

## CLASSIC APPETIZERS

### Zucchini Fritti ~ 11.99

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

### Trio Napoletano ~ 13.99

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

### Clams Casino ~ 13.99

*Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.*

### Mussels Lamberti ~ 14.99

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

### Calamari Fritti ~ 14.99

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

### Bruschetta Pomodoro ~ 10.99

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

### Mozzarella Sticks ~ 9.99

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

## INSALATE

For Any Salad:

(Add Chicken ~ 5.00 –or– Crabmeat ~ Market Price)

(Add Shrimp ~ Ask your server for selections)

### House Salad ~ 3.99

### Lamberti Caesar Salad ~ 8.99

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

### Tre-Colori Salad ~ 14.99

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

### Caprese ~ 12.99

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

### Romagna ~ 14.99

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

## ZUPPA

Soup of the Day ~ 3.99

*Please ask your server for our selections for today.*

## GOURMET APPETIZERS

### Antipasto all' Italiana ~ 18.99

*Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.*

### Shrimp Montesi ~ 16.99

*Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.*

### Burrata ~ 16.99

*Claudio's 9th street homemade burrata cheese, fresh mozzarella with a creamy center, tomatoes, grilled marinated baby eggplant, Parma prosciutto, baby arugula, EVOO, garlic & balsamic reduction*

### Porcini Mushroom Ravioli ~ 15.99

*Homemade, tossed in a wild mushroom saute with a brandy wine cream sauce.*

## GOURMET PIZZAS

~ Personal 10" ~

### White Special ~ 15.99

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

### Red Special ~ 15.99

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

### Cheese ~ 10.99

*Tomato sauce and mozzarella.*

### Margherita ~ 13.99

*Tomato sauce, fresh mozzarella, walnut basil pesto.*

### Parma ~ 15.99

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

### Gypsy ~ 15.99

*Tomato sauce and mozzarella, topped with artichoke hearts, olives, mushrooms and garlic.*

## CHILDREN'S MENU

~ under 12 years old please ~

### Ravioli Marinara or Alfredo ~ 9.99

**Chicken Fingers with  
French Fries ~ 9.99**

**Chicken Parmigiana  
with Capellini ~ 9.99**

**Personal Cheese Pizza ~ 10.99**

# Luna Rossa Biagio Lamberti

## ❧ CUCINA ITALIANA ❧

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

### Sausage & Peppers ~ 22.99

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

### Cannelloni Verdi ~ 24.99

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

### Eggplant Parmigiana ~ 19.99

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

### Lasagna ~ 24.99

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

## ❧ CLASSIC PASTA DISHES ❧

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

*All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Fettuccine, Penne or substitute with one of the following for an additional charge:*

*Ravioli, Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne or Handmade Potato Gnocchi ~ 4.00, Add Chicken ~ 5.00, Add Meatballs or Sausage ~ 3.99, Add Shrimp or Crabmeat ~ Market Price*

### Classic Sauce ~ 17.99

*Our famous marinara sauce.*

### Bolognese ~ 20.99

*Ground veal and pork sautéed with onions, carrots and basil in a marinara sauce.*

### Monte Rosa ~ 22.99

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

### Vodka ~ 21.99

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

### Garlic & Oil ~ 17.99

*Sautéed with roasted garlic, scallions, a touch of fresh tomatoes and extra virgin olive oil.*

### Primavera ~ 20.99

*Seasonal vegetables and tomatoes sautéed in olive oil with a touch of marinara sauce.*

## ❧ LAMBERTI'S MEAT STATION ❧

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

### Filet Mignon ~ 35.99

*8 oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace.*

**Add crabmeat, scallops or shrimp ~ Market Price**

### Pork Chop ~ 35.99

*14 oz. Prime pork chop, pan roasted with cherry peppers, caramelized onions, olive oil, served with broccoli rabe and roasted potatoes.*

### Veal Chop ~ 39.99

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

## ❧ SIDE ORDERS ❧

Spinach ~ 7.99

Broccoli ~ 7.99

Broccoli Rabe ~ 8.99

Assorted Vegetables ~ 7.99

## ❧ BEVERAGES ❧

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

**SHARING CHARGE ~ 4.00**

**~ THERE MAY BE AN ADDITIONAL CHARGE FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH. ~**

## 🌀 SEAFOOD LOVERS 🌀

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

### Linguine alle Vongole ~ 25.99

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

### Linguine alle Cozze ~ 25.99

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

### Capellini Positano ~ Market Price

*Jumbo lump crabmeat tossed with basil, fresh tomatoes  
and marinara sauce and served with capellini.*

### Linguine Scoglio ~ 37.99

*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.*

### Shrimp Parmigiana ~ 34.99

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

### Shrimp & Scallops in Bella Vista ~ 37.99

*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 fettuccine.*

### Grilled Salmon ~ 38.99

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

### Shrimp & Clams Fra Diavolo ~ 37.99

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

## 🌀 FISH OF THE DAY 🌀

*Fresh fish flown in daily.  
Please ask your server for details.*

Market Price

## 🌀 CHICKEN OR VEAL 🌀

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

### Parmigiana ~ chicken 24.99 / veal 28.99

*Topped with marinara and mozzarella cheese  
and served with capellini.*

### Maximo ~ chicken 29.99 / veal 32.99

*Sautéed in a sherry wine sauce with fresh  
tomatoes, a touch of marinara, mushrooms, and  
sun-dried tomatoes, topped with asparagus and  
mozzarella cheese and served with capellini.*

### Griglia ~ chicken 28.99 / veal 29.99

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

### Luna Rossa ~ chicken 32.99 / veal 34.99

*Sautéed in a white wine lemon sauce with asparagus,  
jumbo lump crabmeat, topped with  
mozzarella cheese and served with capellini.*

### Abruzzi ~ chicken 30.99 / veal 32.99

*Sautéed in a shallot brandy cream sauce with fresh  
tomatoes, a touch of marinara, mushrooms and  
sun-dried tomatoes, topped with asparagus and  
mozzarella cheese and served with capellini.*

### Lucia ~ chicken 32.99 / veal 34.99

*Sautéed in a white wine cream sauce with roasted  
peppers and jumbo lump crabmeat,  
topped with spinach and mozzarella cheese  
and served with capellini.*

## 🌀 DESSERT 🌀

~ Please ask your server for our daily selections. ~