



2011 Route 70 West ~ Cherry Hill, NJ 08002
(856) 663-1747 ~ www.caffelamberti.com

PREMIUM INDIVIDUAL APPETIZER SELECTIONS

- Crab Meat Cocktail – 3oz. of the largest and freshest jumbo lump crabmeat available, served with cocktail sauce and mustard sauce*
- Shrimp Cocktail – Five jumbo white shrimp, caught from the domestic waters of the Gulf of Mexico. Served with cocktail sauce and lemon*
- Tuna Carpaccio – Fresh sushi grade yellowfin tuna, Hass avocados, diced Holland peppers, seedless cucumber and organic baby arugula, dressed with lime and a chipotle pepper sauce*
- Seafood Salad – Fresh calamari, Florida rock shrimp and tender young octopus tossed in extra virgin olive oil with lemon juice, sweet celery and a hint of garlic*
- Seared Jumbo Scallops – Fresh, U-10, day boat scallops, pan-seared and served with a mushroom, soy reduction*
- Gulf White Shrimp stuffed with Crab Imperial – Three fresh Gulf of Mexico Wild Shrimp, stuffed with crab imperial and wrapped with bacon, oven roasted with citrus wine sauce*
- Oysters Rockefeller – Three Canadian oysters, topped with classic béchamel florentine and hollandaise sauce*
- Premium White Mushrooms- Premium white mushroom caps, stuffed with crab imperial and oven roasted with a citrus wine sauce*

RISOTTO SELECTIONS

- Exotic Mushroom Blend with White Truffle Essence*
Butternut Squash
Carrot & Crab
Primavera / Vegetable
Oven Roasted Tomato and Fennel
Risi Bisi with Smoked Salmon
Seafood

PASTA SELECTIONS

- Capellini Positano – Fresh jumbo lump crabmeat, diced plum tomatoes, garlic, basil and extra virgin olive oil, served over capellini*
- Oven Roasted Tomato Linguine – Fresh oven roasted tomatoes, sauteed with sliced garlic, chopped basil and extra virgin olive oil, served over linguine*
- Carrot & Crab Linguine – Carrot puree, fresh crabmeat and white wine, tossed with linguine*
- Pappardelle Bolognese – Our classic recipe of ground meats, brenoise vegetable, tomatoes and wine*
- Penne with Fresh Tomato and Basil – Tossed with fresh sauteed plum tomatoes, basil, garlic and wine, finished with parmesan cheese*
- Paccheri Amatriciana – Giant rigatoni served in a pomodoro sauce with bacon, tomatoes, onions and basil*
- Vodka Sauce – A gentle sautee of tomatoes and leeks tossed with vodka and cream*
- Smoked Salmon, Crabmeat & Peas – Tossed with farfalle pasta in a vermouth cream sauce*