



Galleria Shopping Center
100 Route 9 North ~ Manalapan, NJ 07726
(732) 431-2014 ~ www.lambertis.com

DINNER MENU

Appetizers

Aldo's Special Zucchini Fritti ~ \$5.95

Julienned strips of zucchini flour dipped and lightly battered, with sauce for dipping.

Roasted Peppers & Fresh Mozzarella ~ \$7.95

Our own roasted peppers served with fresh mozzarella.

Mozzarella Sticks ~ \$5.95

Lightly breaded and served with marinara sauce for dipping.

Poppers ~ \$5.95

Jalapeño peppers stuffed with cheddar cheese.

Bruschetta ~ \$5.95

A blend of plum tomatoes, onions, extra virgin olive oil and olives served over crisped seasoned Italian bread slices.

Fried Calamari ~ \$8.95

Tender calamari lightly fried and served with a tangy marinara sauce.

Clams Casino ~ \$7.95

Littleneck clams topped with peppers, onions, bacon and breadcrumbs.

Mussels Lamberti ~ \$7.95

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

Vegetable Freschi ~ \$6.95

Seasonal vegetables grilled or sauteed to perfection.

MANGIA ITALIANO

Family Appetizer ~ \$15.95

Combine any three of the appetizers above. We will serve them family style on one plate for all to share.

Zuppa

Soup of the Day ~ \$2.95

Ask about our chef's selections of homemade soups.

Insalate

Lamberti Ceasar Salad ~ \$4.95

Crispy Romaine lettuce and Italian croutons tossed with our own homemade special Caesar dressing.

Antipasto Rustico ~ \$8.95

Fresh Italian meats and cheeses, served with grilled eggplant, artichokes, roasted peppers, tomatoes and bruschetta.

Caprese Salad ~ \$7.95

Fresh mozzarella, tomatoes, garlic, basil and olive oil.

Mesclun Salad ~ \$4.95

A medley of field greens topped with balsamic vinaigrette. Add Chicken ~ \$3.00

Mamma Lamberti's Cucina Italiano

**all entrees are served with our famous salad topped with our homemade house dressing.*

Sausage & Peppers ~ \$12.95

Sweet sausage and bell peppers served in a marinara sauce over penne.

Stuffed Shells ~ \$10.95

With ricotta, topped with melted mozzarella.

Eggplant Parmigiana ~ \$11.95

Baked eggplant topped with mozzarella cheese served in a marinara sauce over capellini.

Ravioli Formaggio ~ \$10.95

With marinara.

Baked Ziti Siciliano ~ \$10.95

Fresh ricotta, creamy mozzarella and basil tossed in our tomato sauce with eggplant.

Vitello Casalinga ~ \$12.95

Tender cubes of veal, diced tomatoes, peas, onions, basil & olive oil served over fettuccine.

Lasagna ~ \$11.95

With meat and cheese.

Pollo O Vitello

**all entress served with our famous salad topped with our homemade house dressing.*

Pollo ~ \$13.95 **Vitello** ~ \$15.95

Cacciatore

Sauteed with onions, mushrooms, tomatoes and peppers.

Parmigiana

Topped with marinara and mozzarella cheese.

Zingara

Sauteed in pure olive oil with garlic, bell peppers, plum tomatoes and mushrooms.

Maximo

Sauteed in shallots, white wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes, topped with asparagus and mozzarella cheese.

Griglia

Marinated and grilled, served over spinach with garlic and oil, accompanied by a side of fresh grilled vegetables.

Piccata

Lightly sauteed in pure olive oil with mushrooms, white wine lemon and capers.

Abruzzi

Sauteed in shallot brandy cream sauce with mushrooms and sun dried tomatoes, topped with asparagus spears and mozzarella cheese.

Marsala

Sauteed with imported Marsala wine and topped with mushrooms and sun-dried tomatoes.

Siciliano

Sauteed in pure olive oil with black olives, oregano, grilled eggplant, garlic and tomatoes.

Paesano

Topped with sliced banana hot peppers, freshly chopped tomatoes, garlic and mushrooms.

Classic Pasta Dishes

**all entrees are served with our famous salad topped with our homemade house dressing.*

All pasta dishes are served with your choice of:

Capellini, spaghetti, linguine, fettuccine, penne or substitute:

Cheese tortellini ~ add \$1.00

Ravioli formaggio ~ add \$1.00

Gnocchi ~ add \$1.00

Chicken ~ add \$3.00

Shrimp ~ add \$4.50

Meatballs ~ add \$2.50 each

Classic Tomato Sauce ~ \$9.95

A traditional marinara sauce.

