

DINNER

STARTERS

Soup of the Day ~ 7

Zucchini Fritti ~ 10

Dusted with Parmigiano Reggiano

Our Signature Crabcake ~ 14

Jumbo Lump Crabmeat, Zucchini, Herbs, Spices, Roasted Peppers, Baby Spinach

Calamari Dorati (Two preparations) ~ 12

Zesty Marinara or Hot Cherry Peppers & Onions

Seafood Salad Lamberti ~ 16

Calamari, Shrimp, Octopus, Arugula, Celery, Extra Virgin Olive Oil, Lemon

Colossal Shrimp Cocktail ~ 16

Lemon, Cocktail Sauce

Imported Burrata & Heirloom Tomatoes ~ 14

Smoked Sea Salt, Basil Oil

Antipasto Rustico ~ 14

Imported Italian Meats & Cheeses, Olives, Vegetables, Bruschetta

Maine Lobster & Asparagus Salad ~ 18

Belgian Endive, Red Onions, Oranges, Arugula, Orange Vinaigrette

Buffalo Mozzarella "Napolean" ~ 14

Prosciutto di Parma, Arugula, Tomatoes, Extra Virgin Olive Oil, Garlic, Basil

Eggplant Napoletana ~ 13

Pan-Seared, Tomatoes, Mozzarella, Garlic, Extra Virgin Olive Oil

Colossal Crab Cocktail ~ 18

Carrot, Snow Pea & Radish Slaw, Cocktail Sauce

Grilled Baby Spanish Octopus ~ 14

Charred Artichoke Hearts, Lemon Zest, Rosemary Pesto

Alaskan King Crab Legs ~ 28

1/2 lb, Broiled, Cracked in Half, Balsamic Glaze

SALAD

Arugula & Fennel Salad ~ 10

Lemon, Extra Virgin Olive Oil, Parmigiano Reggiano

Caesar Salad Lamberti ~ 10

Romaine, Housemade Croutons, Parmesan

Fresh Beet, Green Bean & Goat Cheese Salad ~ 10

Arugula, Candied Walnuts, Extra Virgin Olive Oil, Lemon

PASTA

Housemade Gnocchi Sorrento ~ 18

Parmesan, Mozzarella, Vine-Ripened Tomatoes, Basil

Paccheri Amatriciana ~ 18

Rigatoni, Caramelized Onions, Pancetta, Basil, Pomodoro Sauce

Housemade Ravioli of the Day ~ MP

Please Ask For Today's Selection

Fettuccine Alfredo ~ 18

With Grilled Chicken ~ 24 With Four Grilled Shrimp ~ 28

Ravioli Pomodoro ~ 18

Fresh Tomato Sauce, Garlic, Basil

Pappardelle Bolognese ~ 20

Homemade Sauce Using Prime Sirloin and Shortrib

Penne alla Vodka ~ 16

Blush Cream Sauce, Parmigiano

Pennoni alla Nonna ~ 22

Fiorella's Pork Sausage, Smoked Mozzarella, Diced Potatoes, Spinach, Garlic, Extra Virgin Olive Oil

Risotto of the Day Half ~ 12 Full ~ 20

Please ask about today's selection

ALDO'S FLAME GRILLED STEAKS & CHOPS

16 oz. New York Strip ~ 42

Sautéed Mushrooms, Leeks, Steak Cut Fries

16 oz. Veal Rib Chop ~ 43

Mushroom Demi Sauce, Broccoli Rabe, Roasted Potatoes

8 oz. Prime Filet Mignon ~ 42

Wrapped with 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 ~ 39

Broccoli Rabe, Roasted Potatoes, Lamb Jus

Berkshire Pork Milanese ~ 26

All Natural Heritage Pork, Pan-Fried Thin and Crispy, Baby Arugula, Fennel, Cherry Tomatoes, Red Onions, Parmigiano, Lemon

SEAFOOD SELECTIONS

Jumbo Shrimp & Scallops Verde ~ 30

Red & Yellow Tomatoes, Garlic, Extra Virgin Olive Oil, Wild Field Greens, Pappardelle Pasta

Capellini "Positano" ~ 28

Jumbo Lump Crabmeat, Tomatoes, Garlic, Basil, Extra Virgin Olive Oil

Fantasia Di Mare ~ 34

Shrimp, Scallops, Clams, Mussels, Calamari, Pomodoro Sauce or Garlic, White Wine, Paccheri Pasta

