

ZUCCHINI FRITTI~ 10.99

Fresh julienned strips of zucchini, flour-dipped and lightly battered, served with a marinara sauce for dipping.

TRIO NAPOLETANO ~ 12.99

Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil, garlic.

MUSSELS LAMBERTI ~ 13.99

Fresh Prince Edward Island mussels in your choice of a garlic fresh tomato or garlic white wine sauce.

MOZZARELLA STICKS ~ 9.99

Lightly fried until golden, served with a marinara sauce for dipping.

DUO PICCANTE ~15.99

Mussels, clams, hot sausage, cannellini beans, diced tomatoes,

SHRIMP MONTESI ~ 15.99

Sweet rock shrimp, black olives,

cannellini beans, escarole, garlic,

SAUSAGE VESUVIO ~ 14.99

peppers, wild mushrooms, garlic,

Hot and sweet sausage, onions, bell

white wine sauce, parmigiano shavings.

garlic, white wine sauce.

extra virgin olive oil

BRUSCHETTA POMODORO ~ 9.99

Toasted bread, diced tomatoes, onions, extra virgin olive oil.

our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.

CALAMARI FRITTI ~ 13.99

Fresh calamari, lightly seasoned and fried, served with a tangy marinara sauce.

A combination of any three appetizers

above, served family style. (Serves 4)

CLAMS CASINO ~ 12.99

Fresh littleneck clams topped with

CLASSIC FAMILY APPETIZER ~ 32.99

PARMIGIANA ~8.99 **VEAL PARMIGIANA ~ 9.99**

Choose one of the following to be served as a cheesesteak: CLASSICA ~ 8.99 Beef. cheese CASARECCIA ~ 10.99 Beef, provolone, broccoli rabe. **ITALIANA** ~ 9.99

ROAST PORK ~ 10.99

PARMA ~ 10.99

Beef, cheese, lettuce, tomato, onions.

Sautéed in a demi-glace, marsala sauce

and topped with provolone cheese.

Fresh mozzarella, arugula, Italian

prosciutto, marinated eggplant.

Paninis

Sides

SPINACH ~ 7.99 BROCCOLI ~ 7.99 BROCCOLI RABE ~ 8.99 ASSORTED VEGETABLES ~ 7.99

Lunch Only

* Tuesday-Saturday*

Sandwiches & Steaks

All served with french fries.

All paninis are served on homemade bread with french fries.

FRIZZANTE ~ 9.99

Choose one of the following

CHICKEN, MEATBALL,

to be served parmigiana style:

SAUSAGE or EGGPLANT

Fresh broccoli, chicken and tomatoes sautéed in an olive oil, white wine sauce. Topped with mozzarella.

SBLT ~ 11.99 Pan-seared salmon, layered with smoked bacon, lettuce, tomato and mayonnaise.



BEVERAGES ~ Soft Drinks, Milk, Acqua Minerale (Sparkling), Acqua Panna (Spring Water), Coffee, Tea, Cappuccino and Espresso

DESSERT ~ Please ask about our daily homemade selections.

Luna Rossa Biagio Lambertr

Take-O<u>ut</u>

3210 Route 42 ~ Turnersville, NJ 08081 (For GPS, please use Sicklerville, NJ) tel: 856.728.4505 fax: 856.728.7676 **Closed Mondays** www.lunarossalamberti.com

Consider Luna Rossa for your next event! Private & Semi-Private Rooms for up to 100 guests

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Updated 2022

8 LOCATIONS TO SERVE YOU CALL 1-800-2-LAMBERTI FOR THE LOCATION NEAREST YOU

NJ: Cherry Hill (Rt. 70) ~ Cherry Hill (Brace Rd.) ~ Turnersville PA: PHL Airport ~ Feasterville ~ Philadelphia (Walnut) ~ Philadelphia (Chestnut) FL · Miami

PORCINI MUSHROOM RAVIOLI ~ 13.99 Homemade, tossed in a wild mushroom saute with a brandy wine

ANTIPASTO ALL' ITALIANA ~17.99

Variety of Italian meats and cheese. served with mixed vegetables, grilled peppers, olives and bruschetta.

Insalate & Zuppa

For Any Salad: Add Grilled Chicken ~ (L) 4.00, (D) 5.00 Add Crabmeat ~ MP Add Shrimp ~ Ask for Selections

HOUSE SALAD ~3.99

LAMBERTI CAESAR ~ 7.99

Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.

TRE-COLORI SALAD ~ 11.99

Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing.

cream sauce.

eggplant, artichokes, in house roasted

Gourmet

ppetizers

Please ask for our selections for today. **CAPRESE** ~ 10.99

> Fresh mozzarella and tomatoes.tossed with extra virgin olive oil, garlic and basil, garnished with baby greens.

