



South Jersey Hot Chefs Fall Harvest Week

4 Courses for \$35*
October 21 - October 26, 2018



First Course

(choose one)

Butternut Squash Apple Bruschetta

Roasted butternut squash and apples, cinnamon and nutmeg spices, ricotta cheese, toasted bread, balsamic glaze

Burrata Philly

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

Tuna Tartare

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

Summer Meets Fall

Imported jumbo shrimp coated in coconut shavings, served golden brown with homemade pineapple & orange dressing, fresh fruit salad, mint, roasted pumpkin

Second Course

(choose one)

Sea Urchin Pasta

Imported east coast sea urchin, jumbo lump crabmeat, cherry tomatoes, local butternut squash, white wine, extra virgin olive oil, homemade black tagliatelle

Certified Angus Boneless Beef Short Ribs

Braised in its own natural juices, wild mushrooms, over homemade chestnut flour fettucine, baby spinach, parmigiano shavings

Gnocchi di Casa

Housemade sweet potato gnocchi, day boat scallops, pan-roasted, white truffle oil, garlic, wild mushrooms, baby spinach

Ravioli di Casa

Housemade and filled with broccoli rabe, sweet Italian sausage, fresh herbs, fontina cheese tossed in a fresh pomodoro sauce

Third Course

(choose one)

Kona Filet

5 oz. center cut filet mignon, Caribbean coffee spice rub, grilled, wild mushroom demi glace, roasted sweet potato

Pesce Del Giorno

Fresh catch of the day, pan-seared, white wine lemon sauce, cherry tomatoes, asparagus, roasted peppers, rock shrimp, 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

Herb-Crusted Chicken

Boneless breast of chicken, pan-seared, accompanied with broccoli rabe, cannellini beans, wild mushrooms, oven roasted tomatoes, balsamic reduction

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.