

## CLASSIC APPETIZERS

### Zucchini Fritti ~ 8.95

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

### Trio Napoletano ~ 10.95

*Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil, garlic.*

### Clams Casino ~ 9.95

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

### Mussels Lamberti ~ 10.95

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

### Calamari Fritti ~ 11.95

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

### Bruschetta Pomodoro ~ 8.95

*Toasted bread, diced tomatoes, onions, extra virgin olive oil.*

### Mozzarella Sticks ~ 7.95

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

### Classic Mangia Italiano Family Appetizers ~ 27.95

*A combination of any three classic appetizers from above. All will be served family style. (Serves 4 people)*

## INSALATE

For Any Salad:

*(Add Chicken ~ 4.00 –or– Crabmeat ~ 7.95)  
(Add Shrimp ~ Ask your server for selections)*

### House Salad ~ 3.25

### Lamberti Caesar Salad ~ 7.95

*Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.*

### Tre-Colori Salad ~ 11.95

*Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing.*

### Caprese ~ 10.95

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

### Romagna ~ 11.95

*Arugula, Italian prosciutto, roasted peppers, tomatoes, shavings of parmigiano cheese, extra virgin olive oil and lemon dressing.*

## ZUPPA

### Soup of the Day ~ 3.25

*Please ask your server for our selections for today.*

## GOURMET APPETIZERS

### Antipasto all' Italiana ~ 13.95

*Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.*

### Duo Piccante ~ 13.95

*Mussels, clams, hot sausage, cannellini beans, diced tomatoes, garlic, white wine sauce.*

### Shrimp Montesi ~ 12.95

*Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.*

### Sausage Vesuvio ~ 12.95

*Hot and sweet sausage, onions, bell peppers, wild mushrooms, garlic, extra virgin olive oil.*

### Porcini Mushroom Ravioli ~ 12.95

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

## GOURMET PIZZAS

~ Personal 10" ~

### White Special ~ 11.95

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

### Red Special ~ 11.95

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

### Cheese ~ 7.95

*Tomato sauce and mozzarella.*

### Margherita ~ 8.95

*Tomato sauce, fresh mozzarella, walnut basil pesto.*

### Parma ~ 11.95

*Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.*

### Gypsy ~ 9.95

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

## 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*

# Luna Rossa Biagio Lamberti

## 🌀 CUCINA ITALIANA 🌀

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

### Sausage & Peppers ~ 16.95

*Italian sweet sausage sautéed 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.*

### Eggplant Parmigiana ~ 16.95

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

### Baked Ziti ~ 15.95

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

### Penne Saporite ~ 17.95

*Premium Italian sausage, diced potatoes, baby spinach, sun-dried tomatoes, cannellini beans, sautéed in roasted garlic olive oil white wine, tossed with mozzarella cheese and penne.*

### Lasagna ~ 17.95

*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 pastas are served with your choice of soup or salad. To substitute with Caesar, add 3.25.*

*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**:*

*Ravioli, Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne or Handmade Potato Gnocchi ~ **3.00**, Add Chicken ~ **4.00**, Add Meatballs or Sausage ~ **3.95**, Add Shrimp ~ **Market Price**, Crabmeat ~ **13.95***

### Classic Sauce ~ 13.95

*Our famous marinara sauce.*

### Bolognese ~ 15.95

*Ground veal and pork sautéed with onions, carrots and basil in a marinara sauce.*

### Monte Rosa ~ 16.95

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

### Contadina ~ 15.95

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

### Primavera ~ 15.95

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

### Vodka ~ 15.95

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

### Alfredo ~ 14.95

*A rich cream sauce, tossed with parmigiano reggiano.*

### Garlic & Oil ~ 14.95

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

### Gypsy ~ 15.95

*Olives, artichokes and mushrooms sautéed in a fresh tomato marinara sauce.*

### Ligure ~ 16.95

*Mixed mushrooms, sun-dried tomatoes, walnut basil pesto, with a touch of cream.*

## 🌀 LAMBERTI'S MEAT STATION 🌀

*All meat dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.25.*

### Filet Mignon ~ 26.95

*8 oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace.*

*Add crabmeat, scallops or shrimp ~ **Market Price***

### Pork Chop ~ 26.95

*12 oz. pan roasted with cherry peppers, caramelized onions, olive oil, served with homemade porcini mushroom ravioli in a mushroom demi-glace sauce.*

