

LUNCH

STARTERS

SOUP OF THE DAY 8.5

your server will describe today's selection

BUFFALO MOZZARELLA NAPOLEON 15.5

prosciutto di Parma, arugula, tomato, EVOO, garlic, basil

ANTIPASTO RUSTICO 16

imported Italian meats & cheeses, olives, marinated vegetables, bruschetta

COLOSSAL SHRIMP COCKTAIL 18

lemon, cocktail sauce

IMPORTED BURRATA & HEIRLOOM TOMATOES 15

smoked sea salt, basil oil

GRILLED ALASKAN KING CRAB LEGS 29.5

1/2 lb., balsamic glaze

EGGPLANT NAPOLETANA 13

pan-seared, tomato, mozzarella, garlic, EVOO

ZUCCHINI FRITTI 12.5

dusted with parmigiano reggiano

CALAMARI DORATI 14.5

zesty marinara or hot cherry peppers & onions

COLOSSAL CRAB COCKTAIL 19

carrot, snow pea & radish slaw, cocktail sauce

SEAFOOD SALAD LAMBERTI 17

calamari, shrimp, octopus, arugula, celery, EVOO, lemon

MAINE LOBSTER & ASPARAGUS SALAD 20

belgian endive, red onion, orange, arugula, orange vinaigrette

GRILLED BABY SPANISH OCTOPUS 18

charred artichoke hearts, lemon zest, rosemary pesto

CITRUS SEPPIA SALAD 14.5

seared cuttlefish, avocado, tomato, lemon

PASTA ENTREES

PAPPARDELLE BOLOGNESE 19

prime sirloin and short rib ragù

PENNONI ALLA NONNA 18

pork sausage, smoked mozzarella, potato, baby spinach

FETTUCCINE ALFREDO 16

parmigiano cream sauce

add grilled chicken 19

add four grilled shrimp 23

PACCHERI AMATRICIANA 17

rigatoni, caramelized onion, pancetta, basil, tomato

HOUSE-MADE PASTA

GNOCCHI SORRENTO 17

parmigiano, mozzarella, fresh tomato sauce, basil

RAVIOLI POMODORO 16

fresh tomato sauce, basil

SWEET POTATO GNOCCHI 19

wild mushrooms, essence of white truffle

RAVIOLI OF THE DAY mp

your server will describe today's selection

FRESH FISH, LOBSTER, STEAKS & CHOPS

WHOLE DOMESTIC & IMPORTED FISH *delivered daily* mp

your server will describe today's selection

FRESH WHOLE MAINE LOBSTER 42

1-1/2 lb., steamed, drawn butter

6 OZ. FILET MIGNON 29.5

bacon, spinach, roasted potatoes

TUSCAN SPICE-RUBBED RACK OF LAMB 26.5

broccoli rabe, roasted potatoes, lamb jus

PAN-SEARED BERKSHIRE PORK CHOP 25

hot cherry peppers, broccoli rabe, roasted potatoes

VEAL CHOP PARMESAN 39.5

12-14 oz. bone-in, marinara, mozzarella, capellini

SALADS

PETITE 7.5 | FULL 10.5

ARUGULA & FENNEL SALAD

lemon, EVOO, shaved parmigiano reggiano

CAESAR SALAD LAMBERTI

romaine, house-made croutons, parmesan

FRESH BEET, GREEN BEAN & GOAT CHEESE SALAD

arugula, candied walnuts, EVOO, lemon

ENTRÉE SALADS

BONE-IN HERITAGE PORK CHOP MILANESE 27

breaded chop, baby arugula, fennel, cherry tomato, red onion, parmigiano, lemon

TUNA SALAD "RIVIERA" 16.5

green beans, baby arugula, potato, imported olives, lemon, EVOO

CAESAR SALAD LAMBERTI

with grilled chicken 15

with parmesan-crusted chicken 16

with four grilled shrimp 19

MEDITERRANEAN SALAD 20

our classic Caesar salad, jumbo lump crab, shrimp, egg, imported olives

CARPACCIO & CRUDO

WILD ALASKAN SALMON 15

arugula, citrus zest

YELLOWFIN TUNA & CRAB 17

avocado, cucumber, arugula, lime, chipotle pepper sauce

SPICED PRIME NEW YORK STRIP 16

arugula, fennel, parmigiano

SPECIALTY ENTREES

CHICKEN CARCIOFI 18

artichoke, oyster mushroom, white wine, lemon, capellini

CHICKEN MAXIMO 18

tomatoes, mushrooms, sherry wine, asparagus, mozzarella, capellini

PAN-ROASTED CHICKEN 18

bone-in, European-cut breast, rosemary, vegetables, potatoes

VEAL SALTIMBOCCA 20

sage, prosciutto, wild mushrooms, white wine, mozzarella, capellini

OUR SIGNATURE CRABCAKE 24.5

jumbo lump crab, zucchini, roasted peppers, baby spinach, rosemary potatoes

MARKET CATCH OF THE DAY 24

pan-seared fillet, grape tomatoes, imported olives, artichokes, basil, white wine, baby spinach, roasted potatoes

JUMBO SHRIMP & SCALLOPS VERDE 23

red & yellow tomatoes, garlic, wild field greens, pappardelle

PAN-SEARED SCALLOPS 23

mushroom risotto

SEAFOOD CIOPPINO 23

jumbo shrimp, scallops, cockles, mussels, imported saffron, savory lobster broth, squash & zucchini "spaghetti"

CAPELLINI "POSITANO" 22

jumbo lump crab, fresh tomato sauce, garlic, basil

PAN-SEARED SALMON 19.5

caramelized leeks, citrus butter sauce, baby spinach, roasted potatoes

CRISPY SKIN BRANZINO 22.5

spaghetti with green olive pesto

SIDES

GRILLED ASPARAGUS 9.5

SAUTÉED WILD MUSHROOMS 9

SAUTÉED BABY SPINACH 8.5

ESCAROLE & BEANS 9.5

SPAGHETTI WITH OIL, GARLIC & TOMATO 9.5

SAUTÉED BROCCOLI RABE 10.5

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES. NOTICE: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTE, AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE.