Luna Rossa Biagio Lamberti

& ZUPPA &

Soup of the Day ~ 3.99 Please ask your server for our selections for today.

Antipasto all' Italiana ~ 21.99

Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.

Shrimp Montesi ~ 17.99

Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.

Burrata ~ 19.99

Claudio's 9th street homemade burrata cheese, fresh mozzarella with a creamy center, tomatoes, grilled marinated baby eggplant, Parma prosciutto, baby arugula, EVOO, garlic & balsamic reduction

Porcini Mushroom Ravioli ~ 16.99

Homemade, tossed in a wild mushroom saute with a brandy wine cream sauce.

« Gourmet Pizzas »

~ Personal 10" ~

White Special ~ 16.99 Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

Red Special ~ 16.99 Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni and onions.

> Cheese ~ 11.99 Tomato sauce and mozzarella.

Margherita ~ 14.99 Tomato sauce, fresh mozzarella, walnut basil pesto.

Parma ~ 16.99 Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.

Gypsy ~ 15.99 Tomato sauce and mozzarella, topped with artichoke hearts, olives, mushrooms and garlic.



Zucchini Fritti ~ 11.99

Fresh julienned strips of zucchini, flour-dipped and lightly battered, served with a marinara sauce for dipping.

Trio Napoletano ~ 14.99

Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil, garlic.

Clams Casino ~ 14.99

Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.

Mussels Lamberti ~ 16.99

Fresh Prince Edward Island mussels in your choice of a garlic fresh tomato or garlic white wine sauce.

Calamari Fritti ~ 16.99

Fresh calamari, lightly seasoned and fried, served with a tangy marinara sauce.

Bruschetta Pomodoro ~ 11.99

Toasted bread, diced tomatoes, onions, extra virgin olive oil.

Mozzarella Sticks ~ 10.99

Lightly fried until golden, served with a marinara sauce for dipping.

& INSALATE &

For Any Salad: (Add Chicken ~ 4.00 –or– Crabmeat ~ Market Price) (Add Shrimp ~ Jumbo Shrimp \$3.00 per piece or Rock Shrimp \$8.99)

Lamberti Caesar Salad ~ 9.99

Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.

Tre-Colori Salad ~ 15.99

Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing.

Caprese ~ 13.99

Fresh mozzarella and tomatoes, tossed with extra virgin olive oil, garlic and basil, garnished with baby greens.

Romagna ~ 15.99

Arugula, Italian prosciutto, roasted peppers, tomatoes, shavings of parmigiano cheese, extra virgin olive oil and lemon dressing.

Luna Rossa Biagio Lamberti

« CUCINA ITALIANA »

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

Cannelloni Verdi ~ 17.99

Angelina's homemade spinach and ricotta cheese cannelloni, topped with a blush cream sauce and provolone cheese.

Eggplant Parmigiana ~ 15.99

Italian eggplant egg batter dipped and lightly fried, topped with marinara sauce and mozzarella cheese and served with capellini. Lasagna ~ 27.99

Homemade and layered with ground veal, pork and beef, sausage and sliced meatballs with ricotta and mozzarella cheese, topped with marinara.

Sausage & Peppers ~ 17.99

Italian sweet sausage sautéed in a fresh tomato marinara sauce with sweet peppers, tossed with penne pasta.

« CLASSIC PASTA DISHES »

 All pastas are served with your choice of soup or salad. To substitute with Caesar, add 3.29. All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Egg-Fettuccine, Penne or substitute with one of the following for an additional charge: Ravioli, Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne or Handmade Potato Gnocchi ~ 4.00, Add Chicken ~ 4.00, Add Meatballs or Sausage ~ 4.99, Crabmeat ~ Market Price Add Shrimp ~ Jumbo Shrimp \$3 per piece or Rock Shrimp \$8.99

Classic Sauce ~ 14.99

Our famous marinara sauce.

Bolognese ~ 17.99

Ground veal and pork sautéed with onions, carrots and basil in a marinara sauce.

Monte Rosa ~ 17.99

Fresh tomatoes sautéed in a brandy wine, pink cream sauce with spinach, topped with mozzarella cheese.

Primavera ~ 17.99

Seasonal vegetables and tomatoes sautéed in olive oil with a touch of marinara sauce.

Vodka ~ 16.99

Cream sauce, fresh tomatoes, sun-dried tomatoes with a touch of marinara sauce.

Garlic and Oil ~ 13.99

Sautéed with roasted garlic, scallions, a touch of fresh tomatoes and extra virgin olive oil.

