



APPETIZERS

Mussels Toscana \$15.99

Prince Edward Island mussels sauteed in a roasted garlic, EVOO, white wine sauce with English peas, spicy andouille sausage, leeks, and herb-panko bread crumbs

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

Octopus & Cannellini Bean Salad \$18.99

Imported Mediterranean octopus, poached & tossed with cannellini beans, diced tomatoes, baby arugula, EVOO & lemon

Shrimp Cocktail \$18.99

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

Short Rib Long Hots \$18.99

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

Zucchini Flowers \$16.99

Fresh zucchini blossoms filled with mozzarella and parmigiano cheeses, fresh herbs, tempura battered and served golden brown with tomato marinara sauce and basil pesto

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

Crab Bisque \$8.99

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

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

Capellini Positano \$49.99

Jumbo lump crabmeat sauteed in a fresh tomato marinara sauce, fresh basil and garlic, tossed with capellini pasta

Ravioli Di Casa \$25.99

Housemade ravioli filled with spinach and ricotta and parmigiano cheeses, fresh herbs, tossed in marinara, fresh mozzarella, basil

Shrimp and Scallops Verde \$39.99

Imported jumbo shrimp and Cape May Day Boat scallops, panseared in white wine, garlic, EVOO, cherry tomatoes, baby greens, tossed in egg-tagliatelle pasta

Veal Abruzzi \$34.99

Tender medallions of veal sautéed in a blush cream sauce, fresh & sun-dried tomatoes, mushrooms, asparagus, topped with mozzarella cheese; served over capellini

Paccheri Bolognese \$26.99

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

Chicken del Papà \$39.99

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

Bershire Pork Chop \$38.99

14 oz. Prime center Frenched cut, pan-roasted with caramelized onions, cherry peppers, garlic olive oil; served with broccoli rabe and roasted potatoes

Pesce del Giorno \$46.99

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

NY Strip Steak \$47.99

16oz. NY Strip steak marinated with fresh herbs & grilled, topped with a wild mushroom demi glaze, baby spinach, roasted potatoes, 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

Reserve Your Next Event
With Us!



FROM

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