



Easter Dinner Menu

APPETIZERS

Herb-Crusted Artichokes \$14

Roasted tomato puree

Vermentino di Sardegna, Mora & Memo 'Tino' Sardinia, IT 2017 \$9

Zucchini Fritti \$12

Parmigiano Reggiano

Champagne, Paul Goerg 'Brut Reserve' FR NV \$12.50

Colossal Wild Shrimp Cocktail \$17

Cocktail sauce

Sauvignon Blanc, Saint Clair Family Estate Marlborough, NZ 2016 \$7

Calamari Dorati \$15

Zesty marinara

Prosecco, Zonin 'Grey Edition' Veneto, IT NV \$9

Buffalo Mozzarella \$16

Heirloom tomatoes, prosciutto

Gruet Winery 'Brut Rosé' New Mexico, US NV \$9

Crabmeat Cocktail \$18

Carrot, snow pea and radish slaw, cocktail sauce

Chardonnay, Antinori 'Bramito della Sala' Umbria, IT 2017 \$8.5

Grilled Octopus \$17

Charred artichoke hearts, lemon zest, rosemary pesto

François Boyer 'Vignoble' Costières de Nîmes, FR 2017 \$9.5

Our Signature Crabcake \$16

Jumbo lump crabmeat, zucchini, roasted peppers, spinach

Caves D'Esclans 'Whispering Angel' Côtes du Provence, FR 2018 \$11

SOUP & SALAD

Madrikena Soup \$8

Wilted frisée, cannellini beans

Caesar Salad Lamberti \$11

Arugula & Fennel Salad \$11

Lemon, shaved Parmigiano Reggiano

Seppia Salad \$18

Frisée salad, endive, celery, lime, olive oil

Panzanella \$11

Tomatoes, arugula, black and green olives, house-made croutons, red onions

ENTREES

Jumbo Shrimp & Crabmeat Mediterranean \$35

Fresh chopped tomatoes, garlic, linguine

Chianti Classico Riserva, Marchesi Antinori 'Villa Antinori' Toscana, IT 2013 \$11

House-Made Gnocchi Sorrento \$21

Fresh tomato basil sauce, garlic, parmesan, mozzarella

Barbera d'Alba, Gianfranco Bovio 'Il Ciotto' Piemonte, IT 2017 \$8

House-made Lobster Ravioli \$33

Aragosta sauce

Riesling Spatlese, J&H Selbach Mosel, GR 2017 \$10

Veal Carciofi \$26

Artichokes, mushrooms, vegetables, potatoes

Vermentino di Sardegna, Mora & Memo 'Tino' Sardinia, IT 2017 \$9

Chicken Lucia \$24

Egg-battered chicken, asparagus, crab meat, lemon, butter, white wine

Chardonnay, Antinori 'Bramito della Sala' Umbria, IT 2017 \$8.5

Easter Pasta \$24

Fusilli, onions, bacon, cherry tomatoes, chick peas, basil, white wine

Vino Nobile di Montepulciano Riserva, Carpineto Toscana, IT 2013 \$10.5

Surf & Turf - \$48

8 oz. filet mignon, shell-on jumbo shrimp, broccoli rabe, potatoes

Zinfandel, Turley 'Juvenile' CA 2016 \$9.5

Fresh Catch of the Day Barcelona - \$32

Fresh tomatoes, olives, artichokes, white wine

Chablis 1er Cru, Domaine Denis Race 'Mont de Milieu' Bourgogne, FR 2016 \$10

Pan-Seared Chilean Sea Bass - \$43

Chardonnay, Antinori 'Bramito della Sala' Umbria, IT 2017 \$8.5

Rack of Lamb - \$42

Mustard and panko-crusted, broccoli rabe, potatoes

Barolo, Michele Chiarlo 'Tortoniano' Piemonte, IT 2011 (1/2 Bottle) \$28

12oz. Veal Rib Chop Parmesan - \$45

Capellini marinara

Super Tuscan, Urlari 'Pervale' Toscana, IT 2013 \$9

22oz. Pepper-Crusted Ribeye - \$49

Bone-in ribeye, shallots, demi-glace with cream & gorgonzola, broccoli rabe, potatoes

Cabernet Sauvignon, Stack House Wines Napa Valley, CA 2015 \$11

CHILDREN'S MENU

(10 years and under, please)

Cheese Ravioli Gnocchi Sorrento

Chicken Fingers and Curly Fries

Penne with Butter Spaghetti with Meatballs

\$14 each

Happy
Easter
from Caffè Aldo Lamberti