



# Easter Dinner Menu

## 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 \$20.99

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

### Arancini Di Casa \$17.99

Arborio rice, ground beef, English peas & fresh herbs; coated in bread crumbs, served golden brown with marinara sauce, Parmigiano shavings, basil pesto oil

### Lamberti Seafood Salad \$21.99

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 \$20.99

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 hot sausage, scallions, and English peas

### Oyster & Crab Ripieno \$25.99

Fresh Whitestone oysters from Virginia, small size cup, topped with 100% jumbo lump crabmeat tossed in an imperial mix, panko bread crumbs, fresh herbs, crispy bacon & lemon butter sauce

### Crab Bisque \$9.99

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 \$27.99

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 (fresh-grown on premise) fig jelly, parsnip puree, baby spinach and sweet potato

### Chicken & Shrimp Ponte Vecchio \$39.99

Boneless breast of chicken sauteed in a marsala wine demi-glaze cream sauce with roasted peppers, baby spinach, imported Gulf Shrimp, Fontina cheese, served with homemade spinach pappardelle

### Shrimp & Crab Mediterraneo \$49.99

Imported jumbo Gulf Shrimp, jumbo lump crab meat, sauteed in a fresh tomato, marinara sauce & basil tossed with capellini pasta

### Seafood Ravioli Di Casa \$39.99

Homemade in-house ravioli filled with jumbo lump crab, Maine lobster & shrimp tossed in a brandy wine blush cream sauce with asparagus, rock shrimp & sun-dried tomatoes

### Short Ribs & Pappardelle \$39.99

Certified Angus boneless beef short ribs braised & cooked in it's own natural juices, wild mushroom demi-glaze cream sauce, sun-dried tomatoes tossed with porcini pappardelle pasta (wide-cut pasta), baby spinach and Parmigiano shavings

### Veal Maximo \$35.99

Tender medallions of veal 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

### Herb Crusted Catch of the Day \$48.99

Fresh catch of the day, herb Panko coated breadcrumbs, pan-roasted, over baby spinach; accompanied with spaghetti pasta in a fresh pomodoro sauce and jumbo lump crabmeat

### Prime NY Strip \$49.99

Grilled 14oz. Prime NY strip, topped with a wild mushroom demi-glaze, served with baby spinach, cannellini beans, EVOO, homemade roasted garlic mashed potatoes  
*Add crabmeat \$10.99*

### Gnocchi Ripieno Al Ricotta \$29.99

Homemade ricotta stuffed gnocchi, tossed in our own house made basil pesto cream sauce, sundried tomatoes, wild mushroom, and Parmigiano shavings  
*Add julienned chicken \$5.00*

## CHILDREN'S MENU

\$12.99 (Under 12 years old please)

Chicken Parmigiana

Plain Cheese Pizza

Chicken Fingers with French Fries

Happy  
Easter

from all of us at  
Luna Rossa Biagio Lamberti

*Reserve today for Mother's Day,  
Father's Day and Graduation Parties!*



# Happy Easter

*Luna Rossa*  
Biagio  
Lamberti

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