« Lamberti's Lunchtime Panini »

All panini are served on homemade bread with french fries.

Frizzante ~ 11.99

Fresh broccoli, chicken and tomatoes sautéed in olive oil, white wine sauce. Topped with mozzarella.

SBLT ~ 14.99

Pan-seared salmon, layered with smoked bacon, lettuce, tomato and mayonnaise.

Roast Pork ~ 12.99

Sautéed in a demi-glace, marsala sauce and topped with provolone cheese.

Parma ~ 12.99

Fresh mozzarella, arugula, Italian prosciutto, marinated eggplant.

✓ LAMBERTI'S LUNCHTIME SANDWICHES

All sandwiches are served with french fries.

Parmigiana ~ Choose one of the following to be served parmigiana style: Chicken, Meatball, Sausage or Eggplant 10.99 For Veal ~ 12.99



CHEESESTEAKS



Casareccia ~ 12.99 Beef, provolone, broccoli rabe. Ì

Italiana ~ 11.99 Beef, cheese, lettuce, tomato, onions.

≪ CHICKEN OR VEAL ≫

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.29. To substitute pasta with vegetables (or broccoli) & potatoes, add 2.99; spinach & potatoes, add 3.99; broccoli rabe & potatoes, add 4.99.

Maximo ~ chicken 18.99, veal 19.99

Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese and served with capellini.

Griglia ~ chicken 17.99

Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.

Luna Rossa ~ chicken 19.99, veal 20.99

Sautéed in a white wine lemon sauce with asparagus and jumbo lump crabmeat, topped with mozzarella cheese and served with capellini.

Lucia ~ chicken 19.99, veal 20.99

Sautéed in a white wine cream sauce with roasted peppers and jumbo lump crabmeat, topped with spinach and mozzarella cheese and served with capellini.

Abruzzi ~ chicken 18.99, veal 19.99

Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese and served with capellini.

Parmigiana ~ chicken 17.99, veal 18.99

Topped with marinara and mozzarella cheese and served with capellini.

≪ SEAFOOD LOVERS ≈

All entrees are served with your choice of soup or salad. To substitute with Caesar, add 3.29. To substitute pasta with vegetables (or broccoli) & potatoes, add 2.99; spinach & potatoes, add 3.99; broccoli rabe & potatoes, add 4.99

Linguine alle Vongole ~ 17.99

Fresh littleneck clams sautéed in your choice of a garlic fresh tomato or garlic white wine sauce and served with linguine.

Linguine alle Cozze ~ 17.99

Fresh Prince Edward Island mussels sautéed in a garlic fresh tomato or garlic white wine sauce and served over linguine.

Linguine Scoglio ~ 23.99

Sweet rock shrimp, crabmeat, scallops, clams and mussels in the shell in your choice of garlic fresh tomato or garlic white wine sauce and served with linguine.

Capellini Positano ~ Market Price

Jumbo lump crabmeat tossed with basil, garlic, fresh tomato and marinara sauce and served with capellini.

Grilled Salmon ~ 24.99

North Atlantic salmon, marinated with fresh herbs, grilled and topped with balsamic reduction, served with seasonal vegetables, potatoes and baby greens

Shrimp & Clams Fra Diavolo ~ 20.99

Imported white shrimp and fresh littleneck clams sautéed in a spicy garlic fresh plum tomato sauce with a touch of marinara and served with linguine.

Shrimp Parmigiana ~ 18.99

Fried until golden brown, topped with marinara and mozzarella cheese and served with capellini.

FISH Of THE DAY

Fresh fish flown in daily. Please ask your server for details. ~ Market Price

« Children's Menu

~ under 12 years old please ~ Ravioli Marinara or Alfredo ~ 10.99 Chicken Fingers with French Fries ~ 10.99 Chicken Parmigiana with Capellini ~ 10.99 Personal Cheese Pizza ~ 11.99

& BEVERAGES み

Soft Drinks, Coffee, Tea, Milk, Acqua Minerale (Sparkling), Acqua Panna (Spring Water), Cappuccino and Espresso SIDE ORDERS &

Spinach ~ 8.99 Broccoli ~ 8.99 Broccoli Rabe ~ 9.99 Assorted Vegetables ~ 8.99

& Dessert み

~ Please ask your server for our daily selections. ~ ~If you choose to bring in your cake, there will be a \$4.00 fee per person~

SHARING CHARGE ~ \$4.00 THERE MAY BE AN ADDITIONAL CHARGE FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH.