

# Valentine's Day Menu

## Appetizers

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

Cape May, NJ day boat scallops wrapped with hickory smoked bacon, pan-roasted with sautéed baby spinach and lemon butter sauce

### **Arancini - \$10.95**

Homemade Italian rice balls tossed with pesto and fresh mozzarella, coated in Japanese breadcrumbs, served golden brown, tomato marinara sauce, parmigiano cheese

### **Shrimp Cocktail - \$13.95**

Imported white jumbo shrimp served chilled with fresh lemon wedge and homemade cocktail sauce

### **Broccoli Rabe Luna - \$13.95**

Broccoli rabe sautéed in a garlic EVOO, cherry tomatoes, spicy Andouille sausage and wild mushrooms

### **Mussels Napoli - \$11.95**

Prince Edwards Mussels, sautéed in a garlic white wine sauce, chorizo, sun-dried tomatoes, English peas, fresh herbs and leeks

### **Burrata Italiana - \$13.95**

Claudio's 9th Street homemade burrata cheese (fresh mozzarella folded with cream), vine ripened tomatoes, baby arugula, extra virgin olive oil, balsamic reduction, and Parma prosciutto

### **Carpaccio di Manzo - \$13.95**

Certified angus filet mignon coated in black peppers, pan-roasted, thinly sliced and served rare, baby arugula, cherry tomatoes, avocados, cucumbers, tossed in olive oil & lemon vinaigrette, parmesan shaving

### **Portobello Ripieni - \$11.95**

Giant portobello mushrooms grilled and topped with broccoli rabe, roasted peppers, provolone cheese, served in a fresh Pomodoro sauce

## Soups

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

Fresh jumbo lump crabmeat, cream, fresh herbs, chives and a splash of cream, tomato base

### **Chicken Tortellini - \$4.95**

Made with a fresh whole chicken, herbs and chicken tortellini

## Entrées

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

Boneless breast of chicken, coated in bread crumbs, served golden brown, smothered with mozzarella cheese, marinara sauce, served with capellini pasta

### **Duetto D'Amore - \$33.95**

5 oz. cold water Brazilian Lobster tail oven roasted, served over a wild mushroom risotto, white truffle oil, a 5 oz. center cut filet mignon, grilled and topped with a wild mushroom demi-glaze served with sautéed baby spinach

### **Chicken San Valentino - \$27.95**

Boneless breast of chicken sautéed in a brandy wine cream sauce with spinach, sun-dried tomatoes and jumbo lump crabmeat topped with provolone cheese served and with homemade spinach ravioli filled with ricotta, spinach and fresh herbs

### **Luna Rossa Crabcake - \$32.95**

100% Jumbo lump crabmeat tossed in a unique imperial mix with fresh herbs, coated in Japanese bread crumbs and served golden brown with a crab beurre blanc sauce, sautéed spinach and roasted potatoes

### **Boneless Beef Short Ribs - \$29.95**

Certified angus boneless beef short ribs braised and cooked in their own natural juices and root vegetables accompanied with homemade porcini mushroom pappardelle pasta (wide cut noodle), tossed in wild mushroom demi-glaze, parmigiana shavings and baby spinach

### **Spinach Gnocchi Sorrento - \$23.95**

Homemade spinach gnocchi, tossed in a tomato marinara sauce, mozzarella cheese and basil, julienne chicken

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

Fresh catch of the day, blackened Cajun style pan-roasted, jumbo lump crabmeat, olive oil lemon dressing, homemade pesto stuffed gnocchi tossed in a Pomodoro sauce

### **Veal & Shrimp Cupido - \$28.95**

Tender veal medallions, imported jumbo shrimp sautéed in a white wine sauce, cherry tomatoes, baby greens, accompanied homemade tomato linguine

### **Fantasia di Mare - \$32.95**

Fresh catch of the day, pan-seared in a spicy marinara sauce, tossed with little neck clams, Prince Edward mussels and rock shrimp over linguine

## Kids

(12 and under, please)

### **Ravioli Marinara or Alfredo - \$9.95**

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

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

### **Personal Cheese Pizza - \$8.95**

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