



APPETIZERS

Mussels Toscana \$17.99

Prince Edward Island mussels sauteed in a roasted garlic, EVOO, white wine sauce with English peas, spicy andouille sausage, scallions and herb-panko breadcrumbs

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

Lamberti Seafood Salad \$20.99

Imported Spanish Rock octopus, calamari & rock shrimp poached and tossed with celery, roasted peppers, baby arugula, EVOO, lemon dressing

Shrimp Cocktail \$20.99

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

Carpaccio Di Manzo \$19.99

Center cut filet mignon, pepper-crusted and pan roasted, thinly sliced, baby arugula, cherry tomatoes, caper berries, EVOO & lemon dressing, Parmigiano shavings

Italian Mac & Cheese Panzarotti \$16.99

Homemade spaghetti pasta tossed with Fontina & Parmigiano cheeses, fresh herbs, panko breadcrumbs, served golden brown, basil pesto cream 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

Crab Bisque \$9.99

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

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

Capellini Positano \$49.99

Jumbo lump crabmeat sauteed in a fresh tomato marinara sauce, fresh basil and garlic, tossed with capellini pasta

Short Rib Ravioli \$39.99

Homemade in-house ravioli filled with certified Angus braised short rib, imported Fontina cheese, fresh herbs, tossed in a wild mushroom marsala wine demi-glace cream sauce, baby spinach and Parmigiano cheese

Shrimp and Scallops Verde \$39.99

Imported jumbo shrimp and Cape May Bay scallops, pan-seared in white wine, garlic, EVOO, cherry tomatoes, baby greens, tossed in egg-tagliatelle pasta

Veal Abruzzi \$34.99

Tender medallions of veal sautéed in a blush cream sauce, fresh & sun-dried tomatoes, mushrooms, asparagus, topped with mozzarella cheese; served over capellini

Paccheri alla Nonna \$29.99

Premium Italian sweet sausage, sun-dried tomatoes, diced potatoes, sauteed in a roasted garlic EVOO, white wine sauce, baby spinach and parmigiano shavings

Chicken & Shrimp del Papà \$39.99

Boneless breast of chicken and imported jumbo shrimp, sauteed in a brandy wine cream sauce, baby spinach, roasted peppers, topped with provolone cheese, served with homemade roasted tomato linguine

Bershire Pork Chop \$42.99

14 oz. Prime center French cut, pan-roasted with caramelized onions, cherry peppers, garlic olive oil; served with broccoli rabe and homemade roasted garlic mashed potatoes

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

NY Strip Steak \$49.99

14oz. NY Strip steak marinated with fresh herbs & grilled, topped with a wild mushroom demi glaze, baby spinach, caramelized onions & homemade roasted garlic mashed potatoes

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

Reserve Your Next Event
With Us!



FROM

Luna Rossa
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