

Luna Rossa

Biagio
Lamberti

South Jersey Hot Chefs Fall Harvest Week

4 Courses for \$35*

October 22 - October 27, 2017

First Course

(choose one)

Butternut Squash Soup

Jersey roasted butternut squash oven-roasted, brown sugar, pumpkin spices, poached rock shrimp, pumpkin oil & crispy parsnips

Burrata Napoli

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

Pear, Beet & Spinach Salad

Formissano Farms beets, roasted pecans, baby spinach, candied walnuts, imported goat cheese, cranberries, white balsamic dressing.

Tuna Tartare

#1 yellow fin tuna, flown in from Hawaii, extra virgin olive oil, chives, hass avocados, cucumbers, diced peppers, fresh lime, micro greens, homemade potato chips

Second Course

(choose one)

Certified Angus Beef Boneless Short Ribs

Braised in its own natural juices with root vegetables over homemade porcini stuffed gnocchi, in a wild mushroom demi glace, baby spinach, parmigiano shavings

Ravioli di Casa

Housemade, filled with jumbo lump crabmeat tossed in a unique imperial mix, served in a Brandywine blush cream sauce, asparagus, baby greens

Nero di Pasta

Homemade black linguine, Jersey butternut squash, jumbo lump crabmeat, fresh calamari, cherry tomatoes, garlic extra virgin olive oil white wine sauce, fresh herbs

Fall Trio

Homemade saffron, roasted tomato and whole wheat linguine sautéed in a roasted garlic extra virgin olive oil, cherry tomatoes, baby spinach, sun-dried tomatoes, premium sweet & spicy Italian sausage

Third Course

(choose one)

Kona Filet

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

Pesce Principessa

Fresh catch of the day, pan-seared in a white wine lemon sauce, cherry tomatoes, artichokes, roasted peppers, rock shrimp, sautéed baby spinach

Luna Rossa Crabcake

100% Jumbo lump crabmeat tossed in a unique imperial mix, fresh herbs coated with Japanese bread crumbs, served golden brown, sautéed spinach, lemon pepper cream sauce

Chicken Luna

Boneless breast of chicken, sautéed in white wine extra virgin olive oil, cannellini beans, broccoli rabe, roasted peppers topped with provolone cheese, baby spinach

Dessert

Maria's homemade dessert

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



*plus tax, gratuity & beverages
No other discounts or offers will be valid during SJ Hot Chefs Fall Harvest Week.