Pan-Seared Chilean Sea Bass ~ 33

Caramelized Leeks, Citrus Wine Sauce, Spinach, Roasted Potatoes

Stuffed Atlantic Salmon ~ 30

Crab Imperial, Lemon Butter Sauce, Vegetables, Potatoes

Seafood Cioppino ~ 33

Jumbo Shrimp, Scallops, Cockles, Mussels, Imported Saffron, Savory Lobster Broth, Squash & Zucchini "Spaghetti"

Market Catch of the Day ~ 32

Pan-Seared Fillet, Grape Tomatoes, Imported Olives, Artichokes, Basil, White Wine, Baby Spinach, Roasted Potatoes

FRESH WHOLE FISH

Whole Domestic & Imported Fish Delivered Daily
Please ask about the selections of the day. ~ MP

"Aldo" Classico

Seasoned, Grilled with Lemon & Extra Virgin Olive Oil

Oreganate

Red & Yellow Tomatoes, White Wine, Extra Virgin Olive Oil, Garlic, Oregano

Acqua Pazza "In the Crazy Water"

Garlic, Lemon, Mint, Extra Virgin Olive Oil, White Wine

FRESH WHOLE MAINE LOBSTER

1.5 Pounds, Steamed, Drawn Butter ~ 38

EXCLUSIVELY AT CAFFE ALDO LAMBERTI:

Enjoy Florida Stone Crabs Seasonally October 15th - May 15th

CHICKEN & VEAL

Chicken Maximo ~ 22

Tomatoes, Mushrooms, Sherry Wine, Asparagus, Mozzarella, Vegetables, Potatoes

Chicken Carciofi ~ 22

Artichokes, Oyster Mushrooms, White Wine, Lemon, Vegetables, Potatoes

Pan Roasted Chicken ~ 22

Bone-In, European Cut Breast, Garlic, Rosemary, Vegetables, Potatoes

Veal Marsala ~ 24

Mushrooms, Sun-Dried Tomatoes, Vegetables, Potatoes

Veal Parmigiana ~ 24

Mozzarella, Pomodoro Sauce, Capellini

Veal Lucia ~ 30

Egg-Battered, Asparagus, Jumbo Lump Crabmeat, Mozzarella, White Wine, Lemon Sauce, Vegetables, Potatoes

Veal & Broccoli Rabe Campagnola ~ 25

Roasted Peppers, Extra Virgin Olive Oil, Garlic, White Wine, Cheese Ravioli

Veal & Shrimp Pavarotti ~ 28

Mushrooms, Tomatoes, Garlic, Wine, Mozzarella, Vegetables, Potatoes

SIDES

Sautéed Baby Spinach ~ 8

Grilled Asparagus ~ 9

Escarole & Beans ~ 8

Sauteed Broccoli Rabe ~ 10

Truffle Mashed Potatoes ~ 8

Sauteed Wild Mushrooms ~ 8

Spaghetti, Oil, Garlic & Tomatoes ~ 8

LUNCH

STARTERS

Soup of the Day ~ 7

Calamari Dorati (Two preparations) ~ 12
Zesty Marinara or Tossed with Hot Cherry Peppers & Onions

Seafood Salad Lamberti ~ 15
Calamari, Shrimp, Octopus, Celery, Arugula, Extra Virgin Olive Oil, Lemon

Colossal Shrimp Cocktail ~ 16
Lemon, Cocktail Sauce

Imported Burrata & Heirloom Tomatoes ~ 14
Smoked Sea Salt, Basil Oil

Antipasto Rustico ~ 13.5
Imported Italian Meats & Cheeses, Olives, Vegetables, Bruschetta

Maine Lobster & Asparagus Salad ~ 18
Belgian Endive, Red Onions, Oranges, Arugula, Orange Vinaigrette

Buffalo Mozzarella "Neapolitan" ~ 13.5
Prosciutto di Parma, Arugula, Tomatoes, Extra Virgin Olive Oil, Garlic, Basil

Eggplant Napoletana ~ 13
Pan-Seared, Tomatoes, Mozzarella, Garlic, Extra Virgin Olive Oil

Colossal Crab Cocktail ~ 18
Carrot, Snow Pea & Radish Slaw, Cocktail Sauce

Zucchini Fritti ~ 10
Dusted with Parmigiano Reggiano

Grilled Baby Spanish Octopus ~ 14
Charred Artichoke Hearts, Lemon Zest, Rosemary Pesto

Alaskan King Crab Legs ~ 28
1/2 lb, Broiled, Cracked in Half, Balsamic Glaze

SALADS

Petite ~ 7 Full ~ 10

Fresh Beet, Green Bean & Goat Cheese Salad
Arugula, Candied Walnuts, Extra Virgin Olive Oil, Lemon

