



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

Lamberti Seafood Salad \$19.99

Imported Spanish Rock octopus, calamari & rock shrimp poached and tossed with celery, roasted peppers, baby arugula, EVOO, lemon dressing

Shrimp Cocktail \$18.99

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

Stuffed Long Hots \$19.99

Fresh long hots stuffed with 6 hour braised short rib meat; oven roasted in a wild mushroom demi-glace sauce, baby spinach & Parmigiano shavings

Italian Mac & Cheese Panzarotti \$16.99

Homemade spaghetti pasta tossed with Fontina & Parmigiano cheeses, fresh herbs, panko breadcrumbs, served golden brown, basil pesto cream sauce

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 \$26.99

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 \$38.99

Homemade in-house ravioli filled with shrimp, roasted peppers, spinach, ricotta & Parmigiano cheese, fresh herbs; tossed in a brandy wine blush cream sauce, asparagus, rock shrimp

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 & Shrimp del Papà \$39.99

Boneless breast of chicken and imported jumbo shrimp, sauteed with roasted garlic, cherry tomatoes, baby spinach, roasted peppers, topped with provolone cheese, served with homemade roasted tomato fettuccine

Bershire Pork Chop \$39.99

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 \$48.99

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

14oz. 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

Luna Rossa
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