

APPETIZERS

ZUCCHINI FRITTI ~ \$7.99

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

INSALATE CALAMARI SCUNGILLI ~ \$12.99

Calamari and Scungilli tossed with extra virgin olive oil and lemon, with celery and chopped roasted peppers.

ROASTED PEPPERS & FRESH MOZZARELLA ~ \$9.99

Our own roasted peppers served with fresh mozzarella.

MOZZARELLA STIX ~ \$8.99

Lightly breaded and served with a marinara sauce for dipping.

POPPERS ~ \$7.99

Jalapeno peppers stuffed with cream cheese.

BRUSCHETTA ~ \$5.99

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

FRIED CALAMARI ~ \$10.99

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

CLAMS CASINO ~ 9.99

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

BROCCOLI RABE ~ 9.99

Sautéed Italian bitter broccoli in oil and garlic.

MUSSELS LAMBERTI ~ 8.99

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

VEGETABLE COMBO ~ 6.99

A sauté of broccoli, spinach, mushrooms and tomatoes.

BLACK RAVIOLI ~ \$7.25

Served in an aurora cream sauce.

MANGIA ITALIANO

FAMILY APPETIZERS ~ \$25.99

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

SEAFOOD POSILLIPO ~ \$12.99

A combination of black mussels, clams and rock shrimp served with toasted bread in your choice of red or white sauce.

INSALATE

TUNA PLATTER ~ \$9.99

Mixed salad with tuna.

LAMBERTI CAESAR SALAD ~ \$6.99

Crisp Romaine lettuce and Italian croutons tossed with our own homemade special Caesar dressing. Add Chicken ~ \$4.00

ANTIPASTO ~ \$9.99

Italian meats and cheeses with marinated vegetables.

CAPRESE SALAD ~ \$8.99

Fresh mozzarella, tomatoes, garlic, basil and oil.

CHEF SALAD ~ \$8.99

Turkey, ham and provolone cheese with garden vegetables over a bed of lettuce.

MIXED SALAD ~ \$6.99

Fresh mix of greens with marinated vegetables.

TOSSED SALAD ~ \$3.29

Fresh mix of greens with our house dressing.

ZUPPA

SOUP OF THE DAY ~ \$4.49

Ask about our chef's selections of homemade soups.

MINISTRONE ~ \$3.49

Hearty, fresh vegetable soup.



Lambert's
Cucina

Our garlic bruschetta is available for take out.

A 20% gratuity will be added to parties of 8 or more.

Our banquet facilities are available for all types of affairs. Please consider us for your next party!

Please refrain from smoking pipes and cigars.

Let us know if there is anything we can do to make your visit more enjoyable.

SHARING CHARGE \$3.00 PER PERSON.

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 \$2.95, Ravioli Formaggio - add \$2.95,
Gnocchi - add \$2.95, Chicken - add \$4.00.

To substitute pasta with a vegetable please add \$3.99.

CLASSIC SAUCE ~\$11.99

A tomato or meatless marinara sauce.

BOLOGNESE ~ \$12.99

Ground meat with onions, tomatoes, basil and wine.

GARLIC & BROCCOLI ~ \$12.49

Fresh garlic and broccoli sautéed in olive oil with a touch of marinara.

PESTO SAUCE ~ \$12.99

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

NEW PRIMAVERA ~ \$12.99

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

GIOCONDA ~ \$13.99

Seasonal vegetables sautéed in a pink cream sauce.

PUTTANESCA ~ \$12.49

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

ARRABIATE (Spicy) ~ \$12.49

A blend of mushrooms, tomatoes, olives, prosciutto and pepperoni in a red sauce.

TRE'P ~ \$13.99

Alfredo sauce with peas, prosciutto and parmesan.

GYPSY ~ \$12.99

Tomatoes, olives, artichokes, mushrooms and white wine with a touch of marinara.

SICILIANO ~ \$12.49

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

ROMANO ~ \$13.99

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

ALLA PANNA ~ \$12.99

An alfredo cheese sauce.

SORRENTO ~ \$12.49

Creamy mozzarella and parmesan in a tomato basil sauce.

POMODORO ~ \$11.99

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

AGLIO OLIO ~ \$10.99

Sliced garlic and olive oil with fresh herbs.

VODKA CREAM ~ \$13.99

Pink cream sauce with fresh and sun-dried tomatoes.

