

LUNA ROSSA BIAGIO LAMBERTI

FATHER'S DAY MENU 2018

APPETIZERS

SHRIMP COCKTAIL - \$14.95

Imported white shrimp served chilled with a side of homemade cocktail sauce

CALAMARI FRITTI - \$12.95

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

MUSSELS LAMBERTI - \$11.95

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

BURRATA ITALIANA - \$14.95

Imported burrata cheese (fresh mozzarella cheese with a creamy center), vine ripened tomatoes, baby arugula, extra virgin olive oil, balsamic reduction and in-house roasted peppers

NJ SCALLOPS & BACON - \$13.95

Day boat scallops from Cape May wrapped with hickory smoked bacon, pan roasted, with sautéed spinach, lemon butter sauce

SAUSAGE & BROCCOLI RABE - \$13.95

Premium hot and sweet sausage sautéed in roasted garlic extra virgin olive oil with cherry tomatoes and broccoli rabe

CLAMS CASINO - \$10.95

Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon, & bread-crumbs, with fresh tomato marinara sauce

INSALATA

LUNA ROSSA SALAD - \$16.95

Jumbo lump crabmeat, asparagus, roasted peppers tossed in extra virgin olive oil lemon dressing, with cherry tomatoes and baby greens

Carpaccio di Manzo - \$13.95

Center cut filet mignon coated in peppercorns, pan-roasted, served rare and sliced thinly, baby arugula, caper berries, cherry tomatoes, parmigiano shavings, extra virgin olive oil and lemon vinaigrette

ENTRÉES

All entrées are served with your choice of soup or salad

CLASSIC PASTA DISHES

All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Egg-Fettuccine, Penne or substitute with one of the following for an additional charge: Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne, Ravioli or Handmade Gnocchi - \$3.00, Add Chicken - \$4.00, Add Meatballs or Sausage - \$3.95, Add Rock Shrimp \$6.95, Add Large Shrimp \$1.50 each, Add Crabmeat \$13.95

CLASSIC SAUCE - \$14.95

Our famous marinara sauce

VODKA - \$16.95

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

CANNELLONI VERDI - \$19.95

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

LASAGNA - \$18.95

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

CONTADINA - \$16.95

Mixed mushrooms, cannellini beans, broccoli rabe, asparagus, fresh tomatoes, garlic and white wine sauce

CHICKEN OR VEAL

To substitute pasta for vegetables (or broccoli) & potatoes add - \$3.95, spinach and potatoes add - \$4.95, broccoli rabe & potatoes add - \$5.95

PARMIGIANA - CHICKEN: \$20.95, VEAL \$22.95

Topped with marinara & mozzarella cheese, served with capellini

MAXIMO - CHICKEN: \$22.95, VEAL: \$24.95

Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms & sun-dried tomatoes, topped with asparagus & mozzarella cheese, served with capellini

LUNA ROSSA - CHICKEN: \$25.95, VEAL: \$26.95

Sautéed in a white wine lemon sauce with asparagus & jumbo lump crabmeat, topped with mozzarella cheese over capellini

LUCIA - CHICKEN: \$25.95, VEAL: \$26.95

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

SALTIMBOCCA - CHICKEN: \$23.95, VEAL: \$25.95

Pan-roasted, topped with egg battered eggplant, Italian prosciutto, mozzarella cheese, sage and mushroom marsala sauce and served with capellini

LAMBERTI'S MEAT STATION

16 oz. VEAL PORTERHOUSE - \$37.95

Grilled, marinated with fresh herbs, accompanied by seasonal vegetables and potatoes, wild mushroom demi-glaze

16 oz. PRIME NY STRIP - \$36.95

Center cut NY strip, grilled, accompanied with sautéed broccoli rabe, cannellini beans, wild mushrooms, roasted potatoes; topped with a mushroom demi-glaze sauce

FILET MIGNON - \$27.95

8 oz. center cut filet mignon, grilled & served with vegetables & potatoes, topped with a mushroom demi-glaze. Add Crabmeat - \$6.95.

SEAFOOD LOVERS

LINGUINE ALLA VONGOLE - \$19.95

Fresh littleneck clams sautéed in a fresh tomato sauce or a white wine sauce, served over linguine

SHRIMP & SCALLOPS ALFREDO - \$26.95

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

CAPELLINI POSITANO - \$30.95

Jumbo lump crabmeat tossed with fresh plum tomatoes, extra virgin olive oil, garlic, basil & a touch of marinara

SHRIMP NAPOLI - \$28.95

Imported white shrimp, cherry and sun-dried tomatoes, cannellini beans, asparagus, roasted garlic, white wine lemon sauce and served with spaghetti

LINGUINE SCOGLIO - \$29.95

Tender sweet rock shrimp, littleneck clams, mussels, jumbo lump crabmeat and scallops sautéed in a garlic fresh tomato marinara sauce or garlic white wine sauce

GRILLED SALMON - \$29.95

North Atlantic salmon, charcoal grilled & served over baby greens with seasonal vegetables & potatoes, balsamic reduction

SHRIMP & SCALLOPS IN BELLA VISTA - \$28.95

Imported white shrimp & pan-seared bay scallops, sautéed with fresh tomato, white wine & extra virgin olive oil sauce, tossed with baby greens & fettuccine

PESCE DEL GIORNO - \$33.95

Fresh catch of the day pan-seared in a fresh tomato marinara sauce with jumbo lump crabmeat and basil, over capellini

LINGUINE ALLE COZZE - \$19.95

Fresh Prince Edward Island mussels sautéed in a fresh tomato or white wine sauce, served over linguine

NJ SOFT SHELL CRAB LIMONE - \$33.95

Fresh caught soft shell crabs, pan-seared in a white wine lemon sauce, Jersey asparagus, cherry tomatoes, roasted peppers, rock shrimp, over capellini

SIDE ORDERS

SPINACH - \$6.95**BROCCOLI RABE - \$7.95****BROCCOLI - \$6.95****ASSORTED VEGETABLES - \$6.95**

CHILDREN'S MENU

(under 12 years old please)

RAVIOLI MARINARA OR ALFREDO - \$9.95**CHICKEN FINGERS WITH FRENCH FRIES - \$9.95****CHICKEN PARMIGIANA WITH CAPELLINI - \$9.95****PERSONAL CHEESE PIZZA - \$8.95**

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