



212 Walnut Street, 2nd Floor ~ Philadelphia, PA 19106
(215) 238-0499 ~ www.lambertis.com

DINNER MENU

Executive Chef Pippo Lamberti

Our menu was created to reflect the tradition of the Amalfi coast featuring **SMALL PLATES**. We encourage you to share dishes so you can sample and experience more of the menu. Choose two, three or many, but most importantly, **SHARE and have FUN**.

Let's Start/Cominciamo

Cold

Cheese - 7 each

Pecorino Toscano - Salame, Roasted Tomatoes, Baby Arugula

Parmigiano Reggiano - Speck, Shaved Fennel, Celery Heart

Chicken Caesar - 7 without Chicken, 9 with Chicken,
Parmesan Crisp, Grilled Chicken, Romaine, Caesar Dressing

Aldo Salad - 9 app, 15 main

Chopped Salad, Shrimp, Prosciutto, Avocado, Artichokes, Mushrooms,
Smoked Mozzarella, Inspired House Dressing

Bison Carpaccio - 12

Red Onion Compote, Kohlrabi

Tuna Nicoise - 15

Seared & Chilled, Crispy Capers, String Beans, Radish, Quail Egg

Frisee Salad - 8

Baby Field Greens, Balsamic Vinaigrette, Tomatoes, Red Onions, Black Olives

Antipasto - 9

Marinated Bocconcini, Crisp Mushroom Risotto, Cherry Tomatoes, Olives, Roasted Peppers, Artichokes, Prosciutto

Positano Salad - 6

Baby Field Greens, Balsamic Vinaigrette, Tomatoes, Red Onions, Black Olives

Mediterranean Olives - 6

Assorted Varieties

Hot

Grilled Octopus - 12

Charred Artichokes, Lemon Zest, Red Onion, Rosemary Pesto

Pan Seared Diver Scallop - 8

French Radish Salad, Granny Smith Apple Puree

Aldo's Big Mussels - 11

Pan-Roasted PEI Mussels, Chorizo, Parmesan Sage Broth

Potato Croquettes - 8

Thai Basil Parmesan Cream

Stuffed Fried Calamari - 10

Stuffed with Cherry Pepper Cream Cheese and Spinach

Artichoke, Ricotta and Lemon Soup - 7

Hearts of Artichoke, Chicken, Lemon, Ricotta Dumplings

Grilled Tiger Prawns - 15

Mizuna, Heart of Palm, Almond Oregano Pesto

Let's Go On/Continuiamo

Roasted Alaskan Black Cod - 21

Lemon Fennel Confit, Grape Tomatoes, Black Olives

Pan-Seared Skate - 18

Carrot and Leek Salad, Caper Tomato Vinaigrette

Crispy Branzino - 18

Parsley Root Puree, Sauted Leeks, Mushrooms, Truffle Oil

Rabbit Ragu - 20

Tagliatelle, Mushrooms, Guanciale, Squash Sage Cream

Sea Urchin Pasta - 21

Black Squid Ink Pasta, Sea Urchin, Crabmeat

Chicken Parmesan - 15

Crisp Parmesan Chicken Cutlet Stuffed with Mozzarella, Marinara and Parmesan

Eggplant Napolean - 14

Our Classic Parmesan

Scottish Salmon Limoncello - 17

Fresh Broccoli, Olives, and Our Positano Limoncello Sauce

Duck Breast - 18

Baby Turnips, Pearl Onions, Strawberry Pepper Foie Gras Emulsion

New York Steak Bolognese - 18

Roasted with Our Homemade Bolognese Sauce

Surf & Turf - 36

Braised Short Rib, ½ Lobster Tail, Escarole, Roasted Garlic, Caramelized Carrot and Parsnip Puree

Short Rib only – 17 – Escarole, Roasted Garlic

Grilled Seppia - 20

Mushroom, Bean and Guanciale Ragout with Rosemary Pesto

Lamb and Leeks - 18

Grilled with Olives, Herbs, Garlic, with Roasted Leeks Topped with Bechamel

Veal Tenderloin - 21

Pan Roasted with Bacon, Baby Vegetables

Rack of Wild Boar - 19

Grilled with Juniper Berry and Black Currant Jus, Fresh Polenta

On the Side

House Baked Potato Puree – 5

Mushroom & Asparagus Risotto - 8

Spinach and Garlic - 6

Stuffed Rigatoni with Parsley Sauce - 7

Fettuccine Alfredo - 6

Homemade Gnocchi Gorgonzola - 8

Spaghetti Marinara - 6

Capellini and Clams - 8

Clams, Garlic, Parsley and a Touch of Red Pepper

Lamberti's Meatballs - 6

Made with Three Kinds of Meat, Pine Nuts

White Bean Gratin - 6

White Beans, Grana Padano, Prosciutto

Rapini & Ricotta (or with Garlic and Crushed Pepper) - 7

with or without Ricotta Sauce

Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An 18% Gratuity will be added to parties of 6 or more.

We also invite you to experience the selections on our CRUDO menu. Crudo can be defined as sashimi, Italian style. Enjoy!