MAMMA LAMBERTI'S CUCINA ITALIANO

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

SAUSAGE & PEPPERS ~ \$15.99

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

STUFFED SHELLS ~ \$12.99

With ricotta, topped with melted mozzarella served in our tomato meat sauce.

MEATBALLS ~ \$12.99

In our tomato sauce.

SAUSAGE ~ \$13.99

In our tomato sauce.

VEAL & PEPPERS ~ \$15.99

Cubes of veal and bell peppers served in a marinara sauce over pasta.

RAVIOLI ~ \$12.99

With marinara.

EGGPLANT PARMIGIANA ~ \$13.99

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

BAKED ZITI ~ \$11.99

Fresh ricotta, creamy mozzarella and basil tossed in our tomato sauce. Add eggplant . \$1.00.

VITELLO CASALINGA ~ \$16.99

Tender cubes of veal, diced tomatoes, peas, onions, basil and olive oil served over pasta.

LASAGNA ~ \$13.99

With meat and cheese.

MANICOTTI ~ \$11.99

Served in a tomato meat sauce.

STUFFED EGGPLANT PARMIGIANA ~ \$14.99

With ricotta, mozzarella cheese, egg, parmesan cheese, topped with mozzarella cheese and marinara sauce.

SHRIMP SPECIALTIES

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

SCAMPI ~ \$22.99

Shrimp sautéed in garlic, oil, tomatoes, lemon and wine (red or white).

MARINARA ~ \$22.99

A zesty red tomato sauce with garlic and olive oil.

PARMIGIANA ~ \$22.99

Topped with mozzarella cheese served in a marinara sauce.

FRANCESE ~ \$22.99

Dipped in egg, white wine, lemon and shallots.

SHRIMP SINATRA ~ \$24.99

Fresh tomatoes, onions, zucchini, and lobster meat in a wine sauce with a touch of cream.

SHARING CHARGE \$3.00 PER PERSON.

POLLO O VITELLO

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

To substitute Pasta with a Vegetable, Spinach or Broccoli... add \$3.99, Combo...add \$4.99.

MONTEROSA, POLLO • \$19.99 **VITELLO** • \$21.99

Topped with spinach, fresh and sun-dried tomatoes, topped with mozzarella cheese, served in a pink brandy cream sauce.

SORRENTO, POLLO • \$19.99 **VITELLO** • \$22.99

Topped with eggplant, prosciutto, mushrooms and cheese, sautéed with shallots and sun-dried tomatoes.

CACCIATORE, POLLO • \$16.99 **VITELLO** • \$18.99

Sautéed with onions, mushrooms, tomatoes and served in a red sauce.

PARMIGIANA, POLLO • \$16.99 **VITELLO** • \$18.99

Topped with tomato sauce and mozzarella cheese.

ZINGARA, POLLO • \$16.99 **VITELLO** • \$18.99

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

BELLADONNA, POLLO • \$17.99 **VITELLO** • \$19.99

Dipped in egg, shallots, mushrooms, artichokes and capers in a white wine lemon sauce.

SINATRA, POLLO • \$21.99 **VITELLO** • \$23.99

Fresh tomatoes, onions, zucchini and lobster meat in a wine sauce with a touch of cream.

GRIGLIA, POLLO • \$16.99 **VITELLO** • \$19.99

Marinated and grilled, served over greens, accompanied by a side of fresh grilled vegetables or pasta.

PICATTA, POLLO • \$16.99 **VITELLO** • \$19.99

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

ABRUZZI, POLLO • \$19.99 **VITELLO** • \$22.99

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

MARSALA, POLLO • \$16.99 **VITELLO** • \$19.99

Sautéed with imported marsala wine, topped with mushrooms and sun-dried tomatoes.

SICILIANO, POLLO • \$16.99 **VITELLO** • \$19.99

Sautéed in pure olive oil with black olives, fresh oregano, eggplant, garlic, tomatoes and mushrooms in a spicy marinara.

PAESANO, POLLO • \$16.99 **VITELLO** • \$19.99

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

FRANCESE, POLLO • \$16.99 **VITELLO** • \$18.99

Dipped in egg, white wine, lemon and shallots.

LAMBERTI'S PESCE

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

To substitute Pasta with a Vegetable, Spinach or Broccoli... Add \$3.99, Combo...add \$4.99.

SALMON SCAMPI ~ \$20.99

Norwegian salmon served in a traditional oil and garlic scampi sauce or with fresh tomatoes and marinara.

