



## Easter Menu 2018

### Appetizers

#### **Scallops & Bacon - \$13.95**

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

#### **Claudio's Burrata - \$14.95**

Claudio's 9<sup>th</sup> street homemade burrata cheese (mozzarella with a creamy center), vine-ripened tomatoes, baby arugula, extra virgin olive oil, grilled marinated baby eggplant, Parma prosciutto, balsamic reduction

#### **Arancini di Casa - \$14.95**

Arborio rice, fontina cheese, ground beef & fresh herbs, coated in Japanese breadcrumbs, served golden brown, tomato basil sauce, parmigiano cheese

#### **Eggplant Rollatini - \$12.95**

Italian eggplant egg-battered, bound with spinach, roasted peppers, ricotta cheese, fresh herbs, served in a blush cream sauce topped with provolone cheese

#### **Octopus Alla Brace - \$13.95**

Fresh Mediterranean Spanish rock octopus, grilled and tossed in an extra virgin olive oil lemon dressing, imported artichokes, baby arugula, cherry tomatoes, black olive pesto

### Soups

#### **Crab Bisque - \$5.95**

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

#### **Pasta Fagioli - \$3.95**

Imported cannellini beans, celery, carrot, onions, fresh herbs, cherry tomatoes, pasta mista

### Entrees

#### **Chicken Parmigiana - \$21.95**

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

#### **Rack of Lamb - \$33.95**

Imported 14 oz New Zealand rack of lamb, dijon and herb-crust, pan-roasted, topped with Lucia's homemade fresh grown on premise fig jelly, crispy parsnips, baby spinach and roasted potatoes

#### **Big Eye Tuna - \$32.95**

Flown in fresh from Hawaii, #1 ahi tuna sushi grade, blackened and pan-roasted, served rare, baby spinach, accompanied with homemade sweet potato gnocchi, tossed in roasted garlic olive oil, cherry tomatoes, scallions, rock shrimp

#### **Luna Rossa's Crabcakes - \$32.95**

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

#### **Chicken Pasqua - \$28.95**

Boneless breast of chicken, sautéed in a brandy wine blush cream sauce, wild mushrooms, baby spinach, topped with fontina cheese, accompanied with homemade shrimp ravioli filled with ricotta and parmigiano cheese

#### **Veal Della Nonna - \$27.95**

Tender medallions of veal sautéed in a white wine lemon sauce, cherry tomatoes, asparagus, roasted peppers, jumbo lump crabmeat, mozzarella cheese, accompanied with homemade spinach & tagliatelle

#### **Pesce Del Giorno - \$32.95**

Fresh catch of the day, pan-seared in a spicy marinara sauce, Prince Edward mussels, littleneck clams & imported jumbo shrimp tossed with linguine

#### **Prime NY Strip - \$34.95**

Grilled 14 oz. prime center cut NY Strip, marinated with fresh herbs, accompanied with roasted wild mushrooms & caramelized onions, sautéed spinach, balsamic reduction

#### **Gnocchi di Casa - \$21.95**

Homemade pesto stuffed gnocchi, tossed in tomato basil sauce, mozzarella cheese, oven roasted eggplant

#### **Paccheri Nadoli - \$24.95**

Premium Italian sausage & hot sausage, sun-dried tomatoes, cannellini beans, sautéed in a roasted garlic extra virgin olive oil white wine, baby spinach, roasted peppers tossed with giant rigatoni

### Children's Menu

(Under 12 years old please)

#### **Penne with Meatballs - \$9.95**

Just Cheese Pizza (no parsley or funny green stuff) - \$8.95

#### **Chicken Parmigiana - \$9.95**

Chicken Fingers with French Fries - \$9.95