



3210 Route 42 ~ Sicklerville, NJ 08081
(856) 728-4505 ~ www.lambertis.com

LUNCH MENU

APPETIZERS

Zucchini Fritti ~ \$6.95

Fresh julienned strips of zucchini, flour-dipped and lightly battered, served with a marinara sauce for dipping.

Roasted Peppers & Fresh Mozzarella ~ \$8.95

In-house fire roasted peppers marinated with fresh herbs, served with mozzarella.

Mozzarella Sticks ~ \$6.95

Lightly fried until golden, served with marinara sauce for dipping.

Duo Bruschetta ~ \$7.95

A fresh blend of plum tomatoes, onions and extra virgin olive oil, and a fresh blend of exotic mushrooms, roasted garlic and extra virgin olive oil, served over crisped seasoned Italian bread.

Clams Casino ~ \$7.95

Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs.

Mussels Lamberti ~ \$7.95

Fresh Prince Edward Island mussels in your choice of a white wine sauce or fresh tomato sauce.

Calamari Fritti ~ \$8.95

Fresh calamari, lightly seasoned and fried, served with a tangy marinara sauce.

MANGIA ITALIANO

Family Appetizer ~ \$21.95

A combination of any three appetizers above. All will be served family style.

Shrimp Ravioli Aurora ~ \$10.95

Handmade shrimp ravioli tossed in a creamy aurora sauce with a touch of marinara.

INSALATE

House Salad ~ \$2.95

Lamberti Caesar Salad ~ \$7.95

Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.
(add Chicken ~ \$2.50 - or - Shrimp ~ \$2.00 each)

Mesclun Salad ~ \$7.95

A medley of baby greens topped with a balsamic vinaigrette dressing with sliced tomatoes, onions, roasted peppers and pine nuts.

Luna Rossa ~ \$12.95

Jumbo lump crabmeat, roasted peppers and asparagus, tossed in an olive oil lemon dressing over baby greens.

Caprese Salad ~ \$7.95

Fresh mozzarella cheese and tomatoes, tossed with extra virgin olive oil, garlic and basil.
Garnished with baby greens.

Antipasto all'Italiana ~ \$9.95

Fresh variety of Italian meats and cheeses, served with grilled eggplant, artichokes, roasted peppers, olives and bruschetta.

ZUPPA

Soup of the Day ~ \$2.95

Please ask your server for our selections for today.

LAMBERTI'S LUNCHTIME PANINI

**all paninis are served on homemade focaccia bread with French fries.*

Frizzante ~ \$7.95

Fresh broccoli, chicken and tomatoes sauteed in an olive oil white wine sauce. Topped with mozzarella.

Sausage & Broccoli Rabe ~ \$7.95

Sauteed in roasted garlic and olive oil white wine sauce, topped with sharp provolone cheese.

Grilled Portobello ~ \$7.95

Fresh Portobello mushroom, grilled and served with fresh mozzarella cheese, roasted peppers and caramelized onions.

Roast Pork ~ \$7.95

Sauteed in a demi-glace, marsala wine and topped with provolone cheese.

Chicken Parmigiana ~ \$7.95

Topped with marinara sauce and mozzarella cheese.

LAMBERTI LUNCHTIME SANDWICHES

Veal Parmigiana ~ \$6.95

Eggplant Parmigiana ~ \$6.95

Meatball Parmigiana ~ \$5.95

Sausage Parmigiana ~ \$5.95

Cheesesteak ~ \$6.95

Italian Hoagie ~ \$6.95

GOURMET PIZZAS

~ Personal 10" ~

White Special ~ \$9.95

Garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

Red Special ~ \$9.95

Mushrooms, sausage, peppers, pepperoni and onions.

Personal Cheese ~ \$6.95

Tomato sauce and mozzarella cheese.

Roasted Pepper Pizza ~ \$8.95

Fresh roasted peppers, buffalo mozzarella, olive oil and garlic.

Gypsy Pizza ~ \$8.95

Tomato sauce and mozzarella cheese topped with artichoke hearts, olives, mushrooms and garlic.

Pizza Di Procida ~ \$8.95

Pesto sauce pizza with sun-dried tomatoes and mushrooms topped with mozzarella.

CUCINA ITALIANA

**all entrees are served with your choice of soup or salad*

Cannelloni Verdi ~ \$9.95

Angelina's homemade spinach and ricotta cheese cannelloni, topped with a blush cream sauce and provolone cheese.

Baked Ziti ~ \$8.95

Fresh ricotta and marinara sauce, oven baked and topped with mozzarella cheese.

Eggplant Parmigiana ~ \$8.95

Italian eggplant egg batter dipped and lightly fried, topped with marinara sauce and mozzarella cheese. Served with capellini pasta.

Lasagna ~ \$13.95

Homemade and layered with ground veal, pork and beef, sausage and sliced meatballs with ricotta cheese, topped with marinara.

Sausage & Peppers ~ \$8.95

Italian sweet sausage sauteed in a white wine, fresh tomato sauce with sweet peppers, tossed with penne pasta.

