



## APPETIZERS

### Scallops & Bacon \$13.95

Day boat scallops out of Cape May, NJ, wrapped with hickory smoked bacon, pan-roasted, baby spinach, lemon butter sauce, balsamic reduction

### Claudio's Burrata \$14.95

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

### Octopus & Cannellini Bean Salad \$14.95

Imported Mediterranean octopus, poached & tossed with cannellini beans, diced tomatoes, baby arugula, EVOO & lemon

### Shrimp & Crab Cocktail \$15.95

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

### Misto di Mare \$13.95

Maine rope mussels, little neck clams, rock shrimp sautéed in roasted garlic, EVOO, white wine, cherry tomatoes, English peas

### Short Rib Long Hots \$14.95

Fresh Pantano Farms long hots stuffed with braised short rib, marsala wine, sun-dried tomatoes, Parmigiano and sharp provolone cheese, oven-roasted, white wine lemon sauce, roasted garlic and cherry tomatoes

### Arancini Di Calamari \$12.95

Imported Arborio rice, folded with NJ-caught fresh calamari and fresh herbs, coated in Japanese breadcrumbs, served golden brown with English pea puree

### Broccoli Rabe & Duo Sausage \$13.95

Premium sweet and hot Italian sausage, sautéed with roasted garlic, olive oil, cherry tomatoes, broccoli rabe, wild mushrooms and parmigiano shavings

### Zucchini Flowers \$13.95

Fresh zucchini blossoms filled with mozzarella and parmigiano cheeses, fresh herbs, tempura-battered and served golden brown with tomato marinara sauce and basil pesto

## SOUP

### Crab Bisque \$5.95

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

## ENTREES

### Chicken Parmigiana \$21.95

Boneless breast of chicken breaded and served golden brown, smothered with mozzarella cheese and marinara sauce, over capellini

### Luna Rossa's Crab Cakes \$33.95

100% jumbo lump crabmeat tossed in a unique imperial mix with fresh herbs, coated in Japanese breadcrumbs and served golden brown, in crab beurre blanc sauce, over baby spinach and roasted potatoes

### Ravioli Di Casa \$21.95

House-made ravioli filled with spinach and ricotta and parmigiano cheeses, fresh herbs, tossed in marinara with mozzarella cheese and basil

### Pesce del Giorno \$33.95

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

### Shrimp and Scallops Verde \$33.95

Imported jumbo shrimp and Cape May Day Boat scallops, pan-seared in white wine, garlic, EVOO, cherry tomatoes, baby greens, tossed in egg pappardelle

### Veal & Shrimp Spumante \$28.95

Tender medallions of veal sautéed in fresh tomatoes, Asti Spumante sauce, splash of marinara, baby greens, large shrimp over capellini

### Lucia's Seafood Cannelloni \$29.95

Lucia's homemade pasta crepes filled with jumbo lump crabmeat, Maine lobster, rock shrimp, ricotta and mozzarella cheeses, fresh herbs, oven-baked with a brandy wine blush cream sauce, topped with sliced tomatoes and provolone cheese

### Chicken della Mamma \$28.95

Boneless breast of chicken sautéed in a brandy wine cream sauce, baby spinach, jumbo lump crabmeat, sun-dried tomatoes, provolone cheese, homemade roasted tomato fettuccine

### Paccheri Quattro Stagioni \$24.95

Giant rigatoni sautéed with a splash of marinara, wild mushrooms, imported artichokes, black Kalamata olives, onions, fresh & sun-dried tomatoes, julienned chicken and parmigiano shavings

### Bistecca di Casa \$36.95

14oz. Prime cut rib-eye (the most flavorful cuts of steak) marinated in a fresh herbs and grilled, topped with a wild mushroom demi glaze, baby spinach, roasted potatoes, crispy leeks

## CHILDREN'S MENU

(Under 12 years old please)

**Penne with Meatballs \$9.95**

**Chicken Parmigiana \$9.95**

**Plain Cheese Pizza \$8.95**

**Chicken Fingers with French Fries \$9.95**

---

*Reserve today for Father's Day  
and Graduation Parties!*

---

HAPPY



FROM

*Luna Rossa*  
*Biagio*  
*Lamberti*

3210 Route 42, Turnersville, NJ 08081

p | 856.728.4505 w | [lunarossabiagiolamberti.com](http://lunarossabiagiolamberti.com)