



DINNER PACKAGE

HOUSE-MADE BREADS

House-made Italian bread and fresh tomato and garlic focaccia

SALAD

Each guest will be offered a Mesclun Salad tossed in our house-made balsamic vinaigrette
Caesar or Arugula Fennel Salad can be substituted for an additional charge

ENTREES

Your guests will choose from one of our four pre-selected entrée choices
(served with seasonal vegetables and roasted potatoes)

Host will select one each from our Pasta, Seafood, Veal and Chicken entrées (listed on reverse)
Specialty entrees are available for an additional charge

DESSERT

Host will choose one dessert for each guest to enjoy:
Italian White Chocolate Chip Cake, Tiramisu or Homemade Cheesecake

BEVERAGES

Soft drinks will be offered throughout your event. Coffee and tea will be offered
with dessert

MENU ENHANCEMENTS

available for an additional charge

Appetizers: Family-Style Cold Antipasto, Hot Antipasto or Hot Seafood Antipasto
Pasta or Risotto Course
Specialty Entrees

Please note that a deposit is required to reserve your date. Final payment is due on the day of the event (by cash or check is appreciated). Please note that all credit card transactions incur a 3% surcharge. Payments made by cash, debit or gift card will no incur this surcharge.

CAFFE ALDO LAMBERTI

2011 ROUTE 70 WEST, CHERRY HILL, NJ 08002 | 856-663-1747 | CAFFELAMBERTI.COM

PASTA & VEGETARIAN ENTREES

PENNE PRIMAVERA v

fresh vegetables, tomatoes, parmesan, feta

HOMEMADE GNOCCHI v

choose: sorrento or gorgonzola

FUSILLI ARUGULA PESTO v

arugula, touch of cream

SEASONAL VEGETABLE RISOTTO v

fresh vegetables, parmesan

SPAGHETTI GARLIC & OIL v

fresh tomatoes, garlic

EGGPLANT PARMIGIANA v

mozzarella, fresh tomato sauce

PENNE ALLA VODKA

parmigiano cream sauce, touch of vodka

RAVIOLI

choose: spinach & ricotta or cheese, served with fresh tomato sauce

PAPPARDELLE AI FUNGHI

wild mushrooms, truffle oil

CAVATELLI CAMPAGNOLA

house-made sausage, broccoli rabe, garlic

PACCHERI AMATRICIANA

large rigatoni, tomatoes, caramelized onions, pancetta, pomodoro sauce

SEAFOOD ENTREES

PEPPER-CRUSTED ATLANTIC SALMON

pan-seared, gourmet pepper, balsamic reduction

GRILLED ATLANTIC SALMON FILLET

field greens, balsamic vinaigrette

PAN-SEARED SALMON

fresh tomatoes, capers, white wine

SHRIMP SCAMPI

wild gulf shrimp, tomatoes, garlic, white wine

FRESH FISH OF THE DAY OREGANATA

red & yellow tomatoes, white wine, garlic, oregano

SQUID INK LINGUINE

wild gulf shrimp, tomatoes, asparagus, garlic

GRILLED FRESH FISH OF THE DAY

mild, fresh-caught white fish, lemon, evoo

HERB-CRUSTED FRESH FISH OF THE DAY

panko and herb-crusted, citrus wine sauce

ENTRÉE SELECTIONS

VEAL OR CHICKEN ENTREES

BROCCOLI RABE

broccoli rabe, roasted peppers, garlic

PARMIGIANA

breaded and fried, mozzarella, fresh tomato sauce

FRANCESE

egg battered, mushrooms, white wine

MAXIMO

tomatoes, mushrooms, sherry wine sauce, asparagus, mozzarella

LIMONE

broccoli, roasted peppers, garlic, lemon, white wine

CARCIOFI

artichokes, mushrooms, white wine, fresh lemon

SICILIANA

eggplant, tomatoes, white wine, garlic

SPINACI

fresh herbs, spinach, tomatoes

HERB-CRUSTED CHICKEN

panko and herb-crusted, citrus wine sauce

CAPRESE

grilled, prosciutto, tomatoes, mozzarella

SPECIALTY ENTREES

CAPELLINI POSITANO

jumbo lump crab, tomatoes, garlic

ZUCCHINI CRABCAKE

jumbo lump crab, herbs, spices, roasted peppers

FRESH FISH OF THE DAY LUCIA

asparagus, crab, citrus wine sauce

LAMB CHOPS

au jus

8oz FILET MIGNON

mushroom brandy demi-glace

SURF & TURF

6oz. filet mignon, one colossal shrimp



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