ZUPPA (Soup of the Day) ~ 3.99

ROMAGNA ~ 12.99

Arugula, Italian prosciutto, roasted peppers, tomatoes, shavings of parmigiano cheese, extra virgin olive oil and lemon dressing.



All dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.29

CANNELLONI VERDI ~ 13.99 L, 22.99 D PENNE SAPORITE ~ 14.99 L, 20.99 D

Angelina's homemade spinach and ricotta cheese cannelloni, topped with a blush cream sauce and provolone cheese.

EGGPLANT PARMIGIANA ~ 11.99 L 18.99 D

Italian eggplant egg batter dipped and lightly fried, topped with marinara sauce and mozzarella cheese and served with capellini.

LASAGNA ~22.99

Homemade and layered with ground veal, pork and beef, sausage and sliced meatballs with ricotta and mozzarella cheese, topped with marinara.

Premium Italian sausage, diced potatoes, baby spinach, sun-dried tomatoes, cannellini beans, sauteed in a roasted garlic olive oil white wine, tossed with mozzarella cheese and penne.

BAKED ZITI ~ 11.99 L. 16.99 D Fresh ricotta and marinara sauce oven baked and topped with mozzarella cheese.

SAUSAGE & PEPPERS ~ 12.99 L, 20.99 D

Italian sweet sausage sautéed in a white wine, fresh tomato sauce with sweet peppers, tossed with penne pasta.

Pasta L= Lunch, D= Dinner

All dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.29

Served with your choice of: Capellini, Spaghetti, Linguine, Egg Fettuccine, Penne or substitute with one of the following for an additional charge: Gluten-Free Penne, Ravioli, Cheese Tortellini, Whole Wheat Pasta or Handmade Gnocchi ~ 4.00 Add Chicken ~ (L) 4.00, (D) 5.00 - Add Meatballs or Sausage ~ 3.99 Add Shrimp ~ Market Price - Crabmeat ~ Market Price

CLASSIC SAUCE ~ 11.99 L, 16.99 D Our famous marinara sauce.

BOLOGNESE ~ 12.99 L, 18.99 D Ground veal and pork sautéed with onions, carrots and basil in a marinara sauce.

MONTE ROSA ~ 13.99 L, 20.99 D

Fresh tomatoes sautéed in a brandy wine, pink cream sauce with spinach, topped with mozzarella cheese.

GARLIC & OIL ~ 11.99 L, 16.99 D Sautéed with roasted garlic, scallions, a touch of fresh tomatoes and extra

virgin olive oil.

ALFREDO ~ 11.99 L. 17.99 D A rich cream sauce, tossed with

parmigiano reggiano.

PRIMAVERA ~ 12.99 L, 18.99 D Seasonal vegetables and tomatoes sautéed in olive oil with a touch of marinara sauce.

GYPSY ~ 12.99 L, 18.99 D

Olives, artichokes and mushrooms sautéed in a fresh tomato and marinara sauce.

VODKA ~ 13.99 L, 18.99 D

Cream sauce, fresh tomatoes, sun-dried tomatoes with a touch of marinara sauce.

All dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.29 To substitute pasta with vegetables (or broccoli) & potatoes, add 2.99 L, 3.99 D; spinach & potatoes, add 3.99 L, 4.99 D; broccoli rabe & potatoes, add 4.99 L, 5.99 D.

Seafood

Lovers

LINGUINE ALLE VONGOLE ~ 12.99 L, 23.99 D

Fresh littleneck clams sautéed in your choice of a garlic fresh tomato or garlic white wine sauce and served with linguine.

LINGUINE ALLE COZZE ~ 12.99 L, 23.99 D

Fresh Prince Edward Island mussels sautéed in a garlic fresh tomato or garlic white wine sauce and served over linguine.

LINGUINE SCOGLIO 16.99 L. 36.99D

Sweet rock shrimp, crabmeat, scallops, clams and mussels in the shell in your choice of a garlic fresh tomato or garlic white wine sauce and served with linguine.

CAPELLINI POSITANO ~ Market Price

Jumbo lump crabmeat tossed with basil, garlic, fresh tomato and marinara sauce and served with capellini.

SHRIMP PARMIGIANA ~ 14.99 L, 32.99 D

Fried until golden brown, topped with marinara and mozzarella cheese and served with capellini.

SHRIMP & SCALLOPS

IN BELLA VISTA ~ 35.99 D only

Imported white shrimp and pan-seared bay scallops sautéed with fresh tomatoes & garlic in a white wine and extra virgin olive oil sauce, tossed with baby greens and served with egg fettuccine.

GRILLED SALMON ~ 35.99 D only

North Atlantic salmon, marinated with fresh herbs, grilled and topped with balsamic reduction, served with seasonal vegetables, potatoes and baby greens.

