

DINNER

STARTERS

SOUP OF THE DAY ~ 8

ZUCCHINI FRITTI ~ 12
DUSTED WITH PARMIGIANO REGGIANO

BUFFALO MOZZARELLA "NAPOLEAN" ~ 16
PROSCIUTTO DI PARMA, ARUGULA, TOMATOES, EVOO, GARLIC, BASIL

ANTIPASTO RUSTICO ~ 15.5
IMPORTED ITALIAN MEATS & CHEESES, OLIVES, VEGETABLES, BRUSCHETTA

COLOSSAL SHRIMP COCKTAIL ~ 17
LEMON, COCKTAIL SAUCE

IMPORTED BURRATA & HEIRLOOM TOMATOES ~ 15
SMOKED SEA SALT, BASIL OIL

GRILLED ALASKAN KING CRAB LEGS ~ 28
1/2 LB, BROILED, CRACKED IN HALF, BALSAMIC GLAZE

OUR SIGNATURE CRABCAKE ~ 16
JUMBO LUMP CRABMEAT, ZUCCHINI, HERBS, SPICES, ROASTED PEPPERS, BABY SPINACH

CALAMARI DORATI (TWO PREPARATIONS) ~ 14
ZESTY MARINARA OR HOT CHERRY PEPPERS & ONIONS

COLOSSAL CRAB COCKTAIL ~ 20
CARROT, SNOW PEA & RADISH SLAW, COCKTAIL SAUCE

SEAFOOD SALAD LAMBERTI ~ 16
CALAMARI, SHRIMP, OCTOPUS, ARUGULA, CELERY, EVOO, LEMON

MAINE LOBSTER & ASPARAGUS SALAD ~ 18
BELGIAN ENDIVE, RED ONIONS, ORANGES, ARUGULA, ORANGE VINAIGRETTE

GRILLED BABY SPANISH OCTOPUS ~ 16
CHARRED ARTICHOKE HEARTS, LEMON ZEST, ROSEMARY PESTO

EGGPLANT "NAPOLETANA" ~ 13
PAN-SEARED, TOMATOES, MOZZARELLA, GARLIC, EVOO

CITRUS SEPPIA SALAD ~ 14
SEARED CUTTLEFISH, AVOCADO, TOMATOES, LEMON

SALAD

ARUGULA & FENNEL SALAD ~ 11
LEMON, EVOO, PARMIGIANO REGGIANO

CAESAR SALAD LAMBERTI ~ 11
ROMAINE, HOUSEMADE CROUTONS, PARMESAN

FRESH BEET, GREEN BEAN & GOAT CHEESE SALAD ~ 12
ARUGULA, CANDIED WALNUTS, EVOO, LEMON

PASTA

PAPPARDELLE BOLOGNESE ~ 21
HOMEMADE SAUCE USING PRIME SIRLOIN AND SHORTTRIBS

RAVIOLI POMODORO ~ 19
FRESH TOMATO SAUCE, GARLIC, BASIL

PENNONI ALLA NONNA ~ 23
PORK SAUSAGE, SMOKED MOZZARELLA, DICED POTATOES, SPINACH, GARLIC, EVOO

RISOTTO OF THE DAY ~ MP
PLEASE ASK FOR TODAY'S SELECTION

FETTUCCINE ALFREDO ~ 19
W/ GRILLED CHICKEN ~ 25
W/ FOUR GRILLED SHRIMP ~ 29

PACCHERI AMATRICIANA ~ 19
RIGATONI, CARAMELIZED ONIONS, PANCETTA, BASIL, POMODORO SAUCE

PENNE ALLA VODKA ~ 17
BLUSH CREAM SAUCE, PARMIGIANO

HOUSEMADE GNOCCHI SORRENTO ~ 19
PARMESAN, MOZZARELLA, VINE-RIPENED TOMATOES, BASIL

HOUSEMADE SWEET POTATO GNOCCHI ~ 21
WILD MUSHROOMS, ESSENCE OF WHITE TRUFFLE

HOUSEMADE RAVIOLI OF THE DAY ~ MP
PLEASE ASK FOR TODAY'S SELECTION

ALDO'S FLAME GRILLED STEAKS & CHOPS

16 OZ. NEW YORK STRIP ~ 42
SAUTÉED MUSHROOMS, STEAK CUT FRIES

16 OZ. VEAL RIB CHOP ~ 45
MUSHROOM DEMI SAUCE, BROCCOLI RABE, ROASTED POTATOES

8 OZ. PRIME FILET MIGNON ~ 42
