



212 Walnut Street, 2nd Floor ~ Philadelphia, PA 19106  
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## LUNCH MENU

**Executive Chef Pippo Lamberti**

### Let's Start/Cominciamo

#### **Aldo's Big Mussels - 10**

Pan-roasted PEI mussels with chorizo in a parmesan sage broth

#### **Stuffed Fried Calamari - 9**

Calamari stuffed with cherry pepper cream cheese and spinach, flash fried and served with marinara

#### **Antipasto - 9**

Marinated bocconcini, crisp mushroom risotto, mixed olives, roasted peppers, artichokes, prosciutto and cherry tomatoes

#### **Potato Croquettes - 8**

Thai basil, parmesan cream

#### **Mediterranean Olives - 6**

Assorted varieties

### Salads

#### **Chicken Caesar**

Parmesan crisp, grilled chicken, Romaine and our decadent Caesar dressing  
(6 without or 8 with chicken, 11 with chicken as main course)

#### **Aldo Salad - 9 app, 15 main**

Chopped salad with shrimp, prosciutto, avocado, artichokes, mushrooms  
fennel, smoked mozzarella and our inspired house dressing

#### **Positano Salad - 5**

Baby field greens, balsamic vinaigrette, tomatoes, red onions and black olives

#### **Tuna Nicoise - 15**

Seared and chilled, crispy capers, string beans, radish, quail egg

**Grilled Shrimp - 15**

3 Jumbo Shrimp, Mizuna, heart of palm, almond oregano pesto

**Zuppe**

**Artichoke, Ricotta and Lemon - 6**

Marinated hearts of artichoke, chicken, lemon and ricotta dumplings

**Panini**

served with our Positano fries ... oregano, basil, lemon zest, parmesan or mixed greens

**Fresh Mozzarella, Basil, Prosciutto and Tomatoes - 8**

**Spicy Sausage, Provolone and Peppers - 8**

**Grilled Chicken with Broccoli Rabe and Mozzarella - 8**

**Eggplant Parmesan - 7**

**Grilled Artichoke, Zucchini, Eggplant and Fontina – 7**

**Chicken Parmesan - 8**

**Let's Go On/Continuiamo**

**New York Steak Bolognese - 15**

Roasted New York steak with our homemade bolognese sauce, served with capellini

**Chicken Parmesan - 12**

Crisp parmesan chicken cutlet stuffed with mozzarella, marinara and parmesan, served with capellini

**Eggplant Napolean - 10**

Our version of the classic parmesan, served with capellini

**Veal Marsala - 12**

Veal scallopine sautéed with imported marsala wine and topped with mushroom and sun-dried tomatoes, served with capellini

**Pan Seared Skate - 15**

Served with carrot and leek salad with caper tomato vinaigrette and sun-dried tomatoes, served with capellini

**Salmon Scampi - 15**

Tomatoes, garlic, parsley and basil, served with capellini

**Grilled Branzino - 16**

Parsley and garlic, over frisee salad

**How about a Pasta?**

**Spaghetti Marinara - 8**

**Spaghetti Marinara & Mini Meatballs - 10**

**Mushroom & Asparagus Risotto - 15**

**Rigatoni Bolognese - 12**

Homemade sauce with bites of shortribs and steak

**Fettuccine Alfredo - 9**

A fresh cream and parmesan cheese sauce

**Rigatoni Pesto - 9**

Basil, parmesan, pine nuts, olive oil and garlic

**Capellini with Clams - 10**

Littleneck clams, garlic, parsley and a touch of red pepper

**Gnocchi Sorrento - 11**

Homemade gnocchi with marinara, melted mozzarella and basil

**Capellini Positano - 15**

Lump crabmeat, plum tomatoes, garlic, basil and olive oil

**Ravioli Pomodoro - 10**

Homemade cheese ravioli tossed with fresh chopped tomatoes, garlic and basil

**Linguine Scampi - 13**

Three jumbo shrimp, tomatoes, garlic, parsley and basil

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!*