### Veal Chop ~ 36.95

*16 oz. porterhouse cut veal chop, grilled and served with vegetables and potatoes, topped with mushroom demi-glace.*

## 🌀 SIDE ORDERS 🌀

Spinach ~ 6.95

Broccoli ~ 6.95

Broccoli Rabe ~ 7.95

Assorted Vegetables ~ 6.95

## 🌀 BEVERAGES 🌀

*Soft Drinks, Coffee, Tea, Milk, Acqua Minerale (Sparkling), Acqua Panna (Spring Water), Cappuccino and Espresso*

## SHARING CHARGE ~ 4.00

~ THERE MAY BE AN ADDITIONAL CHARGE  
FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH. ~

## 🌀 SEAFOOD LOVERS 🌀

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

### Linguine alle Vongole ~ 18.95

*Fresh littleneck clams sautéed in your choice of  
a garlic fresh tomato or garlic white wine sauce  
and served with linguine.*

### Linguine alle Cozze ~ 18.95

*Fresh Prince Edward Island mussels,  
sautéed in a garlic fresh tomato or  
garlic white wine sauce and served with linguine.*

### Shrimp & Scallops Alfredo ~ 25.95

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

### Capellini Positano ~ Market Price

*Jumbo lump crabmeat tossed with basil, fresh tomatoes  
and marinara sauce and served with capellini.*

### Linguine Scoglio ~ 28.95

*Sweet rock shrimp, crabmeat, scallops, clams and  
mussels in the shell in your choice of a  
garlic fresh tomato or garlic white wine sauce  
and served with linguine.*

### Shrimp Parmigiana ~ 24.95

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

### Shrimp & Chicken Pizzaiola ~ 25.95

*Imported white shrimp and boneless breast of chicken  
pan-roasted in a garlic white wine sauce with  
fresh tomatoes, a touch of marinara, capers, green  
and black olives, topped with melted  
mozzarella cheese and served with capellini.*

### Shrimp & Scallops in Bella Vista ~ 27.95

*Imported white shrimp and pan-seared bay scallops  
sautéed with fresh tomatoes & garlic in a  
white wine and extra virgin olive oil sauce,  
tossed with baby greens and served with egg fettuccine.*

### Shrimp Napoli ~ 27.95

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

### Herb-Crusted Salmon ~ 28.95

*North Atlantic salmon herb-crusted, then pan roasted,  
with sautéed spinach and lemon & olive oil sauce.  
Served with a side of spaghetti garlic & olive oil with  
cherry tomatoes and scallions.*

### Grilled Salmon ~ 28.95

*North Atlantic salmon, marinated with fresh herbs, grilled  
and topped with balsamic reduction, served with seasonal  
vegetables, potatoes and baby greens.*

### Shrimp & Clams Fra Diavolo ~ 27.95

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

## 🌀 WHOLE FISH OF THE DAY 🌀

*Fresh fish flown in daily.  
Please ask your server for details.  
Market Price*

## 🌀 CHICKEN OR VEAL 🌀

*All entrees are served with your choice of soup or  
salad. To substitute with Caesar, add 3.25.  
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 19.95 / veal 21.95

*Topped with marinara and mozzarella cheese  
and served with capellini.*

### Maximo ~ chicken 21.95 / veal 23.95

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

### Griglia ~ chicken 21.95 / veal 23.95

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

### Luna Rossa ~ chicken 24.95 / veal 26.95

*Sautéed in a white wine lemon sauce with asparagus,  
jumbo lump crabmeat, topped with  
mozzarella cheese and served with capellini.*

### Abruzzi ~ chicken 22.95 / veal 24.95

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

### Saltimbocca ~ chicken 22.95 / veal 24.95

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

### Lucia ~ chicken 24.95 / veal 26.95

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

## 🌀 DESSERT 🌀

*~ Please ask your server for our daily selections. ~*

*There is a 2.00 fee per person  
if you bring your own cake.*

*~ PLEASE ASK US FOR MORE INFORMATION  
ABOUT HOSTING YOUR NEXT EVENT WITH US. ~*