

Caffe Aldo Lamberti

2011 Marlton Pike W 08002-2728 · +18566631747 · Updated: Mar 21, 2026

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STARTERS 12

Zucchini Fritti	\$\$10.00
Dusted with parmigiano reggiano.	
Buffalo Mozzarella "Napoleon"	\$\$13.50
Prosciutto di parma, arugula, tomatoes, EVOO, garlic, basil.	
Antipasto Rustico	\$\$13.50
Imported Italian meats and cheeses, olives, vegetables, bruschetta.	
Colossal Shrimp Cocktail	\$\$16.00
Lemon, cocktail sauce.	
Imported Burrata & Heirloom Tomatoes	\$\$14.00
Smoked sea salt, basil oil.	
Grilled Alaskan King Crab Legs	\$\$28.00
1/2 lb., broiled, cracked in half, balsamic glaze.	
Calamari Dorati (Two Preparations)	\$\$12.00
Zesty marinara or hot cherry peppers and onions.	
Colossal Crab Cocktail	\$\$18.00
Carrot, snow pea & radish slaw, cocktail sauce.	
Seafood Salad Lamberti	\$\$15.00
Calamari, shrimp, octopus, arugula, celery, EVOO, lemon.	
Grilled Baby Spanish Octopus	\$\$16.00
Charred artichoke hearts, lemon zest, rosemary pesto.	
Maine Lobster & Asparagus Salad	\$\$18.00
Belgian endive, red onions, oranges, arugula, orange vinaigrette.	
Eggplant Napoletana	\$\$13.00
Pan-seared, tomatoes, mozzarella, garlic, EVOO.	

SALADS 3

Fresh Beet, Green Bean & Goat Cheese Salad	\$\$7.00
Arugula, candied walnuts, EVOO, lemon.	

Arugula & Fennel Salad	\$7.00
Lemon, EVOO, parmigiano reggiano.	
Caesar Salad Lamberti	\$10.00
Romaine, housemade croutons, Parmesan.	

ENTRÉE SALADS 4

Tuna Salad Riviera	\$14.00
Green beans, baby arugula, potatoes, imported olives, lemon, EVOO.	
Caesar Salad Lamberti	\$14.00
Berkshire Pork Milanese	\$24.00
All natural heritage pork, pan-fried thin and crispy, baby arugula, fennel, cherry tomatoes, red onions, parmigiano, lemon.	
Mediterranean Salad	\$17.50
Our classic caesar salad topped with jumbo lump crabmeat, snow crab, shrimp, egg, gaeta olives.	

PASTA 7

Paccheri Amatriciana	\$15.00
Rigatoni, caramelized onions, pancetta, basil, pomodoro sauce.	
Pappardelle Bolognese	\$16.00
Homemade sauce using prime sirloin and short ribs.	
Ravioli Pomodoro	\$14.00
Fresh tomato sauce, garlic, basil.	
Fettuccine Alfredo	\$14.00
Parmigiano cream sauce.	
House-made Sweet Potato Gnocchi	\$17.00
Wild mushrooms, essence of white truffle.	
Pennoni Alla Nonna	\$15.00
Pork sausage, smoked Mozzarella, diced potatoes, baby spinach, garlic, EVOO.	
House-made Gnocchi Sorrento	\$15.00
Parmesan, mozzarella, vine-ripened tomatoes, basil.	

SPECIALTY ENTRÉES 11

Chicken Carciofi	\$16.00
Artichokes, oyster mushrooms, white wine, lemon, capellini pasta.	
Chicken Maximo	\$16.00
Tomatoes, mushrooms, sherry wine, asparagus, mozzarella, capellini pasta.	

Pan Roasted Chicken	\$\$16.00
Bone-in, european cut breast, garlic, rosemary, vegetables, potatoes.	
Veal Saltimbocca	\$\$18.00
Sautéed in with sage, prosciutto, wild mushrooms, and white wine, topped with mozzarella cheese.	
Our Signature Crabcake	\$\$22.00
Jumbo lump crabmeat, zucchini, herbs, spices, roasted peppers, baby spinach, rosemary potatoes.	
Jumbo Shrimp & Scallops Verde	\$\$20.00
Red and yellow tomatoes, garlic, EVOO, wild field greens, pappardelle pasta.	
Pan-Seared Scallops	\$\$20.00
Mushroom risotto.	
Pan-Seared Salmon	\$\$17.00
Caramelized leeks, citrus wine sauce, spinach, roasted potatoes.	
Crispy Skin Branzino	\$\$20.00
Spaghetti with green olive pesto.	
Capellini Positano	\$\$19.00
Jumbo lump crabmeat, tomatoes, garlic, basil, EVOO.	
Seafood Cioppino	\$\$20.00
Jumbo shrimp, scallops, cockles, mussels, imported saffron, savory lobster broth, squash and zucchini "spaghetti".	

FRESH FISH, LOBSTER, STEAKS & CHOPS ⁴

Tuscan Spice-Rubbed Rack of Lamb	\$\$24.00
Broccoli rabe, roasted potatoes, lamb jus.	
Pan-Seared Berkshire Pork Chop	\$\$24.00
Spicy cherry peppers, broccoli rabe, roasted potatoes.	
Fresh Whole Maine Lobster	\$\$38.00
1 1/2 lb., steamed, drawn butter.	
Flame-Grilled 6 oz. Prime Filet Mignon	\$\$28.00
Bacon, spinach, roasted potatoes.	

SIDES ⁵

Grilled Asparagus	\$\$8.00
Sautéed Baby Spinach	\$\$8.00
Escarole & Beans	\$\$8.00
Spaghetti, Oil, Garlic & Tomatoes	\$\$8.00
Sautéed Broccoli Rabe	\$\$8.00

