

CLASSIC APPETIZERS

Zucchini Fritti ~ 8.95

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

Trio Napoletano ~ 10.95

Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil, garlic.

Clams Casino ~ 9.95

Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.

Mussels Lamberti ~ 9.95

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

Calamari Fritti ~ 10.95

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

Bruschetta Pomodoro ~ 8.95

Toasted bread, diced tomatoes, onions, extra virgin olive oil.

Mozzarella Sticks ~ 7.95

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

Classic Mangia Italiano

Family Appetizers ~ 26.95

A combination of any three classic appetizers from above. All will be served family style. (Serves 4 people)

INSALATE

For Any Salad:

(Add Chicken ~ 4.00 –or– Crabmeat ~ Market Price)

(Add Shrimp ~ Ask your server for selections)

House Salad ~ 3.25

Lamberti Caesar Salad ~ 7.95

Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.

Tre-Colori Salad ~ 11.95

Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing.

Caprese ~ 9.95

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

Romagna ~ 11.95

Arugula, Italian prosciutto, roasted peppers, tomatoes, shavings of parmigiano cheese, extra virgin olive oil and lemon dressing.

ZUPPA

Soup of the Day ~ 3.25

Please ask your server for our selections for today.

GOURMET APPETIZERS

Antipasto all' Italiana ~ 12.95

Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.

Duo Piccante ~ 11.95

Mussels, clams, hot sausage, cannellini beans, diced tomatoes, garlic, white wine sauce.

Shrimp Montesi ~ 12.95

Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.

Sausage Vesuvio ~ 11.95

Hot and sweet sausage, onions, bell peppers, wild mushrooms, garlic, extra virgin olive oil.

Porcini Mushroom Ravioli ~ 12.95

Homemade, tossed in a wild mushroom saute with a brandy wine cream sauce.

GOURMET PIZZAS

~ Personal 10" ~

White Special ~ 10.95

Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

Red Special ~ 10.95

Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni and onions.

Cheese ~ 7.95

Tomato sauce and mozzarella.

Margherita ~ 8.95

Tomato sauce, fresh mozzarella, walnut basil pesto.

Parma ~ 10.95

Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.

Gypsy ~ 9.95

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

CHILDREN'S MENU

~ under 12 years old please ~

Ravioli Marinara or Alfredo ~ 8.95

Chicken Fingers with French Fries ~ 8.95

Chicken Parmigiana with Capellini ~ 8.95

Personal Cheese Pizza ~ 7.95

Luna Rossa Biagio Lamberti

❧ CUCINA ITALIANA ❧

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.25.

Sausage & Peppers ~ 16.95

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

Cannelloni Verdi ~ 18.95

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

Eggplant Parmigiana ~ 16.95

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

Baked Ziti ~ 15.95

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

Penne Napoletane ~ 16.95

Sautéed eggplant, fresh mozzarella cheese, tomatoes, with a touch of marinara sauce.

Lasagna ~ 17.95

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

❧ CLASSIC PASTA DISHES ❧

All pastas are served with your choice of soup or salad. To substitute with Caesar, add 3.25.

All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Fettuccine, Penne or substitute with one of the following for an additional charge:

Ravioli, Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne or Handmade Potato Gnocchi ~ 3.00, Add Chicken ~ 4.00, Add Meatballs or Sausage ~ 3.25, Add Shrimp, Lobster Meat or Crabmeat ~ Market Price

Classic Sauce ~ 13.95

Our famous marinara sauce.

Bolognese ~ 15.95

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

Monte Rosa ~ 16.95

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

Contadina ~ 15.95

Mixed mushrooms, cannellini beans, broccoli rabe, asparagus, fresh tomatoes, garlic, white wine sauce.

Primavera ~ 15.95

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

Vodka ~ 15.95

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

Alfredo ~ 14.95

A rich cream sauce, tossed with parmigiano reggiano.

Garlic & Oil ~ 14.95

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

Gypsy ~ 15.95

Olives, artichokes and mushrooms sautéed in a fresh tomato marinara sauce.

Ligure ~ 16.95

Mixed mushrooms, sun-dried tomatoes, walnut basil pesto, with a touch of cream.

❧ LAMBERTI'S MEAT STATION ❧

All meat dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.25.

Filet Mignon ~ 25.95

8 oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace.

Add crabmeat, scallops or shrimp ~ Market Price

Pork Chop ~ 25.95

12 oz. pan roasted with cherry peppers, caramelized onions, olive oil, served with homemade porcini mushroom ravioli in a mushroom demi-glaze sauce.

