



# Easter Dinner Menu

## APPETIZERS

### Scallop & Bacon \$25.99

Day boat scallops from Cape May, NJ, wrapped with hickory smoked bacon, pan roasted, baby spinach, citrus butter sauce balsamic reduction

### Claudio's Burrata \$18.99

Claudio's 9th street homemade burrata cheese (mozzarella with a creamy center), vine-ripened tomatoes, baby arugula, EVOO, grilled marinated eggplant, Parma prosciutto, balsamic reduction

### Carpaccio Di Manzo \$18.99

Center cut beef tenderloin, pepper crusted, pan-roasted & served rare, thinly sliced; baby arugula, cherry tomatoes, parmigiano shavings, lemon olive oil vinaigrette, grilled artichoke hearts

### Grilled Octopus \$18.99

Mediterranean Spanish octopus, grilled artichoke hearts, cherry tomatoes, baby arugula, fingerling potatoes, black olives, EVOO, lemon dressing

### Hot Sausage & Broccoli Rabe \$17.99

Premium spicy Andouille sausage, wild mushrooms, cherry tomatoes, cannellini beans, broccoli rabe, sauteed in a roasted garlic olive oil sauce

### Shrimp Cocktail \$18.99

U-12 colossal imported white shrimp, served chilled, homemade cocktail sauce and fresh lemon

### Mussels Toscana \$16.99

Prince Edward Island mussels sautéed in garlic, EVOO, white wine, crumbled premium chorizo sausage, scallions, toasted croutons and English peas

### Zucchini Flowers \$16.99

Fresh zucchini blossoms filled with mozzarella and Parmigiano cheese, fresh herbs and tempura-battered, served golden brown with tomato marinara sauce

### Crab Bisque \$8.99

Jumbo lump crabmeat, brandy cream, fresh herbs, a touch of brandy, chives, tomato base

## ENTREES

All entrees served with a choice of house salad or soup

### Chicken Parmigiana \$25.99

Boneless breast of chicken breaded and served golden brown, smothered with mozzarella cheese and marinara sauce, over capellini

### Rack of Lamb \$47.99

Imported 14 oz New Zealand rack of lamb, Dijon and herb-crusted, pan-roasted, drizzled with Lucia's homemade (fresh-grown on premise) fig jelly, crispy parsnips, baby spinach and sweet potato

### Veal & Shrimp Pasqua \$38.99

Tender medallions of veal sautéed in a brandy wine cream sauce, sun-dried tomatoes, baby spinach, jumbo shrimp, topped with provolone cheese, accompanied by homemade spinach pappardelle

### Big Eye Tuna \$42.99

#1 Yellow Fin Tuna, Cajun style, pan roasted, served rare & thinly sliced, baby spinach accompanied with homemade wasabi ginger tagliatelle, tossed with a roasted garlic, olive oil, cherry tomato, scallions and jumbo lump crabmeat

### Pappardelle & Short Ribs Ragu \$39.99

Certified Angus boneless beef short ribs braised & cooked in it's own natural juices, wild mushroom demi-glace sauce, spinach pappardelle pasta (wide-cut pasta), baby spinach and Parmigiano shavings

### Chicken Maximo \$32.99

Boneless breast of chicken sauteed in a sherry wine sauce, fresh & sun-dried tomatoes, splash of marinara sauce, asparagus, wild mushrooms, topped with mozzarella cheese and served with capellini pasta

### Pesce Limone \$44.99

Fresh local catch of the day, pan-seared in a white wine lemon sauce, asparagus, cherry tomatoes, roasted peppers, and jumbo lump crabmeat over capellini

### Prime NY Strip \$45.99

Grilled 16oz. prime center cut bone-in NY strip, marinated with fresh herbs accompanied with baby spinach, roasted potatoes, wild mushroom demi glaze

### Gnocchi Di Casa \$25.99

Homemade ricotta stuffed gnocchi, tossed in a tomato marinara sauce, basil, mozzarella cheese and baby spinach  
*Add julienned chicken \$5.00*

## CHILDREN'S MENU

\$10.99 (Under 12 years old please)

Ravioli Marinara

Chicken Parmigiana

Plain Cheese Pizza

Chicken Fingers with French Fries

**Reserve today for Mother's Day,  
Father's Day and Graduation Parties!**

Happy  
Easter

from all of us at  
Luna Rossa Biagio Lamberti



# Happy Easter

*Luna Rossa*  
Biagio  
Lamberti

3210 Route 42, Turnersville, NJ 08081  
p | 856.728.4505 w | [lunarossalamberti.com](http://lunarossalamberti.com)