

## South Jersey Restaurant Week

4 Courses for \$35\*

October 17th, 2010 - October 22nd, 2010

**Reserve Today! - 856-728-4505**

3210 Route 42, Turnersville, NJ 08081

### First Course

(choose one)

#### **Butternut Squash Soup**

*Roasted butternut squash, pumpkin oil, crispy parsnips, drizzled with a cream reduction*

#### **Tuna & Pineapple Carpaccio**

*#1 yellowfin tuna topped with cajun flavor, lightly seared and served rare with tomatoes, chives, avocado, rock shrimp and salsa over thinly sliced pineapple*

#### **Caprese di Buffalo**

*Vine ripened tomatoes, imported buffalo mozzarella from Naples, Italy, basil, garlic, extra virgin olive oil, balsamic reduction, basil aioli*

#### **Parmigiano & Herb Crusted Baked Scallops**

*Fresh day boat scallops served in their shell, oven roasted, with fresh lemon*

### Second Course

(choose one)

#### **Fall Trio Linguine**

*Homemade saffron, oven roasted tomato & whole wheat linguine tossed with roasted garlic, cherry tomatoes, broccoli rabe and grilled chicken*

#### **Butternut Squash & Barnegat Scallops**

*Butternut squash puree, tossed with arborio rice, pan roasted day boat scallops, crisp parmigiano chip*

#### **Spinach Ravioli**

*Handmade spinach ravioli, tossed in a blush cream sauce with fresh tomatoes and spinach, topped with mozzarella cheese*

#### **Seafood Cannelloni**

*Fresh pasta sheets stuffed with jumbo lump crabmeat, lobster meat & rock shrimp with ricotta and mozzarella cheese in a blush cream sauce, topped with provolone cheese*

### Third Course

(choose one)

#### **Pesce del Giorno**

*Fresh fish of the day, Your server will describe today's preparation*

#### **Bistecca**

*7 oz. filet style sirloin steak charcoal grilled in a mushroom demi-glaze, served with spinach*

#### **Veal Portofino**

*Tender medallions of veal sauteed in a fresh tomato marinara sauce with rock shrimp and spinach, topped with smoked mozzarella*

#### **Chicken Napoli**

*Boneless breast of chicken marinated with fresh herbs, topped with prosciutto, grilled baby eggplant, sun-dried tomatoes & fresh mozzarella, topped with balsamic reduction and basil aioli, served over spinach*

#### **Chef's Special Creation**

*Your server will describe today's surprise dish*

### Dessert

*Luna Rossa's homemade dessert*

**Think of Luna Rossa by Biagio Lamberti for your next party or event!**  
**[www.lunarossabiagiolamberti.com](http://www.lunarossabiagiolamberti.com)**

\*plus tax, gratuity & beverages  
**No Other Discounts or Offers will be Honored with the Restaurant Week Promotion.**