SHRIMP & CLAMS DIAVOLO ~ \$22.99

Jumbo shrimp with littleneck clams in a spicy marinara.

BLACK RAVIOLI AURORA ~ \$15.99

Stuffed with shrimp and topped with an aurora cream sauce.

LINGUINE & CLAMS ~ \$16.99

Tender white littleneck clams sautéed in your choice of red or white sauce.

MUSSELS ~ \$16.99

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce and served over pasta.

MODO NOSTRO ~ \$18.99

Baby shrimp sautéed in a garlic white wine sauce with a touch of marinara served over capellini.

FRIED CALAMARI ~ \$16.99

Tender golden fried calamari served with a side of pasta in marinara sauce.

SHRIMP SINATRA ~ \$24.99

Fresh tomatoes, onions, zucchini, and lobster meat in a wine sauce with a touch of cream.

SCALLOPS & BABY SHRIMP ALFREDO ~ \$22.99

Tender scallops and baby shrimp served in a creamy alfredo sauce tossed with parmesan cheese.

SHRIMP & VEAL CAPRI ~ \$22.99

Scallopine of veal and shrimp topped with mozzarella cheese, served in a lemon and white wine sauce.

SHRIMP & VEAL PAVAROTTI ~ \$22.99

Veal scallopine and shrimp sautéed with mushrooms, tomatoes, garlic and wine.

LAMBERTI'S ZUPPA DI PESCE ~ \$24.99

Jumbo shrimp, clams, mussels, calamari and scallops combined in a zesty marinara sauce, or garlic white wine sauce.

CAPELLINI POSITANO ~ \$23.99

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

CAPELLINI ARAGOSTA ~ \$23.99

Lump lobster meat, shiitake mushrooms and sun-dried tomatoes in an aurora cream sauce.

CALAMARI & SCUNGILLI ~ \$20.99

Sautéed in fresh garlic and olive oil in red or white sauce.

GOURMET PERSONAL PIZZAS

WHITE SPECIAL ~ \$12.99

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

RED SPECIAL ~ \$12.99

Mushrooms, sausage, peppers, pepperoni and onions.

PERSONAL CHEESE ~ \$7.99

Tomato sauce and mozzarella.

PESTO PIZZA ~ \$9.99

Olive oil, garlic, pine nuts and basil with mozzarella cheese.

ROASTED PEPPER PIZZA ~ \$10.99

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

CAPRESE PIZZA ~ \$10.99

Fresh chopped tomatoes with basil, olive oil and buffalo mozzarella.

GYPSY PIZZA ~ \$10.99

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

PIZZA SORRENTO ~ \$12.99

Tomato sauce and mozzarella topped with eggplant, prosciutto and mushrooms.

PIZZA POSITANO ~ \$12.99

Fresh chopped tomatoes with olive oil and garlic topped with jumbo lump crabmeat and a touch of parmesan.

PIZZA DIAVOLO ~ \$8.99

Sliced yellow banana peppers with chopped tomatoes and mozzarella cheese sprinkled with crushed red pepper.

PIZZA DI PROCIDA ~ \$11.99

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

PIZZA MARGHERITA ~ \$12.99

Fresh buffalo mozzarella, tomato sauce and basil.

EXTRAS

MEATBALLS ~ \$3.99

FRENCH FRIES ~ \$3.79

SAUSAGE ~ \$4.99

CHEESE FRIES ~ \$4.79

SAUCE SUBSTITUTIONS:

OIL & GARLIC ~ \$2.99

BOLOGNESE ~ \$4.99

CLAM SAUCE ~ \$6.99

ALFREDO SAUCE ~ \$3.99

PESTO ~ \$3.99

CHILDREN'S

(Under 12 Years Old Only)

To Substitute alfredo sauce for pasta dishes add \$1.00

SPAGHETTI & MEATBALLS ~ \$7.49

SPAGHETTI MARINARA OR BUTTER ~ \$5.99

TORTELLINI MARINARA ~ \$6.99

GNOCCHI MARINARA ~ \$6.99

RAVIOLI MARINARA ~ \$7.49

CHICKEN FINGERS WITH FRENCH FRIES ~ \$5.79

CHICKEN PARMIGIANA ~ \$8.99

BOLOGNESE (meat sauce) ~ \$7.99

BEVERAGES

SOFT DRINKS

COFFEE TEA MILK

AQUA MINERALE

CAPPUCCINO ESPRESSO

DESSERT

Please ask your server for daily selections.