Arugula & Fennel Salad
Lemon, Extra Virgin Olive Oil, Parmigiano Reggiano

Caesar Salad
Romaine, Housemade Croutons, Parmesan

ENTRÉE SALADS

Berkshire Pork Milanese ~ 21
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, Extra Virgin Olive Oil

Caesar Salad (Three preparations)
Classic with Grilled Chicken ~ 14
Classic with Grilled Shrimp ~ 18
Classic with Cheese Crusted Chicken ~ 15

Mediterranean Caesar Salad ~ 15.5
Our Classic Caesar Topped With Jumbo Lump Crabmeat, Snow Crab, Shrimp, Egg, Gaeta Olives

PASTA ENTRÉES

Pennoni alla Nonna ~ 15
Fiorella's Pork Sausage, Smoked Mozzarella, Diced Potatoes, Baby Spinach, Garlic, Extra Virgin Olive Oil

Pappardelle Bolognese ~ 16
Homemade Sauce Using Prime Sirloin and Shortrib

Fettuccine Alfredo ~ 14
Parmigiano Cream Sauce
With Grilled Chicken ~ 16 With Three Grilled Shrimp ~ 20

Housemade Ravioli of the Day ~ MP
Please Ask For Today's Selection

Ravioli Pomodoro ~ 14
Fresh Tomato Sauce, Garlic, Basil

Housemade Gnocchi Sorrento ~ 15
Parmesan, Mozzarella, Vine-Ripened Tomatoes, Basil

Paccheri Amatriciana ~ 15
Rigatoni, Caramelized Onion, Pancetta

FRESH FISH, LOBSTER & STEAKS

Fresh Fish ~ MP
Whole Domestic & Imported Fish Delivered Daily
Please ask about the selections of the day

Fresh Whole Maine Lobster ~ 38
Steamed, Drawn Butter

Flame-Grilled 6oz. Filet Mignon ~ 28
Bacon Wrapped, Baby Spinach, Roasted Potatoes

Tuscan-Spice Rack of Lamb ~ 22
Broccoli Rabe, Roasted Potatoes, Lamb Jus

SPECIALTY ENTRÉES

Our Signature Crabcake ~ 20
Jumbo Lump Crabmeat, Zucchini, Herbs, Spices, Roasted Peppers, Baby Spinach, Rosemary Potatoes

Jumbo Shrimp & Scallops Verde ~ 20
Red & Yellow Tomatoes, Garlic, Extra Virgin Olive Oil, Wild Field Greens, Pappardelle Pasta

Capellini "Positano" ~ 19
Jumbo Lump Crabmeat, Tomatoes, Garlic, Basil, Extra Virgin Olive Oil

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

Seafood Cioppino ~ 20
Jumbo Shrimp, Scallops, Cockles, Mussels, Imported Saffron, Savory Lobster Broth, Squash & Zucchini "Spaghetti"

Shrimp Scampi ~ 19
Tomatoes, Garlic, White Wine, Lemon, Capellini Pasta

Pan-Seared Chilean Sea Bass ~ 21
Caramelized Leeks, Citrus Wine Sauce, Baby Spinach, Roasted Potatoes

Mediterranean Branzino "Lucia" ~ 21
Egg-Battered, Asparagus, Jumbo Lump Crabmeat, White Wine, Lemon Sauce, Capellini Pasta

Blackened Salmon ~ 17
Served Over a Parisian Salad, Roasted Potatoes, Balsamic Reduction

Veal & Broccoli Rabe Campagnola ~ 19
Roasted Peppers, Extra Virgin Olive Oil, Garlic, White Wine, Cheese Ravioli

Market Catch of the Day ~ 22
Pan-Seared Fillet, Grape Tomatoes, Imported Olives, Artichokes, Basil, White Wine, Baby Spinach, Roasted Potatoes

SIDES ~ 8

Grilled Asparagus **Sauteed Baby Spinach**
Escarole & Beans **Spaghetti, Oil, Garlic & Tomatoes**
Sauteed Broccoli Rabe

TAKING *Contemporary*
ITALIAN TO A
Higher LEVEL

CAFFÈ
ALDO LAMBERTI

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WWW.CAFFELAMBERTI.COM



Open 7 Days: Lunch, Dinner, Private Parties

In order to better serve you, reservations are appreciated.
Ample parking & complimentary valet services are available.
Prices Subject to Change

LUNCH