



APPETIZERS

Scallops & Bacon \$25.99

Day boat scallops out of Cape May, NJ, wrapped with hickory smoked bacon, pan-roasted, baby spinach, lemon butter sauce, balsamic reduction

Claudio's Burrata \$18.99

Claudio's 9th Street homemade burrata (mozzarella with a creamy center), heirloom tomatoes, baby arugula, Biagio's own EVOO, grilled baby eggplant, Parma prosciutto, balsamic reduction

Lamberti Seafood Salad \$20.99

Imported Mediterranean octopus, rock shrimp and seppia (calamari family); tossed with EVOO, fresh lemon, celery, roasted peppers and baby arugula

Shrimp Cocktail \$18.99

Imported jumbo shrimp, poached and served chilled with our homemade cocktail sauce

Crab Bisque \$8.99

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

Short Rib Long Hots \$18.99

Fresh long hots oven roasted in white wine roasted garlic, EVOO, wild mushrooms, braised short rib meat, topped with parmigiano shavings

Eggplant Caprese \$17.99

Italian eggplant, egg-battered and pan-fried, topped with vine ripened tomatoes, baby spinach, smoked mozzarella, basil pesto cream sauce and balsamic glaze

Homemade Mushroom Arancini \$14.99

Wild mushrooms, arborio rice, provolone & fontina cheese, fresh herbs, tomato marinara sauce with parmigiano shavings

Grilled Lamb Chops & Broccoli Rabe \$18.99

New Zealand lollipop lamb chops, fresh herbs & grilled; served with a wild mushroom demi-glace sauce with sauteed broccoli rabe, cherry tomatoes, garlic and olive oil

ENTREES

All entrees are served with 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

Salmon Ripieno \$46.99

Scottish Salmon stuffed with 100% jumbo lump crabmeat tossed in a unique imperial mix, fresh herbs, oven roasted, casino style sauce; homemade sweet pea tortelloni, tossed in a lemon cream sauce

Seafood Ravioli \$39.99

Homemade tomato pasta filled with Maine lobster, jumbo lump crabmeat, shrimp, ricotta & parmigiano cheeses, and fresh herbs; tossed in a brandy wine blush cream sauce with asparagus

Paccheri Bolognese \$26.99

Fresh ground veal and pork, carrots, celery & onions, sauteed in a tomato marinara sauce tossed with paccheri (giant rigatoni pasta) and parmigiano shavings

Veal Maximo \$33.99

Tender medallions of veal sautéed in a sherry wine sauce with fresh & sun-dried tomatoes, a touch of marinara, and mushrooms, topped with asparagus and mozzarella cheese, served with capellini pasta

Pappardelle & Short Ribs \$39.99

Certified Angus boneless beef short ribs, braised & cooked in it's own natural juices, wild mushrooms demi-glace cream sauce, baby spinach, served with homemade spinach pappardelle pasta (wide flat pasta) and parmigiano shavings

Chicken della Mamma \$39.99

Boneless breast of chicken sautéed in a brandy wine cream sauce, baby spinach, jumbo lump crabmeat, sundried tomatoes, provolone cheese, homemade roasted tomato fettuccine

Pesce del Giorno \$45.99

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

Bistecca di Casa \$47.99

16oz. Certified Angus NY Strip, marinated with fresh herbs and grilled, topped with a wild mushroom demi-glaze, baby spinach, roasted potatoes and crispy leeks

CHILDREN'S MENU

(Under 12 years old please)

Penne with Meatballs \$10.99

Chicken Parmigiana \$10.99

Plain Cheese Pizza \$10.99

Chicken Fingers with French Fries \$10.99

Mama Mia Spritz - \$15

Aperol, Prosecco, Blood orange juice, strawberry, club soda

HAPPY



FROM

Luna Rossa
Biagio
Lamberti

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