

# 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

## 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 SHORTRIBS

**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**

## 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 PARMIGIANA ~ 27**  
CLASSIC PREPARATION, CAPELLINI

**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**

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

# LUNCH

## STARTERS

### SOUP OF THE DAY ~ 7

**ZUCCHINI FRITTI ~ 10**  
DUSTED WITH PARMIGIANO REGGIANO

**BUFFALO MOZZARELLA "NAPOLEAN" ~ 13.5**  
PROSCIUTTO DI PARMA, ARUGULA, TOMATOES, EVOO, GARLIC, BASIL

**ANTIPASTO RUSTICO ~ 13.5**  
IMPORTED ITALIAN MEATS & CHEESES, OLIVES, VEGETABLES, BRUSCHETTA

**COLOSSAL SHRIMP COCKTAIL ~ 16**  
LEMON, COCKTAIL SAUCE

**IMPORTED BURRATA & HEIRLOOM TOMATOES ~ 14**  
SMOKED SEA SALT, BASIL OIL

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

**CALAMARI DORATI (TWO PREPARATIONS) ~ 12**  
ZESTY MARINARA OR HOT CHERRY PEPPERS & ONIONS

**COLOSSAL CRAB COCKTAIL ~ 18**  
CARROT, SNOW PEA & RADISH SLAW, COCKTAIL SAUCE

**SEAFOOD SALAD LAMBERTI ~ 15**  
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

## SALADS

### PETITE ~ 7 FULL ~ 10

**ARUGULA & FENNEL SALAD**  
LEMON, EVOO, PARMIGIANO REGGIANO

**CAESAR SALAD LAMBERTI**  
ROMAINE, HOUSEMADE CROUTONS, PARMESAN

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

## SIDES ~ 8

**GRILLED ASPARAGUS**

**SAUTÉED BABY SPINACH**

**ESCAROLE & BEANS**

**SPAGHETTI, OIL, GARLIC & TOMATOES**

**SAUTÉED BROCCOLI RABE**

## ENTRÉE SALADS

**BERKSHIRE PORK MILANESE ~ 24**  
ALL NATURAL HERITAGE PORK, PAN-FRIED THIN AND CRISPY, BABY ARUGULA, FENNEL, CHERRY TOMATOES, RED ONIONS, PARMIGIANO, LEMON

**TUNA SALAD "RIVIERA" ~ 14**  
GREEN BEANS, BABY ARUGULA, POTATOES, IMPORTED OLIVES, LEMON, EVOO

**CAESAR SALAD LAMBERTI ~ 14**  
GRILLED CHICKEN  
W/ CHEESE CRUSTED CHICKEN ~ 15  
W/ FOUR GRILLED SHRIMP ~ 18

**MEDITERRANEAN SALAD ~ 17.5**  
OUR CLASSIC CAESAR SALAD TOPPED WITH JUMBO LUMP CRABMEAT, SNOW CRAB, SHRIMP, EGG, GAETA OLIVES

## PASTA

**PACCHERI AMATRICIANA ~ 15**  
RIGATONI, Caramelized ONIONS, PANCETTA, BASIL, POMODORO SAUCE

**PAPPARDELLE BOLOGNESE ~ 16**  
HOMEMADE SAUCE USING PRIME SIRLOIN AND SHORTRIBS

**RAVIOLI POMODORO ~ 14**  
FRESH TOMATO SAUCE, GARLIC, BASIL

**PENNONI ALLA NONNA ~ 15**  
PORK SAUSAGE, SMOKED MOZZARELLA, DICED POTATOES, BABY SPINACH, GARLIC, EVOO

**FETTUCINE ALFREDO ~ 14**  
PARMIGIANO CREAM SAUCE  
W/ GRILLED CHICKEN ~ 16  
W/ FOUR GRILLED SHRIMP ~ 20

**HOUSEMADE GNOCCHI SORRENTO ~ 15**  
PARMESAN, MOZZARELLA, VINE-RIPENED TOMATOES, BASIL

**HOUSEMADE SWEET POTATO GNOCCHI ~ 17**  
WILD MUSHROOMS, ESSENCE OF WHITE TRUFFLE

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

## SPECIALTY ENTRÉES

**CHICKEN CARCIOFI ~ 16**  
ARTICHOKES, OYSTER MUSHROOMS, WHITE WINE, LEMON, CAPELLINI PASTA

**CHICKEN MAXIMO ~ 16**  
TOMATOES, MUSHROOMS, SHERRY WINE, ASPARAGUS, MOZZARELLA, CAPELLINI PASTA

**PAN ROASTED CHICKEN ~ 16**  
BONE-IN, EUROPEAN CUT BREAST, GARLIC, ROSEMARY, VEGETABLES, POTATOES

**VEAL SALTIMBOCCA ~ 18**  
SAUTÉED IN WITH SAGE, PROSCIUTTO, WILD MUSHROOMS AND WHITE WINE, TOPPED WITH MOZZARELLA CHEESE

**CAPELLINI "POSITANO" ~ 19**  
JUMBO LUMP CRABMEAT, TOMATOES, GARLIC, BASIL, EVOO

**OUR SIGNATURE CRABCAKE ~ 22**  
JUMBO LUMP CRABMEAT, ZUCCHINI, HERBS, SPICES, ROASTED PEPPERS, BABY SPINACH, ROSEMARY POTATOES

**JUMBO SHRIMP & SCALLOPS VERDE ~ 20**  
RED & YELLOW TOMATOES, GARLIC, EVOO, WILD FIELD GREENS, PAPPARDELLE PASTA

**PAN-SEARED SCALLOPS ~ 20**  
MUSHROOM RISOTTO

**SEAFOOD CIOPPINO ~ 20**  
JUMBO SHRIMP, SCALLOPS, COCKLES, MUSSELS, IMPORTED SAFFRON, SAVORY LOBSTER BROTH, SQUASH & ZUCCHINI "SPAGHETTI"

**PAN-SEARED SALMON ~ 17**  
Caramelized LEEKS, CITRUS WINE SAUCE, SPINACH, ROASTED POTATOES

**CRISPY SKIN BRANZINO ~ 20**  
SPAGHETTI WITH GREEN OLIVE PESTO

**MARKET CATCH OF THE DAY ~ 22**  
PAN-SEARED FILLET, GRAPE TOMATOES, IMPORTED OLIVES, ARTICHOKEs, FRESH BASIL, WHITE WINE, BABY SPINACH, ROASTED POTATOES

## FRESH FISH, LOBSTER, STEAKS & CHOPS

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

**FRESH WHOLE MAINE LOBSTER ~ 38**  
1 1/2 LB, STEAMED, DRAWN BUTTER

**FLAME-GRILLED 6 OZ. PRIME FILET MIGNON ~ 28**  
BACON, SPINACH, ROASTED POTATOES

**TUSCAN SPICE-RUBBED RACK OF LAMB ~ 24**  
BROCCOLI RABE, ROASTED POTATOES, LAMB JUS

**PAN-SEARED BERKSHIRE PORK CHOP ~ 24**  
SPICY CHERRY PEPPERS, BROCCOLI RABE, ROASTED POTATOES

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AWARDS 2003-2017

IN ORDER TO BETTER SERVE YOU,  
RESERVATIONS ARE RECOMMENDED.  
COMPLIMENTARY VALET PARKING SERVICE  
AVAILABLE DAILY.

Menu prices subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please alert your server if you have any dietary restrictions or allergies.

LUNCH