



3210 Route 42 ~ Sicklerville, NJ 08081  
(856) 728-4505 ~ [www.LunaRossaBiagioLamberti.com](http://www.LunaRossaBiagioLamberti.com)

## LUNCH 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)

**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.

**Antipasto all'Italiana** ~ \$11.95

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

## **ZUPPA**

**Soup of the Day** ~ \$3.25

Please ask about our selections for today.

## **LAMBERTI'S LUNCHTIME PANINI**

*\*all paninis are served on homemade focaccia bread with French fries.*

**Frizzante** ~ \$7.95

Fresh broccoli, chicken and tomatoes sauteed in an olive oil white wine sauce. Topped with mozzarella.

**Sausage & Broccoli Rabe** ~ \$7.95

Sauteed in roasted garlic and olive oil white wine sauce, topped with sharp provolone cheese.

**Grilled Portobello** ~ \$7.95

Fresh Portobello mushroom, grilled and served with fresh mozzarella cheese, roasted peppers and caramelized onions.

**Roast Pork** ~ \$7.95

Sauteed in a demi-glace, marsala sauce and topped with provolone cheese.

**Chicken Parmigiana ~ \$7.95**

Topped with marinara sauce and mozzarella cheese.

**Emiliana ~ \$7.95**

Egg battered eggplant, layered with Italian prosciutto, fresh mozzarella, tomatoes and extra virgin olive oil.

**SBLT ~ \$9.95**

Pan seared salmon, layered with smoked bacon, lettuce, tomato and mayonnaise.

**LAMBERTI LUNCHTIME SANDWICHES**

**Chicken Parmigiana ~ \$6.95**

**Veal Parmigiana ~ \$7.95**

**Eggplant Parmigiana ~ \$6.95**

**Meatball Parmigiana ~ \$6.95**

**Sausage Parmigiana ~ \$6.95**

**Cheesesteak ~ \$6.95**

**Italian Hoagie ~ \$6.95**

**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.*

**Cannelloni Verdi ~ \$10.95**

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

**Baked Ziti ~ \$10.95**

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

**Eggplant Parmigiana ~ \$10.95**

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.

**Sausage & Peppers ~ \$10.95**

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

**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 ~ \$2.00 additional - Add Meatballs or Sausage ~ \$3.25

**Classic Sauce ~ \$9.95**

Our famous marinara sauce.

**Bolognese ~ \$10.95**

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

**Monte Rosa ~ \$10.95**

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

**Alfredo ~ \$10.95**

A rich cream sauce, tossed with parmigiano reggiano.

**Garlic & Oil ~ \$9.95**

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

**Sorrento ~ \$10.95**

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

**Primavera ~ \$10.95**

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

**Gypsy ~ \$10.95**

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

**Vodka ~ \$10.95**

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

**Luna ~ \$11.95**

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

**POLLO O VITELLO**

*\*all dishes are served with 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*

**Maximo ~ \$12.95**

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 ~ \$11.95**

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

**Luna Rossa ~ Chicken \$12.95, Veal \$13.95**

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

**Parmigiana ~ \$11.95**

Topped with marinara and mozzarella cheese, served with capellini.

**Marsala ~ \$12.95**

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

**Abruzzi ~ \$12.95**

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.

**Lucia ~ Chicken \$12.95, Veal \$13.95**

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

**Linguine alle Vongole ~ \$10.95**

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

**Linguine alle Cozze ~ \$10.95**

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

**Linguine Pescatore ~ \$13.95**

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

**Capellini Positano ~ market price**

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

**Shrimp Parmigiana ~ \$13.95**

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

**Shrimp & Scallops Alfredo ~ \$12.95**

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

**Shrimp & Clams Fra Diavolo ~ \$12.95**

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

**Shrimp & Chicken Pavarotti ~ \$12.95**

Boneless breast of chicken and two jumbo shrimp sauteed in a fresh tomato sauce with mushrooms, topped with mozzarella and served with capellini.

**Shrimp Scampi ~ \$13.95**

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.

**SIDE ORDERS**

**Spinach ~ \$6.95**

**Broccoli ~ \$6.95**

**Broccoli Rabe ~ \$7.95**

**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 – 2.00**

**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.**