

Lamberti's Cucina

First course

Sapori di Mare

A combination of marinated octopus, smelts and smoke salmon, drizzled with extra virgin olive oil and fresh lemon juice

or

Clams casino

Served in a pomodoro sauce

or

Fresh cheeses and Italian meats

or

Dates

Stuffed dates with almond and wrapped with crispy bacon and topped with warm gorgonzola cheese

or

Bouillabaisse

Seafood soup made with different kinds of shellfish and fresh vegetables

Second course

Branzino

Filet of branzino pan seared and served over stuffed rigatoni with mascarpone and ricotta cheese, drizzled with a homemade besciamella sauce and parsely pure

or

Lamb chop

Bread coated lamb chop, served with a vegetable medley and served in a brandy cream sauce with mushroom, sun-dried tomatoes and asparagus spears

or

Ravioli di Mare

Lobster, crab and shrimp ravioli served in a cherry tomato cream sauce with baby shrimp

or

Chicken Monte Carlo

Served with sautéed escarole, imported Italian prosciutto and pine nuts, topped with melted mozzarella cheese and accompanied with roasted potato

or

Pappardelle Italiane

Italian sausage sautéed with shallots, white beans, zucchini, fresh mint and parmigiano cheese, served over fresh pappardelle pasta

Third course

Ask your server for daily selections