

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 16oz. New Zealand rack of lamb, Dijon and herbcrusted, pan-roasted, drizzled with Lucia's homemade (freshgrown on premise) fig jelly, parsnips, baby spinach and homemade roasted garlic mashed potatoes

Chicken & Shrimp Ponte Vecchio \$42.99

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

Shrimp & Crab Mediterrano \$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 \$42.99

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

CHILDREN'S MENU

\$12.99 (Under 12 years old please) Chicken Parmigiana Plain Cheese Pizza Chicken Fingers with French Fries

Short Ribs & Pappardelle \$39.99

Certified Angus boneless beef short ribs braised & cooked in it's own natural juices, wild mushroom demi-glace marsala 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

Pesce Limone \$49.99

Fresh catch of the day, pan-roasted in a white wine lemon sauce, in-house roasted peppers, asparagus, fresh tomatoes, jumbo lump crabmeat, tossed with capellini pasta

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 \$32.99

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*



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



Luna Rossa Biagio Lambertr

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