spicy plum tomato sauce, served over linguine pasta.

Fantasia Di Mare ~ 28

Two wild Australian tiger shrimp, jumbo dry sea scallops, clams, Canadian mussels and fresh Atlantic calamari in your choice of a fresh pomodoro sauce or a garlic white wine sauce, served over paccheri pasta.

Chilean Sea Bass ~ 27

Pan-seared Chilean Sea Bass topped with caramelized leeks in a citrus wine sauce, over roasted potatoes and steamed spinach.

Pepper Crusted Salmon ~ 20

Pepper crusted salmon fillet served over sauteed spinach and potatoes with a soy reduction.

WHOLE FRESH FISH ~ Market Price

Fresh whole domestic and imported fish delivered daily.
Please ask your server for today's selections.

Marechiaro

Pan-seared and baked with tomatoes, lemon, garlic, basil and white wine.

Acqua Pazza "In the Crazy Water"

Gently sauteed with a classic Roman recipe of garlic, lemon, mint, extra virgin olive oil and white wine.

"Aldo" Classico

Seasoned and grilled with fresh squeezed lemon and extra virgin olive oil.

Oreganate

Sauteed with yellow and red tomatoes with white wine in extra virgin olive oil, garlic and oregano.

SIDE ORDERS

Spinach ~ 6 Asparagus ~ 7 Escarole & Beans ~ 6

Broccoli Rabe ~ 8 Mascarpone Cheese Polenta ~ 6

Assorted Steamed Vegetables ~ 7 Garlic Mashed Potatoes ~ 4