BACON, JUMBO LUMP CRABMEAT, GORGONZOLA, BABY SPINACH, ROASTED POTATOES

16 OZ. PRIME RIB-EYE ~ 42
BALSAMIC ROASTED CIPOLLINI ONIONS, STEAK FRIES

TUSCAN SPICE-RUBBED RACK OF LAMB ~ 42
BROCCOLI RABE, ROASTED POTATOES, LAMB JUS

PAN-SEARED BERKSHIRE PORK CHOP ~ 30
SPICY CHERRY PEPPERS, BROCCOLI RABE, ROASTED POTATOES

SEAFOOD SELECTIONS

JUMBO SHRIMP & SCALLOPS VERDE ~ 32
RED & YELLOW TOMATOES, GARLIC, EVOO, WILD FIELD GREENS, PAPPARDELLE PASTA

CAPELLINI "POSITANO" ~ 29
JUMBO LUMP CRABMEAT, TOMATOES, GARLIC, BASIL, EVOO

SEAFOOD CIOPPINO ~ 33
JUMBO SHRIMP, SCALLOPS, COCKLES, MUSSELS, IMPORTED SAFFRON, SAVORY LOBSTER BROTH, SQUASH & ZUCCHINI "SPAGHETTI"

FANTASIA DI MARE ~ 34
SHRIMP, SCALLOPS, CLAMS, MUSSELS, CALAMARI, POMODORO SAUCE
OR GARLIC, WHITE WINE, PACCHERI PASTA

PAN-SEARED SCALLOPS ~ 33
MUSHROOM RISOTTO

PAN-SEARED SALMON ~ 26
CARAMELIZED LEEKS, CITRUS WINE SAUCE, SPINACH, ROASTED POTATOES

MARKET CATCH OF THE DAY ~ 32
PAN-SEARED FILLET, GRAPE TOMATOES, IMPORTED OLIVES, ARTICHOKE, FRESH BASIL, WHITE WINE, BABY SPINACH, ROASTED POTATOES

OUR SIGNATURE CRABCAKE ~ 29
JUMBO LUMP CRABMEAT, ZUCCHINI, HERBS, SPICES, ROASTED PEPPERS, BABY SPINACH, ROSEMARY POTATOES

FRESH WHOLE FISH

DOMESTIC & IMPORTED FISH DELIVERED DAILY ~ MP
PLEASE ASK FOR TODAY'S SELECTION

"ALDO" CLASSICO
SEASONED, GRILLED WITH LEMON & EVOO

OREGANATE
RED & YELLOW TOMATOES, WHITE WINE, EVOO, GARLIC, OREGANO

ACQUA PAZZA "CRAZY WATER"
GARLIC, LEMON, MINT, EVOO, WHITE WINE

FRESH WHOLE MAINE LOBSTER

1 1/2 LB, STEAMED, DRAWN BUTTER ~ 38

EXCLUSIVELY AT CAFFE ALDO LAMBERTI:
ENJOY FLORIDA STONE CRABS SEASONALLY OCTOBER 15 – MAY 15

CHICKEN & VEAL

CHICKEN CARCIOFI ~ 23
ARTICHOKE, OYSTER MUSHROOMS, WHITE WINE, LEMON, VEGETABLES, POTATOES

CHICKEN MAXIMO ~ 23
TOMATOES, MUSHROOMS, SHERRY WINE, ASPARAGUS, MOZZARELLA, VEGETABLES, POTATOES

PAN ROASTED CHICKEN ~ 23
BONE-IN, EUROPEAN CUT BREAST, GARLIC, ROSEMARY, VEGETABLES, POTATOES

VEAL MARSALA ~ 26
MUSHROOMS, SUN-DRIED TOMATOES, VEGETABLES, POTATOES

VEAL LIMONE ~ 26
BROCCOLI, ROASTED PEPPERS, GARLIC, LEMON, WHITE WINE

VEAL SALTIMBOCCA ~ 24
SAUTÉED IN WITH SAGE, PROSCIUTTO, WILD MUSHROOMS AND WHITE WINE, TOPPED WITH MOZZARELLA CHEESE

SIDES

SAUTÉED BABY SPINACH ~ 8

GRILLED ASPARAGUS ~ 9

ESCAROLE & BEANS ~ 8

SAUTÉED BROCCOLI RABE ~ 10

TRUFFLE MASHED POTATOES ~ 8

SAUTÉED WILD MUSHROOMS ~ 8

SPAGHETTI, OIL, GARLIC & TOMATOES ~ 8