



APPETIZERS

Gamberi Encrostata \$23.99

Imported Gulf jumbo shrimp wrapped with capellini pasta, pan roasted, served over sauteed escarole, cannellini beans, roasted garlic, EVOO, basil pesto

Claudio's Burrata \$20.99

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 \$20.99

Imported Mediterranean Octopus poached and tossed with cannellini beans, diced tomatoes, baby arugula, EVOO and kalamata olives, lemon dressing

Shrimp Cocktail \$20.99

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

Crab Bisque \$9.99

Jumbo lump crabmeat, brandy cream, fresh herbs, a touch of sherry, chives, tomato base

Zucchini Flowers \$18.99

Zucchini blossoms filled with mozzarella & Parmigiano cheese, fresh herbs, tempura battered, served golden brown, tomato marinara sauce, Parmigiano shavings, basil pesto oil

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

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

Grilled Lamb Chops & Broccoli Rabe \$21.99

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 \$27.99

Boneless breast of chicken breaded and served golden brown, smothered with mozzarella cheese and marinara sauce, over capellini

Shrimp & Scallops Verde \$42.99

Imported jumbo Gulf shrimp & Cape May Day boat scallops, pan seared in a white wine EVOO sauce, cherry tomatoes, baby greens, tossed with egg-pappardelle pasta

Lucia's Seafood Cannelloni \$39.99

Lucia's homemade crepes filled with jumbo lump crab meat Maine lobster, shrimp, ricotta & mozzarella cheeses, and fresh herbs; brandy wine blush cream sauce, topped with sliced tomatoes and provolone cheese

Gnocchi alla Norma \$32.99

Homemade ricotta stuffed gnocchi, tossed in a fresh pomodoro sauce, Italian roasted eggplant, fresh mozzarella cheese
Add Chicken - \$5.00

Veal Maximo \$35.99

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

Paccheri Bolognese \$26.99

Fresh veal & pork, carrots, celery & onions, simmered for hours, sauteed in a tomato marinara sauce tossed with Paccheri (giant rigatoni pasta) and topped with whipped ricotta

Chicken della Mamma \$43.99

Boneless breast of chicken sautéed in a brandy wine cream sauce, baby spinach, jumbo lump crabmeat, sundried tomatoes, Fontina cheese, homemade arugula tagliatelle pasta

Pesce del Giorno \$49.99

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 \$49.99

14oz. Certified Angus NY Strip, marinated with fresh herbs and grilled, topped with a wild mushroom demi-glaze, baby spinach, homemade roasted garlic mashed potatoes and crispy leeks

CHILDREN'S MENU

(Under 12 years old please)

Penne with Meatballs \$12.99

Chicken Parmigiana \$12.99

Plain Cheese Pizza \$12.99

Chicken Fingers with French Fries \$12.99

Don't Forget The Dads! Reserve Now For Father's Day, Sunday, June 15th.

HAPPY



FROM

Luna Rossa
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