



3210 Route 42 ~ Sicklerville, NJ 08081
(856) 728-4505 ~ www.LunaRossaBiagioLamberti.com

DINNER MENU

APPETIZERS

Zucchini Fritti ~ \$7.95

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

Roasted Peppers & Fresh Mozzarella ~ \$9.95

In-house fire roasted peppers marinated with fresh herbs, served with mozzarella.

Mozzarella Sticks ~ \$7.95

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

Clams Casino ~ \$8.95

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

Mussels Lamberti ~ \$8.95

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

Calamari Fritti ~ \$10.95

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

Porcini Mushroom Ravioli ~ \$12.95

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

Broccoli Rabe & Hot Sausage ~ \$10.95

Andouille spicy sausage sauteed with olive oil, roasted garlic and fresh tomatoes.

Clams Posillipo ~ \$9.95

Fresh littleneck clams sauteed in a zesty red or white wine sauce.

Bruschetta Mista ~ \$8.95

A fresh blend of tomatoes, onions, garlic and extra virgin olive oil & a fresh blend of baby eggplant and fresh tomatoes, served over crispy Italian bread.

MANGIA ITALIANO

Family Appetizer ~ \$24.95

A combination of any three appetizers from above. All will be served family style.

INSALATE

House Salad ~ \$3.25

Lamberti Caesar Salad ~ \$7.95

Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.
(add Chicken ~ \$2.50 - or - Shrimp ~ \$2.00 each)

Mesclun Salad ~ \$7.95

A medley of baby greens topped with a balsamic vinaigrette dressing with sliced tomatoes, onions, roasted peppers and walnuts.
(add Chicken ~ \$2.50 - or - Shrimp ~ \$2.00 each)

Antipasto all'Italiana ~ \$11.95

Fresh variety of Italian meats and cheeses, served with grilled eggplant, artichokes, mixed vegetables, roasted peppers, olives and bruschetta.

Luna Rossa ~ \$14.95

Jumbo lump crabmeat, roasted peppers and asparagus, tossed in an olive oil lemon dressing over baby greens.

Caprese Salad ~ \$8.95

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

ZUPPA

Soup of the Day ~ \$3.25

Please ask about our selections for today.

GOURMET PIZZAS

~ Personal 10" ~

White Special ~ \$10.95

Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

Red Special ~ \$10.95

Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni and onions.

Personal Cheese ~ \$7.95

Tomato sauce and mozzarella cheese.

Roasted Pepper Pizza ~ \$9.95

Fresh roasted peppers, buffalo mozzarella, olive oil and garlic.

Gypsy Pizza ~ \$9.95

Tomato sauce and mozzarella cheese topped with artichoke hearts, olives, mushrooms and garlic.

Pizza Di Procida ~ \$9.95

Pesto sauce pizza with sun-dried tomatoes and mushrooms topped with mozzarella.

CUCINA ITALIANA

**all entrees are served with your choice of soup or salad. To substitute with Caesar add 3.25, with Mesclun, add 4.95.*

Sausage & Peppers ~ \$15.95

Italian sweet sausage sauteed in a white wine, fresh tomato sauce with sweet peppers, tossed with penne pasta.

Cannelloni Verdi ~ \$18.95

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

Baked Ziti ~ \$14.95

Fresh ricotta and marinara sauce, oven baked and topped with mozzarella cheese.

Eggplant Parmigiana ~ \$15.95

Italian eggplant egg batter dipped and lightly fried, topped with marinara sauce and mozzarella cheese. Served with capellini.

Lasagna ~ \$16.95

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

CLASSIC PASTA DISHES

**all pasta dishes are served with your choice of soup or salad. To substitute with Caesar add 3.25, with Mesclun, add 4.95.*

All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Fettuccini, Penne or substitute with one of the following for an additional charge: Ravioli, Cheese Tortellini, Whole Wheat Pasta or Handmade Gnocchi ~ \$3.00 additional. Add chicken ~ \$3.50 additional - Add Meatballs or Sausage ~ \$3.25 additional

Classic Sauce ~ \$13.95

Our famous marinara sauce.

Bolognese ~ \$14.95

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

Monte Rosa ~ \$16.95

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

Alfredo ~ \$14.95

A rich cream sauce, tossed with parmigiano reggiano.

Sorrento ~ \$14.95

Tossed with fresh tomato basil sauce, parmesan and mozzarella cheese.

