



APPETIZERS

Crab Imperial \$23.99

Jumbo lump crabmeat, tossed in an imperial mix, fresh herbs, roasted peppers, panko breadcrumbs; oven roasted, crispy bacon, citrus butter sauce

Claudio's Burrata \$19.99

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 and tossed with cannellini beans, diced tomatoes, baby arugula, EVOO and lemon dressing

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

Long Hots & Short Ribs \$ 19.99

Fresh Long hots oven roasted in white wine roasted garlic, EVOO, 6 hour braised short rib meat, baby spinach, parmigiano shavings

Grilled Sausage & Peppers \$18.99

Grilled premium sweet Italian sausage, sautéed in a fresh tomato marinara sauce with sweet peppers, caramelized onions and parmigiano shavings

Italian Mac & Cheese Balls \$ 16.99

Homemade spaghetti pasta tossed with Fontina & Parmigiano cheeses, fresh herbs, panko bread crumbs; served golden brown with a Bolognese tomato marinara sauce (Veal & Pork)

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

Cortecce Di Casa \$29.99

Premium Italian spicy sausage, baby spinach, wild mushrooms, Mascarpone & Parmigiano cheese sauce, sundried tomatoes, tossed with homemade cortecce pasta (similar to cavatelli)

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 porcini pappardelle pasta (wide flat pasta) and parmigiano shavings

Chicken della Mamma \$42.99

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 \$48.99

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 \$42.99

12oz. 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

HAPPY



FROM

Luna Rossa
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