

FIRST COURSE (Choose one)

Zucchini Flowers - Bob Muth's and Stella Farms locally own grown zucchini blossom, filled with ricotta cheese, veal sausage, sundried tomatoes and fresh herbs, tempura-battered style, served with tomato marinara sauce

Manhattan Style Black Sea Bass Chowder - Fresh locally caught black sea bass, an array of root vegetables and diced potatoes in a tomato base with fresh local herbs grown on premise

Heirloom Tomatoes & Burrata Cheese - Claudio's 9th Street homemade burrata (mozzarella cheese filled with cream), Bob Muth's locally grown heirloom tomatoes, extra virgin olive oil, baby arugula and balsamic reduction

Jersey Beet Salad - N.J. Formisano Farm's locally grown beets, oven-roasted with candied walnuts, California figs, crumbled goat cheese, dried cranberries, baby greens, tossed with a honey white balsamic reduction

SECOND COURSE (Choose one)

Ravioli Di Casa - Homemade ravioli, filled with a wild mushroom blend, ricotta cheese and fresh herbs, served in a roasted garlic white truffle oil, wild mushroom sage and pan-roasted NJ day boat scallops

Lucia's Peperone - Stuffed red pepper, prepared by Lucia with a homemade stuffing of arborio risotto, raisins, olives, celery, pine nuts and ground beef, oven-baked and served in a marinara sauce

Pasta Alla Zucca - Homemade black fettuccine pasta tossed in roasted garlic, extra virgin olive oil, jumbo lump crabmeat, cherry tomatoes, butternut squash and little neck clams

Gnocchi Al Pesto - Homemade arugula pesto ricotta gnocchi (arugula from Pontano Farms) tossed in a fresh pomodoro sauce, baby greens and rock shrimp

THIRD COURSE (Choose one)

Filetto di Manzo - 5 oz. center cut filet mignon, porcini mushroom dusted and grilled, with wild mushroom demi-glace, and sautéed spinach

Pesce del Giorno - Fresh catch of the day, sliced potatoes, black olives, julienned zucchini, yellow squash, and cherry tomatoes oven-baked in parchment paper, extra virgin olive oil and lemon

Herb-Crusted Soft Shell Crab - NJ Absecon Bay soft shell crab, herb-crusted, lightly fried, served with a lemon extra virgin olive oil dressing, and sautéed baby spinach

Pork Tenderloin Saltimbocca - Fresh pork tenderloin, oven roasted, topped with local Jersey eggplant, heirloom tomatoes, Parma prosciutto, fontina cheese, drizzled with a basil pesto, balsamic glaze and baby spinach

FOURTH COURSE

Maria's Homemade Dessert - Made in house

*plus tax, gratuity & beverage

No other discounts or offers will be valid during Farm to Fork Week.

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FOR YOUR NEXT PARTY OR EVENT!

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