CLASSIC PASTA DISHES

**all pasta dishes are served with your choice of soup or salad.*

All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Fettuccini, Penne or substitute with one of the following for an additional charge: Cheese Tortellini, Whole Wheat Pasta or Handmade Gnocchi ~ \$2.00 additional. Ravioli ~ \$3.00 additional.

Add Chicken ~ \$2.00 additional - Add Meatballs or Sausage ~ \$2.95

Classic Sauce ~ \$7.95

Our famous marinara sauce.

Bolognese ~ \$8.95

Ground veal and pork sauteed with onions, carrots and basil in marinara sauce.

Monte Rosa ~ \$8.95

Fresh tomatoes sauteed in a brandy wine, pink cream sauce with spinach and topped with mozzarella cheese.

Alfredo ~ \$8.95

A rich cream sauce, tossed with parmigiano reggiano.

Garlic & Oil ~ \$7.95

Sauteed with roasted garlic, scallions, a touch of fresh tomatoes and extra virgin olive oil.

Sorrento ~ \$8.95

Tossed with fresh tomato basil sauce, parmesan and mozzarella cheese.

Primavera ~ \$8.95

Seasonal vegetables and tomatoes sauteed in olive oil with a touch of marinara sauce.

Gypsy ~ \$8.95

Sauteed in a fresh tomato marinara sauce with olives, artichokes and mushrooms.

Vodka ~ \$8.95

Cream sauce, fresh tomatoes, sun-dried tomatoes and a touch of marinara.

Arrabbiata ~ \$8.95

Sauteed with hot peppers, mushrooms, tomatoes, olives and prosciutto in a fresh tomato white wine sauce with a touch of marinara.

Amatriciana ~ \$8.95

Pomodoro sauce with bacon, tomatoes, onions and basil.

POLLO O VITELLO

**all dishes are served with choice of soup or salad.*

To substitute pasta for vegetables and potato add ~ \$1.95

Maximo ~ \$11.95

Sauteed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese. Served with capellini pasta.

Griglia ~ \$11.95

Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.

Luna Rossa ~ \$12.95

Sauteed in a white wine lemon sauce with asparagus and jumbo lump crabmeat, topped with mozzarella cheese over capelli.

Parmigiana ~ \$10.95

Topped with marinara and mozzarella cheese, served with capellini pasta.

Marsala ~ \$10.95

Sauteed with a sweet marsala demi-glace with mushrooms, sun-dried tomatoes and a touch of marinara. Served with capellini pasta.

Abruzzi ~ \$11.95

Sauteed in a shallot brandy cream sauce with fresh tomatoes and a touch of marinara, with mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese. Served with capellini pasta.

Portofino ~ \$12.95

Sauteed in a white wine fresh tomato marinara with spinach and rock shrimp, topped with smoked mozzarella cheese and served over capellini pasta.

SEAFOOD LOVERS

**all entrees are served with choice of soup or salad.*

Linguine alle Vongole ~ \$10.95

Fresh littleneck clams, sauteed in your choice of a red or white wine sauce.

Linguine alle Cozze ~ \$10.95

Fresh Prince Edward Island mussels, sauteed in a fresh tomato sauce or a white wine sauce.

Linguine Pescatore ~ \$12.95

Tender sweet rock shimp, littleneck clams, mussels, fresh calamari and bay scallops, all sauteed in a fresh tomato marinara sauce or white wine sauce.

Capellini Positano ~ market price

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

Shrimp Parmigiana ~ \$12.95

Fried golden brown, topped with marinara sauce and mozzarella cheese and served with capellini pasta.

Shrimp & Scallops Alfredo ~ \$12.95

Pan seared tender bay scallops and sweet rock shrimp served in a creamy alfredo sauce, tossed with parmigiana cheese and fettuccini pasta.

Shrimp & Clams Fra Diavolo ~ \$12.95

Imported white shrimp and fresh littleneck clams, sauteed in a spicy fresh plum tomato sauce with a touch of marinara, served over linguine.

Shrimp & Veal Pavarotti ~ \$12.95

Tender medallions of veal and two jumbo shrimp, sauteed in a fresh tomato marinara sauce with mushrooms and topped with mozzarella cheese. Served with capellini pasta.

Chicken & Shrimp ~ \$12.95

Julienned boneless breast of chicken and rock shrimp tossed in a roasted garlic, olive oil and white wine sauce with broccoli, mushrooms and fresh tomatoes over fettuccini pasta.

Grilled Salmon ~ \$12.95

North Atlantic salmon, charcoal grilled and served over baby greens with seasoned vegetables and potatoes.

Whole Fish ~ market price

Fresh whole fish, flown in daily. Please ask your server for details.

SIDE ORDERS

Spinach ~ \$6.95

Broccoli ~ \$6.95

Broccoli Rabe ~ \$6.95

Garlic Mashed Potatoes ~ \$3.95

Assorted Vegetables ~ \$6.95

CHILDREN'S MENU

**under 12 years old please*

Ravioli Marinara or Alfredo ~ \$7.95

Chicken Fingers with French Fries ~ \$7.95

Chicken Parmigiana with Capellini ~ \$7.95

Personal Cheese Pizza ~ \$6.95