



1491 Brace Road ~ Cherry Hill, NJ ~ 856.354.1157 ~ 856.428.0377 (fax) ~ [www.lambertis.com](http://www.lambertis.com)

### **TUTTI TOSCANI BY LAMBERTI BANQUET MENU**

#### **Party Packages**

All of our Party Packages include: Insalata Tutti, Fresh Homemade Bread, Hot & Cold Beverage Service and Dessert.

#### **Lunch: 11:30 am – 3:30 pm**

##### **Lunch Package #1 ~ \$17.00 per person\***

(plus 7% tax, plus 20% gratuity)

##### **Entrée Selections**

Choose three selections from the entrees listed below.

##### **Lunch Package #2 ~ \$21.00 per person\***

(plus 7% tax, plus 20% gratuity)

##### **Appetizer Selections**

Choose one selection from the appetizers listed below.

##### **Entrée Selections**

Choose three selections from the entrees listed below.

#### **Dinner: 4:00 pm – 9:00 pm**

##### **Dinner Package #1 ~ \$25.00 per person\***

(plus 7% tax, plus 20% gratuity)

##### **Entrée Selections**

Choose three selections from the entrees listed below.

##### **Dinner Package #2 ~ \$29.00 per person\***

(plus 7% tax, plus 20% gratuity)

##### **Appetizer Selections**

Choose one selection from the appetizers listed below.

##### **Entrée Selections**

Choose three selections from the entrees listed below.

\*Please add \$3.00 per person for an additional fish selection or \$4.00 per person for a steak selection.

#### **Appetizer Selections**

##### **Zucchini Paesani**

A mountain of julienned strips of fresh zucchini battered and lightly fried, served with Tuscan marinara sauce.

##### **Zia Maria's Antipasto**

Gourmet Italian meats and cheeses; served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta.

##### **Mussels Tutti T**

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

##### **Calamari Croccanti**

Tender calamari, lightly fried and served with our Tuscan marinara sauce.

##### **Crostini al Pomodoro**

Toasted country bread topped with a plum tomato salad.

##### **Roasted Peppers**

Fire roasted peppers marinated in extra virgin olive oil, fresh basil and garlic, served with aged provolone cheese.

**Mozzarelline Fritte**

Homemade fresh mozzarella breaded in breadcrumbs and served with a zesty lemon tomato sauce.

**Entrée Selections****Primavera Placido**

A medley of seasonal fresh vegetables and tomatoes sautéed with a touch of garlic, extra virgin olive oil and parmesan cheese, tossed with capellini pasta.

**Rigatoni Puttanesca**

Classic Roman sauce of tomatoes, garlic, olives, onions and capers.

**Penne Alla Vodka**

Penne pasta tossed in a zesty vodka cream sauce with fresh chopped tomatoes, sun-dried tomatoes and fresh basil.

**Melanzane alla Parmigiana**

Lightly battered eggplant layered with fresh mozzarella and our tomato basil sauce and then baked to perfection in terra cotta and served with pasta.

**Salmone Toscano**

Fillet of North Atlantic salmon baked to perfection in terra cotta with cannellini beans, peppers, sage and sun-dried tomatoes, served with a lemon, white wine sauce.

**Salmon Scampi**

Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine.

**Chicken or Veal Parmigiana**

Breaded, then lightly fried and topped with mozzarella cheese in a fresh tomato sauce over capellini pasta.

**Chicken or Veal Piccata**

Sauteed in butter, white wine and fresh lemon juice, tossed with mushrooms and capers, served with capellini pasta.

**Chicken or Veal Marsala**

Sauteed in butter and marsala wine with mushrooms and sun-dried tomatoes, served with capellini pasta.

**Chicken or Veal Maximo**

Sauteed with tomatoes and mushrooms in a sherry wine sauce, topped with asparagus, sun-dried tomatoes and mozzarella cheese, served with capellini pasta.