Primavera ~ \$14.95

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

Vodka ~ \$15.95

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

Garlic & Oil ~ \$13.95

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

Gypsy ~ \$14.95

Sauteed in a fresh tomato marinara sauce with olives, artichokes and mushrooms.

Luna ~ \$16.95

Roasted garlic, olive oil, cherry tomatoes, broccoli rabe and Andouille spicy sausage.

POLLO O VITELLO

**all dishes are served with your choice of soup or salad. To substitute with Caesar add 3.25; with Mesclun, add 4.95. To substitute pasta with seasonal vegetables (or broccoli) & potatoes, add 3.95; spinach & potatoes, add 4.95; broccoli rabe & potatoes, add 5.95*

Parmigiana ~ Chicken - \$18.95 Veal - \$19.95

Topped with marinara and mozzarella cheese, served with capellini.

Maximo ~ Chicken - \$19.95 Veal - \$20.95

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

Griglia ~ Chicken - \$18.95 Veal - \$19.95

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

Luna Rossa ~ Chicken - \$22.95 Veal - \$23.95

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

Abruzzi ~ Chicken - \$19.95 Veal - \$20.95

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

Marsala ~ Chicken - \$18.95 Veal - \$19.95

Sauteed with a sweet marsala demi-glace with mushrooms, sun-dried tomatoes and a touch of marinara. Served with capellini.

Lucia ~ Chicken \$22.95 Veal \$23.95

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

SEAFOOD LOVERS

**all entrees are served with your choice of soup or salad. To substitute with Caesar add 3.25, with Mesclun, add 4.95.*

Linguine alle Vongole ~ \$17.95

Fresh littleneck clams, sauteed in your choice of a red or white wine sauce.

Linguine alle Cozze ~ \$17.95

Fresh Prince Edward Island mussels, sauteed in a fresh tomato sauce or a white wine sauce.

Shrimp & Scallops Alfredo ~ \$22.95

Pan seared tender bay scallops and sweet rock shrimp served in a creamy alfredo sauce, tossed with parmigiano cheese and fettuccine.

Capellini Positano ~ market price

Jumbo lump crabmeat tossed with fresh plum tomatoes, extra virgin olive oil, garlic and basil.

Shrimp Parmigiana ~ \$22.95

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

Linguine Pescatore ~ \$24.95

Tender sweet rock shrimp, littleneck clams, mussels, fresh calamari and bay scallops, all sauteed in a fresh tomato marinara sauce or white wine sauce.

Shrimp & Clams Fra Diavolo ~ \$23.95

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

Shrimp & Scallops in Bella Vista ~ \$24.95

Imported white jumbo shrimp and pan-seared diver bay scallops, sauteed in a fresh tomato and white wine, extra virgin olive oil sauce. Tossed with baby greens and fettuccine.

Pesce del Giorno ~ market price

Fresh catch of the day. Your server will describe today's preparation.

Shrimp & Asparagus ~ \$23.95

Imported white jumbo shrimp sauteed in a fresh tomato marinara sauce with asparagus and baby greens over capellini.

Shrimp & Veal Limone ~ \$22.95

Tender medallions of veal and jumbo shrimp pan-seared and sauteed in a white wine lemon sauce with mushrooms, over capellini.

Shrimp Scampi ~ \$22.95

Imported white jumbo shrimp sauteed in a white wine lemon sauce with fresh chopped tomatoes, served over capellini.

WHOLE FISH

Market Price

Fresh whole fish, flown in daily. Please ask your server for details.

LAMBERTI'S MEAT STATION

**Served with your choice of soup or salad. To substitute with Caesar add 3.25, with Mesclun, add 4.95.*

Filet Mignon ~ \$25.95

8oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace. Add crabmeat ~ \$4.95

SIDE ORDERS

Spinach ~ \$6.95

Broccoli ~ \$6.95

Broccoli Rabe ~ \$6.95

Garlic Mashed Potatoes ~ \$3.95

Assorted Vegetables ~ \$6.95

CHILDREN'S MENU

**under 12 years old please.*

Ravioli Marinara or Alfredo ~ \$8.95

Chicken Fingers with French Fries ~ \$8.95

Chicken Parmigiana with Capellini ~ \$8.95

Personal Cheese Pizza ~ \$7.95

DESSERT

Please ask about our daily selections.

There is a 1.00 per person plate charge if you bring your own cake.

Sharing Charge – 3.00

18% gratuity will be added to parties of eight or more.

~ There may be an additional charge for anything extra or for a personalized dish. ~