

APPETIZERS

Long Hots & Short Rib \$19.99

Fresh long hots sauteed in a garlic, EVOO, wild mushrooms, baby spinach, braised certified Angus short ribs, sundried tomatoes, and Parmigiano shavings

Claudio's Burrata \$19.99

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

Artichokes Ripieno \$23.99

Imported whole artichokes from Italy, stuffed with 100% jumbo lump crabmeat, tossed in a imperial mix, fresh herbs, panko breadcrumbs, citrus wine cream sauce

Lamberti Seafood Salad \$19.99

Florida rock shrimp, Mediterranean octopus and calamari, celery, garlic, roasted peppers, baby arugula, tossed in a EVOO and lemon dressing

Grilled Sausage & Peppers \$18.99

Grilled premium Hot & Sweet sausage, caramelized onions, and sweet peppers sauteed in a garlic, fresh tomato marinara sauce, parmigiano cheese shavings

Shrimp Cocktail \$18.99

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

Mussels Toscana \$17.99

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

Tempura Zucchini Flowers \$17.99

Fresh zucchini blossoms filled with mozzarella and Parmigiano cheese, fresh herbs and tempura battered, served golden brown served with a homemade bolognese sauce tomato marinara sauce (Veal, Pork, Beef) and parmigiano shavings

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 \$26.99

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

Rack of Lamb \$49.99

Imported 16 oz New Zealand rack of lamb, Dijon and herb crusted, pan-roasted, drizzled with Lucia's homemade (freshgrown on premise) fig jelly, crispy parsnips, baby spinach and sweet potato

Veal & Shrimp Pasqua \$42.99

Tender medallions of veal, sautéed in a white wine lemon sauce with wild mushrooms, roasted peppers, artichokes, imported jumbo shrimp, tossed with tomato linguine

Bucatini Di Casa \$34.99

Grilled premium sweet Italian sausage, sundried tomatoes, wild mushrooms, sautéed in a basil pesto cream sauce, tossed with a homemade bucatini pasta and whipped ricotta cheese

Trio Ravioli Di Casa \$39.99

Homemade lobster, shrimp & crab ravioli sautéed in a brandy wine blush cream sauce with a touch of pesto, baby greens and asparagus

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!

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, porcini pappardelle pasta (wide-cut pasta), baby spinach and Parmigiano shavings

Chicken Maximo \$33.99

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

Fantasia Di Mare \$48.99

Fresh catch of the day, pan-seared and sautéed in a fresh tomato, spicy marinara sauce with little neck clams, Prince Edward Island mussels and jumbo shrimp, over linguine

Prime NY Strip \$47.99

Grilled 16oz. prime center cut NY strip, marinated with fresh herbs accompanied with baby spinach, roasted potatoes, wild mushroom demiglaze

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*



from all of us at Luna Rossa Biagio Lamberti



Luna Rossa Biagio Lambertr

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