

## **Caffe Aldo Lamberti Valentine's Weekend Menu 2012**

2011 Marlton Pike West, Cherry Hill, NJ 08002  
856-663-1747  
Reserve Today!

To enhance your dining experience, enjoy our recommended 5 oz. wine pairings with the different courses

### **Appetizers**

#### **Colossal Cocktail - 16**

Two colossal shrimp and colossal crabmeat,  
cocktail and lemon sauces

*Sauvignon Blanc, Cakebread Cellars, CA, USA 2010 - 11.5*

#### **Misto Fritto - 13**

Mushrooms, eggplant & zucchini  
with parmesan dust and dipping sauce

*Pinot Grigio, Barone Fini Alto Adige, IT 2010 - 8*

#### **Roasted Peppers & Fresh Mozzarella - 13**

House roasted peppers marinated in extra virgin olive oil and garlic  
with sharp provolone and mozzarella cheese

*Riesling, "Eroica", Chateau Ste Michelle/Dr. Loosen,  
WA, USA 2010 - 8.5*

#### **Seafood Salad Lamberti - 14**

Calamari, rock shrimp, octopus, celery, garlic, olive oil and lemon

*Verdicchio di Matelica, Fontezoppa, IT 2010 - 7.5*

#### **Oyster Duo - 16**

Three blue point and three kumamoto oysters, mignonette  
*Conundrum, Conundrum Wines, CA, USA 2009 - 7.5*

#### **Zucchini Crabcake - 15**

Jumbo lump crabmeat and julienned zucchini, pan seared  
with sautéed spinach, lemon butter

*Chardonnay, Sonoma - Cutrer  
"Russian River Ranches", CA, USA 2010 - 9.5*

#### **Buffalo Mozzarella Napoleon - 14**

Buffalo mozzarella, vine ripened tomatoes, garlic and basil  
with extra virgin olive oil, wrapped with prosciutto di Parma

*Arneis, Damilano Langhe, IT 2010 - 8*

#### **Mushroom Risotto - 13**

Shaved parmigiano

*Chianti Classico, Villa Calcinaia, IT 2007 - 8*

#### **Calamari Dorati - 13**

Lightly fried with marinara sauce, tossed with hot cherry peppers

*Pouilly-Fuisse, Louis Jadot, FR 2009 - 8.5*

### **Soup & Salads**

#### **Lobster Bisque - 8**

With a touch of sherry

#### **Caesar Salad Lamberti - 10**

Crisp Romaine lettuce with croutons,  
imported parmesan cheese, house made dressing

#### **Pear & Frisee Salad - 10**

Walnuts & Aldo's extra virgin olive oil

#### **Arugula & Fennel Salad - 10**

Lemon, olive oil, parmigiano reggiano

### **Entrees**

#### **Gnocchi Sorrento - 20**

Potato gnocchi with fresh tomato, basil, parmesan and mozzarella cheese

*Pinot Noir, Masut Vineyards & Winery, CA, USA 2009 - 12*

#### **Lobster Ravioli Cardinale - 23**

Rock shrimp, shallots, tomatoes, brandy cream sauce

*Merlot, Benziger Family Winery, CA, USA 2006 - 8*

#### **Paccheri Bolognese - 19**

Giant rigatoni, homemade sauce with bites of shortribs and USDA prime steak

*Malbec, Ruta 22, AR, 2009 - 7.5*

#### **Capellini Positano - 27**

Jumbo lump crabmeat, plum tomatoes, garlic, basil, extra virgin olive oil

*Cortese di Gavi, Pio Cesare, IT 2010 - 8.5*

#### **Chilean Sea Bass - 33**

Pan-seared, caramelized leeks, with sauteed spinach and roasted potatoes

*Chardonnay, Rodney Strong Reserve, CA, USA 2008 - 11.5*

#### **Herb Crusted Fresh Fish of the Day - 32**

With seasoned potatoes and broccoli rabe

*Pouilly-Fuisse, Louis Jadot, FR 2009 - 8.5*

#### **Chicken Carciofi - 23**

Artichokes, mushrooms, capers, white wine, lemon, with vegetables and seasoned potatoes

*Chardonnay, Flora Springs, CA, USA 2009 - 6.5*

#### **Chicken Parmigiana - 23**

Served with capellini

*Barbera D'Alba, Oddero, IT 2008 - 8.5*

#### **Veal Lucia - 29**

Veal scallopine, asparagus, jumbo lump crabmeat, mozzarella cheese, citrus butter, with vegetables and seasoned potatoes

*Pinot Noir, Villa Mt. Eden Grand Reserve, CA, USA 2008 - 9.5*

#### **Filetto di Manzo - 42**

Oven roasted, topped with crabmeat and béarnaise sauce, with seasoned potatoes and broccoli rabe

*Brunello di Montalcino, Pertimali "Sasseti Livio", IT 2005 - 16*

#### **T-Bone Lamb Chops - 39**

Red wine demi glaze, escarole with pine nuts and raisins, seasoned potatoes

*Barolo, Giovanni Rosso "Serralunga", IT 2006 - 12*

#### **Porcini Crusted USDA Prime 16oz Rib-Eye Steak - 42**

Pan seared, topped with gorgonzola, seasoned potatoes and broccoli rabe

*Zinfandel, Orin Swift "Saldo", CA, USA 2009 - 11.5*

### **Think of Caffe Aldo Lamberti for Your Next Event or Party**

An 18% gratuity will be added for parties of 8 or more

[www.CaffeLamberti.com](http://www.CaffeLamberti.com)