

Luna Rossa

Biagio
Lamberti

South Jersey Hot Chefs Restaurant Week

4 Courses for \$35*

March 18 - March 23, 2018

First Course

(choose one)

Burrata Napoli

Claudio's 9th street homemade burrata cheese, vine ripened tomatoes, baby arugula, extra virgin olive oil, balsamic reduction, prosciutto di Parma

Tuna Tartare

#1 sushi grade yellow fin tuna, flown in from Hawaii, Hass avocados, cucumbers, chives, bell peppers, pink Himalayan salt, baby arugula, extra virgin olive oil, lemon, homemade purple potato chips,

Shrimp Cocktail

Imported jumbo shrimp, homemade cocktail sauce, fresh lemon

Crab & Corn Bisque

Jumbo lump crabmeat, fresh corn, cream, fresh herbs, touch of brandy, chives

Second Course

(choose one)

Nero Di Seppia

Jumbo lump crabmeat, west coast sea urchin, diced tomatoes, sautéed in a white wine garlic sauce, homemade black linguine

Certified Angus Beef Boneless Short Ribs

Braised in their own natural juice, wild mushroom demi-glace, homemade porcini stuffed gnocchi, baby spinach, parmigiano shavings

Integrale Luna

Homemade whole wheat potato gnocchi tossed in a roasted garlic extra virgin olive oil, white wine, crumbled Italian sausage, crispy bacon, baby spinach, diced potatoes, smoked mozzarella

Shrimp Bella Vista

Imported jumbo shrimp & rock shrimp, sautéed in a white wine sauce, cherry tomatoes, baby greens, tossed with homemade saffron pappardelle

Third Course

(choose one)

Kona Filet

5 oz. center cut filet mignon with a Caribbean coffee spice rub, grilled and topped with wild mushroom demi-glace and sautéed baby spinach

Herb-Crusted Catch of the Day

Fresh local catch of the day, herb-encrusted, pan-seared, oven roasted fennel, vine-ripened tomatoes, spinach, lemon olive oil dressing

Pork Ripieno

Fresh pork tenderloin stuffed with crispy pancetta, spinach, roasted peppers, mozzarella cheese & fresh herbs, oven-roasted, cannellini bean purée, broccoli rabe, garlic olive oil balsamic reduction

Crab Imperial

100% jumbo lump crabmeat, tossed in a unique imperial mix, fresh herbs, roasted peppers, oven roasted, lemon broth sauce, sautéed baby spinach

Dessert

Maria's homemade dessert

Think of Luna Rossa Biagio Lamberti for your next event or party! www.lunarossabiagiolamberti.com



**plus tax, gratuity & beverages*

No other discounts or offers will be valid during South Jersey Restaurant Week