Meat * DINNER ONLY *

All dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.29

FILET MIGNON ~ 33.99

8 oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace. Add crabmeat, scallops or shrimp ~ MP

PORK CHOP ~ 33.99

14 oz. pan roasted with cherry peppers, caramelized onions, olive oil, served with homemade porcini mushroom ravioli, in a mushroom demi-glace sauce. VEAL CHOP ~ 39.99

16 oz. porterhouse cut veal chop, grilled and served with vegetables and potatoes, topped with mushroom demi-glace.

SHRIMP & SCALLOPS ALFREDO ~ 14.99 L. 33.99 D

L= Lunch, D=Dinner

Pan-seared tender bay scallops and sweet rock shrimp served in a creamy alfredo sauce, tossed with parmigiano cheese and served with egg fettuccine.

SHRIMP & CLAMS FRA DIAVOLO ~ 15.99 L, 35.99 D

Imported white shrimp and fresh littleneck clams sautéed in a spicy garlic fresh plum tomato sauce with a touch of marinara and served with linguine.

SHRIMP & CHICKEN PIZZAIOLA ~ 15.99 L, 32.99 D

Imported white shrimp and boneless breast of chicken pan-roasted in a garlic white wine sauce with fresh tomatoes, a touch of marinara, capers, green and black olives. topped with melted mozzarella cheese and served with capellini.

SHRIMP NAPOLI ~ 15.99 L, 33.99 D

Imported white shrimp, cherry and sun-dried tomatoes, cannellini beans, asparagus, roasted garlic white wine lemon sauce, and served with spaghetti.

HERB-CRUSTED SALMON ~ 35.99 D only

North Atlantic salmon herb-crusted, then pan roasted, with sautéed spinach and lemon & olive oil sauce. Served with a side of spaghetti garlic & olive oil with cherry tomatoes and scallions.

WHOLE FISH OF THE DAY ~

Market Price Fresh fish flown in daily. Please ask

for details.

CHEESE (Red or White)~ 12.99 Extra Toppings 2.00 each Pepperoni - Sausage - Onions - Extra Cheese Mushrooms - Spinach - Olives -Broccoli Anchovies - Garlic - Peppers

WHITE SPECIAL ~ 19.99

Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions, chopped tomatoes.

LUNA ROSSA ~ C:13.99 L, 29.99 D, V: 15.99 L, 32.99 D

cheese and served with capellini.

GRIGLIA ~ C:13.99 L, 25.99 D, V: 14.99 L. 27.99

Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.

PARMIGIANA ~ C: 12.99 L, 23.99 D, V: 14.99 L, 26.99 D

Topped with marinara and mozzarella cheese and served with capellini.

SALTIMBOCCA ~ C: 13.99 L, 26.99 D, V: 14.99 L. 28.99 D

Pan-roasted, topped with egg battered eggplant, Italian prosciutto, mozzarella cheese, sage and mushroom marsala sauce and served with capellini.

PARMA ~14.99

Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.

CHEESE ~9.99

Tomato sauce and mozzarella.

GYPSY ~13.99

Tomato sauce & mozzarella, artichoke hearts, olives, mushrooms, garlic.

RED SPECIAL ~ 19.99

Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni, onions.

SICILIAN ~ 16.99

Extra Toppings 3.00 each Pepperoni - Sausage - Onions - Extra Cheese Mushrooms - Spinach - Olives -Broccoli Anchovies - Garlic - Peppers

~ 16" Pie ~

Pizzas



Gourmet Pizzas

Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara.

All dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.29 To substitute pasta with vegetables (or broccoli) & potatoes, add 2.99 L, 3.99 D; spinach & potatoes, add 3.99 L, 4.99 D; broccoli rabe & potatoes, add 4.99 L, 5.99 D. MAXIMO ~ C:13.99 L, 26.99 D, V: 14.99 L, 28.99 D

Sautéed in a sherry wine sauce with

cheese and served with capellini.

LUCIA ~ C:13.99 L, 29.99 D,

V: 15.99 L, 32.99 D

V: 14.99 L, 29.99 D

capellini.

tomatoes.

basil pesto.

RED SPECIAL ~ 14.99

MARGHERITA ~ 10.99

fresh tomatoes, a touch of marinara,

mushrooms, and sun-dried tomatoes,

Sautéed in a white wine cream sauce

crabmeat, topped with spinach and

mozzarella cheese and served with

mushrooms and sun-dried tomatoes,

cheese and served with capellini.

topped with asparagus and mozzarella

spinach, mushrooms, onions, chopped

Tomato sauce, mozzarella, mushrooms,

Tomato sauce, fresh mozzarella, walnut

sausage, peppers, pepperoni, onions.

ABRUZZI ~ C:13.99 L, 27.99 D

with roasted peppers and jumbo lump

topped with asparagus and mozzarella

Chicken

& Veal

L= Lunch, D= Dinner

Sautéed in a white wine lemon sauce with asparagus and jumbo lump crabmeat, topped with mozzarella