

Valentine's Day Menu

Appetizers

Eggplant Panzarotti – \$10.95

Italian eggplant, oven-roasted, folded with fresh herbs, parmigiano cheese, coated in Japanese bread crumbs, served golden brown, tomato marinara sauce, parmigiano shavings

Scallops & Bacon - \$14.95

Cape May NJ Day Boat Scallops, wrapped with hickory smoked bacon, pan-roasted, baby spinach, drizzled with a citrus butter sauce

Burrata Italiana - \$14.95

Claudio's 9th street Homemade burrata cheese (fresh mozzarella with a creamy center), vine-ripened tomatoes, baby arugula, extra virgin olive oil, grilled marinated eggplant, balsamic reduction, imported prosciutto di Parma

Carpaccio Di Tonno - \$13.95

#1 Highest Quality of Big Eye Tuna out of Hawaii, sliced and served raw, Biagio's own extra virgin olive oil, fresh lemon, crushed pistachios, sea salt, micro greens, edamame purée

Shrimp & Crab Cocktail - \$14.95

Imported jumbo shrimp & jumbo lump crabmeat, served chilled, homemade cocktail sauce & fresh lemon

Baked Oysters - \$12.95

Fresh oysters on a half shell, oven-roasted with a Japanese bread crumbs and fresh herb topping, fresh lemon

Long Hots & Broccoli Rabe Piccante - \$13.95

Fresh long hots, sautéed in a roasted garlic olive oil, broccoli rabe, wild mushrooms, cherry tomatoes, topped with provolone cheese and balsamic reduction

Ravioli Di Casa - \$14.95

Homemade in-house ravioli filled with Maine lobster, ricotta cheese and fresh herbs, tossed in a brandy wine blush cream sauce with asparagus and baby greens

Soups

Crab Bisque - \$5.95

Fresh jumbo lump crabmeat, cream, fresh herbs, chives, and a splash of brandy wine

Chicken Orzo - \$4.95

Made with fresh whole chicken, vegetables, herbs, & tri-colori orzo pasta

Entrées

Chicken Parmigiana - \$21.95

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

Duetto D'Amore - \$35.95

5 oz. cold water Brazilian lobster tail, oven-roasted, served with an English pea risotto, white truffle oil, a 5 oz. center-cut filet mignon, grilled, wild mushroom demi-glace, sautéed baby spinach, melted butter

Chicken San Valentino - \$28.95

Boneless breast of chicken, sautéed in a brandy wine cream sauce, baby spinach, roasted peppers, jumbo lump crabmeat & wild mushrooms, topped with provolone cheese, accompanied with homemade spinach ravioli filled with ricotta, spinach & fresh herbs

Boneless Beef Short Ribs - \$29.95

Certified angus boneless beef short ribs, braised & cooked in their own natural juices, accompanied with homemade in-house porcini mushroom pappardelle, wild mushroom demi glaze, baby spinach and parmigiano shavings

Luna Rossa Crabcake - \$33.95

100% jumbo lump crabmeat, tossed in a unique imperial mix, fresh herbs, coated in Japanese bread crumbs, served golden brown, crab beurre blanc sauce, baby spinach & roasted potatoes

Veal & Shrimp Cupido - \$28.95

Tender medallions of veal & imported jumbo shrimp, sautéed in a roasted garlic olive oil, white wine, wild mushrooms, broccoli rabe, cannellini beans & sun-dried tomatoes, accompanied with homemade spinach & tomato fettucine

Big Eye Tuna – \$33.95

#1 Big Eye Tuna, flown in fresh from Honolulu, Hawaii, blackened Cajun style, pan-roasted, sliced & served rare, topped with jumbo lump crabmeat & served with homemade wasabi ginger linguine tossed in a olive oil garlic, cherry tomatoes, & scallions sauce

Gnocchi Amore - \$24.95

Homemade in-house basil pesto ricotta gnocchi, tossed in a fresh pomodoro sauce, baby greens, julienned chicken

Fantasia Di Mare - \$33.95

Fresh local catch of the day, pan-seared in a fresh tomato and spicy marinara sauce, little neck clams, Maine mussels & rock shrimp served over linguine pasta

Kids

(12 and under)

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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