❧ SIDE ORDERS ❧

Spinach ~ 6.95

Broccoli ~ 6.95

Broccoli Rabe ~ 7.95

Assorted Vegetables ~ 6.95

❧ BEVERAGES ❧

Soft Drinks, Coffee, Tea, Milk, Acqua Minerale (Sparkling), Acqua Panna (Spring Water), Cappuccino and Espresso

SHARING CHARGE ~ 3.00

~ THERE MAY BE AN ADDITIONAL CHARGE FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH. ~

🌀 SEAFOOD LOVERS 🌀

*All entrees are served with your choice of soup or salad.
To substitute with Caesar, add 3.25. To substitute pasta with
seasonal vegetables (or broccoli) & potatoes, add 3.95; spinach
& potatoes, add 4.95; broccoli rabe & potatoes, add 5.95*

Linguine alle Vongole ~ 18.95

*Fresh littleneck clams sautéed in your choice of
a garlic fresh tomato or garlic white wine sauce
and served with linguine.*

Linguine alle Cozze ~ 18.95

*Fresh Prince Edward Island mussels,
sautéed in a garlic fresh tomato or
garlic white wine sauce and served with linguine.*

Shrimp & Scallops Alfredo ~ 23.95

*Pan-seared tender bay scallops and sweet rock shrimp
served in a creamy alfredo sauce, tossed with
parmigiano cheese and served with fettuccine.*

Capellini Positano ~ Market Price

*Jumbo lump crabmeat tossed with basil, fresh tomatoes
and marinara sauce and served with capellini.*

Linguine Scoglio ~ 27.95

*Sweet rock shrimp, crabmeat, scallops, clams and
mussels in the shell in your choice of a
garlic fresh tomato or garlic white wine sauce
and served with linguine.*

Shrimp Parmigiana ~ 23.95

*Fried until golden brown, topped with marinara
and mozzarella cheese and served with capellini.*

Shrimp & Chicken Pizzaiola ~ 23.95

*Imported white shrimp and boneless breast of chicken
pan-roasted in a garlic white wine sauce with
fresh tomatoes, a touch of marinara, capers
and black olives, topped with melted
mozzarella cheese and served with capellini.*

Shrimp & Scallops in Bella Vista ~ 25.95

*Imported white shrimp and pan-seared bay scallops
sautéed with fresh tomatoes & garlic in a
white wine and extra virgin olive oil sauce,
tossed with baby greens and served with fettuccine.*

Shrimp Napoli ~ 25.95

*Imported white shrimp, cherry and sun-dried tomatoes,
cannellini beans, asparagus, roasted garlic
white wine lemon sauce and served with spaghetti.*

Herb-Crusted Salmon ~ 27.95

*North Atlantic salmon herb-crusted, then pan roasted,
with sautéed spinach and lemon & olive oil sauce.
Served with a side of spaghetti garlic & olive oil with
cherry tomatoes and scallions.*

Shrimp & Clams Fra Diavolo ~ 24.95

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

🌀 FISH OF THE DAY 🌀

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

Market Price

🌀 CHICKEN OR VEAL 🌀

*All entrees are served with your choice of soup or
salad. To substitute with Caesar, add 3.25.
To substitute pasta with seasonal vegetables (or broccoli)
& potatoes, add 3.95; spinach & potatoes, add 4.95;
broccoli rabe & potatoes, add 5.95*

Parmigiana ~ chicken 19.95 / veal 21.95

*Topped with marinara and mozzarella cheese
and served with capellini.*

Maximo ~ chicken 20.95 / veal 22.95

*Sautéed in a sherry wine sauce with fresh
tomatoes, a touch of marinara, mushrooms, and
sun-dried tomatoes, topped with asparagus and
mozzarella cheese and served with capellini.*

Griglia ~ chicken 20.95 / veal 22.95

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

Luna Rossa ~ chicken 23.95 / veal 25.95

*Sautéed in a white wine lemon sauce with asparagus,
jumbo lump crabmeat, topped with
mozzarella cheese and served with capellini.*

Abruzzi ~ chicken 21.95 / veal 23.95

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

Saltimbocca ~ chicken 21.95 / veal 23.95

*Pan-roasted, topped with egg battered eggplant,
Italian prosciutto, mozzarella cheese, sage and
mushroom marsala sauce and served with capellini.*

Lucia ~ chicken 23.95 / veal 25.95

*Sautéed in a white wine cream sauce with roasted
peppers and jumbo lump crabmeat,
topped with spinach and mozzarella cheese
and served with capellini.*

🌀 DESSERT 🌀

~ Please ask your server for our daily selections. ~

*There is a 1.00 fee per person
if you bring your own cake.*

~ PLEASE ASK US FOR MORE INFORMATION
ABOUT HOSTING YOUR NEXT EVENT WITH US. ~