Bolognese ~ \$11.95

Ground meat with onions, tomatoes, basil and wine.

Garlic and Broccoli ~ \$10.95

In aglio-oil.

Pesto Sauce ~ \$10.95

Ground basil, garlic, olive oil, parmesan and pine nuts

Primavera ~ \$10.95

Seasonal vegetables and tomatoes sauteed in olive oil with a garlic light marinara sauce.

Puttanesca ~ \$10.95

Classic Roman sauce of tomatoes, garlic, olives, mushrooms, capers and anchovies.

Arrabiata (spicy) ~ \$10.95

Sliced hot banana peppers, mushrooms, tomatoes, olives and prosciutto.

Tre'P ~ \$10.95

Alfredo sauce with peas, prosciutto and parmesan.

Gypsy ~ \$10.95

Tomatoes, olives, artichokes, mushrooms and white wine.

Siciliano ~ \$10.95

Sliced eggplant sauteed in a garlic white wine sauce with a touch of marinara and chopped tomatoes.

Romano ~ \$10.95

An aurora cream sauce, fresh tomatoes, sun-dried tomatoes and a touch of vodka.

Alla Panna ~ \$10.95

An alfredo cheese sauce.

Sorrento ~ \$10.95

Creamy mozzarella and parmesan in a tomato basil sauce.

Pomodoro ~ \$10.95

Chopped tomatoes sauteed in garlic white wine sauce with a touch of marinara.

Mushroom Sauce ~ \$10.95

Mushrooms sauteed in garlic white wine sauce with a touch of marinara.

Amatriciana ~ \$10.95

A spicy tomato sauce with onions and bacon.

Spaghetti & Meatballs ~ \$11.95

Our homemade meatballs.

Lamberti Pesce

**all entrees are served with our famous salad topped with our homemade house dressing.*

Fresh Fish of the Day ~ *market price

Our fresh fish change daily, your server will describe today's selection. Served with grilled vegetables.

Linguine & Clams ~ \$14.95

Tender whole littleneck clams sauteed aglio-oilo or in our zesty marinara sauce.

Mussels ~ \$13.95

Fresh mussels in your choice of zesty red sauce or a garlic white wine sauce. Served over linguine.

Modo Nostro ~ \$15.95

Shrimp sauteed in a garlic white wine sauce with plum tomatoes and a touch of marinara over capellini.

Calamari Freschi ~ \$14.95

Tender rings of calamari sauteed or lightly fried and served in a tangy marinara. With a side of linguine marinara.

Scallops & Rock Shrimp Alfredo ~ \$14.95

Tender scallops and rock shrimp served in a creamy Alfredo sauce tossed in fettucini with parmesan cheese.

Shrimp & Veal Capri ~ \$16.95

Veal Scallopini and rock shrimp with mushrooms blanketed in mozzarella cheese, served in a lemon white wine sauce.

Shrimp & Veal Pavorotti ~ \$16.95

Veal scallopini and rock shrimp sauteed with mushrooms, tomatoes, garlic and wine. Topped with mozzarella cheese.

Lamberti's Zuppa De Pesce ~ \$17.95

Shrimp, clams, mussels, calamari and scallops combined in a zesty marinara, or garlic white wine sauce over linguine.

Capellini Positano ~ *market price

Jumbo lump crabmeat tossed with fresh plum tomatoes, pure olive oil, garlic and basil.

Sides

French Fries ~ \$2.00

Broccoli or Spinach ~ \$3.00

Garlic Mashed Potatoes ~ \$3.00

Sauteed or Grilled Vegetables ~ \$3.00

*you may substitute any of the above sides with a side pasta for an additional \$2.00

Children's Menu

(Under 12 Years Old)

Spaghetti with meat sauce ~ \$6.95

Tortellini with marinara ~ \$5.95

Gnocchi ~ \$5.95

Ravioli marinara or Alfredo ~ \$5.95

Chicken fingers with French fries ~ \$6.95

Chicken parmigiana with capellini ~ \$6.95

Mozzarella sticks ~ \$5.95

Beverages

Soft drinks, coffee, tea, milk, Acqua Minerale, cappuccino, espresso.

Dessert

(Check with your server for daily selections)

An 18% gratuity will be added to parties of 8 or more.

\$3.00 sharing charge

Have your Christenings, showers and banquets with us.

Our restaurant is a smoke free facility.

Thank you for your cooperation.