

CAFFE

ALDO LAMBERTI

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LUNCH MENU

** For our guests who have a limited time for lunch,
please let your server know, so that we can accommodate you as promptly as possible.*

APPETIZERS

Seafood Salad Lamberti ~ 10

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.

Lobster Asparagus Salad ~ 13

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

Tuna Carpaccio & Crab Avocado Salad ~ 11

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

Calamari Dorati ~ 8

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

Buffalo Mozzarella Napolean ~ 11

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.

Roasted Peppers & Italian Cheese ~ 8

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.

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.

Assorted Antipasto Rustico ~ 8

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

SOUP

Soup Of The Day ~ 6

Please ask your server for the selections of the day.

SALADS

Roasted Beet, Green Bean & Goat Cheese Salad ~ 7

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

Spinach Salad ~ 7

Baby spinach, mushrooms, chopped egg, mandarin oranges, and honey roasted sunflower seeds, served with a warm bacon dressing.

Arugula & Fennel Salad ~ 7

Organic arugula and shaved fennel, tossed in fresh squeezed lemon juice and extra virgin olive oil. Topped with shaved parmesan cheese.
(Add a grilled chicken breast for an additional \$4 or four grilled shrimp for \$8)

Veal Milanese Salad ~ 12

Natured top round of veal lightly breaded and pan-fried, served over a Parisian salad.

Tuna Salad Alla Lamberti ~ 12

Authentic Italian tuna in olive oil with French green beans, arugula, potatoes, olives, lemon and extra virgin olive oil.

Caesar Salad

(Your choice of three preparations)

Classic ~ 7

Crisp Romaine lettuce with homemade croutons and imported parmesan cheese.
(Add a grilled chicken breast to for an additional \$4 or four grilled shrimp for \$8)

Cheese Crusted Chicken ~ 11

Cheese crusted chicken breast served over our classic Caesar salad.

Mediterranean ~ 12

Our classic Caesar salad with crabmeat, shrimp, chopped eggs and Gaeta olives.

PASTA

Gnocchi Alla Lamberti ~ 11

(Your choice of two preparations)

Sorrento ~ Handmade potato gnocchi tossed with fresh tomato basil sauce, parmesan and mozzarella cheeses.

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

Lobster Ravioli Cardinale ~ 14

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

Rigatoni Amatriciana ~ 11

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

Fettuccine Alla Panna Arugula~ 11

Fresh made fettuccine tossed with an arugula pesto cream sauce.

Jumbo Shrimp & Scallops Verde ~ 15

Fresh jumbo imported Ecuadorian white 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.

Whole Wheat Penne Primavera ~ 11

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

Capellini Positano ~ 15

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

CHEF'S SPECIALS ALLA LAMBERTI**Chicken Piccata ~ 11**

Boneless breast of chicken, sauteed with oyster mushrooms and capers in white wine and fresh lemon, served over capellini pasta.

Zucchini Crabcake ~ 16

Julienned zucchini is layered outside jumbo lump crabmeat that is seasoned with fresh herbs and spices and is served on a bed of rosemary potatoes and sauteed spinach.

Shrimp Scampi ~ 14

Sauteed shrimp with fresh chopped tomatoes in a garlic white wine lemon sauce, served over capellini pasta.

Crispy Skin Branzino ~ 15

Fresh Mediterranean branzino fillet, pan-seared and served with carrot and crab risotto.

Pepper Crusted Salmon ~ 13

Pepper crusted salmon fillet served over a Parisian salad with potatoes lyonnaise and a balsamic reduction

Grilled Australian Rack of Lamb ~ 17

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

Veal Campagnola ~ 14

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

Chilean Sea Bass ~ 17

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

Fresh Fish ~ Market Price

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

SIDE ORDERS

Spinach ~ 6 Asparagus ~ 7 Escarole & Beans ~ 6 Broccoli Rabe ~ 8

Mascarpone Cheese Polenta ~ 6 Assorted Steamed Vegetables ~ 7