



CHRISTMAS EVE MENU 2018

APPETIZERS

SHRIMP COCKTAIL - \$14.95

Imported white shrimp served chilled with a side of homemade cocktail sauce.

CLAMS CASINO - \$10.95

Fresh littleneck clams topped with our unique recipe of peppers, onions & breadcrumbs, with fresh tomato marinara sauce.

MUSSELS LAMBERTI - \$10.95

Fresh Prince Edward Island mussels in your choice of a white wine sauce or a fresh tomato sauce.

CALAMARI FRITTI - \$11.95

Fresh calamari, lightly seasoned & fried, served with a tangy marinara sauce.

INSALATA DI MARE - \$13.95

Fresh local calamari and scungilli tossed with extra virgin olive oil, lemon, garlic, parsley, celery & roasted peppers over baby arugula.

BACCALA SALAD - \$12.95

Fresh imported baccala tossed with olives, cherry peppers, celery, garlic and olive oil.

FRIED SMELTS - \$8.95

Fresh smelts with seasoned flour, served golden brown with marinara sauce.

TRIO NAPOLETANO - \$11.95

Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil and garlic.

SPICY SAUSAGE & BROCCOLI RABE - \$13.95

Andouille spicy sausage and fresh broccoli rabe, sautéed in roasted garlic extra virgin olive oil, and cherry tomatoes.

SOUP

LOBSTER BISQUE - \$5.95

Fresh Maine lobster meat, brandy cream, fresh herbs and chives.

ENTREES

All entrees are served with your choice of soup or salad.

CLASSIC PASTA DISHES

All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Egg-Fettuccine, Penne or substitute with one of the following for an additional charge: Cheese Tortellini, Whole Wheat Pasta, Gluten-Free Penne or Handmade Gnocchi - \$3.00, Ravioli - \$3.00, Add Chicken - \$4.00, Add Meatballs or Sausage - \$3.95.

CLASSIC SAUCE - \$14.95

Our famous marinara sauce.

PRIMAVERA - \$16.95

Seasonal vegetables & tomatoes sautéed in olive oil with a touch of marinara sauce.

VODKA - \$16.95

Cream sauce, fresh tomatoes, sun-dried tomatoes & a touch of marinara.

CANNELLONI VERDI - \$19.95

Angelina's homemade spinach & ricotta cheese cannelloni, topped with a blush cream sauce & provolone cheese.

LASAGNA - \$18.95

Homemade & layered with ground veal, pork & beef, sausage & sliced meatballs with ricotta & mozzarella cheese, topped with marinara.

CONTADINA - \$16.95

Mixed mushrooms, cannellini beans, broccoli rabe, asparagus, fresh tomatoes, garlic and white wine sauce.

CHICKEN OR VEAL

To substitute pasta for seasonal vegetables & potatoes add - \$3.95.

PARMIGIANA - CHICKEN: \$20.95, VEAL \$22.95

Topped with marinara & mozzarella cheese, served with capellini.

MAXIMO - CHICKEN: \$21.95, VEAL: \$23.95

Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms & sun-dried tomatoes, topped with asparagus & mozzarella cheese. Served with capellini.

LUNA ROSSA - CHICKEN: \$24.95, VEAL: \$26.95

Sautéed in a white wine lemon sauce with asparagus & jumbo lump crabmeat, topped with mozzarella cheese over capellini.

LUCIA - CHICKEN: \$24.95, VEAL: \$26.95

Sautéed in a white wine cream sauce with roasted peppers & jumbo lump crabmeat, topped with spinach & mozzarella cheese over capellini.

LAMBERTI'S MEAT STATION

16OZ VEAL PORTERHOUSE - \$37.95

Grilled, marinated with fresh herbs, accompanied by seasonal vegetables and potatoes, wild mushroom demi-glaze.

FILET MIGNON - \$26.95

8 oz. center cut filet mignon, grilled & served with seasonal vegetables & potatoes, topped with a mushroom demi-glaze. Add Crabmeat - \$7.95.

SEAFOOD LOVERS

SHRIMP & SCALLOPS ALFREDO - \$27.95

Pan-seared day boat scallops and sweet rock shrimp in a creamy alfredo sauce, tossed with parmigiano cheese & fettuccine.

CAPELLINI POSITANO - \$31.95

Jumbo lump crabmeat tossed with fresh plum tomatoes, extra virgin olive oil, garlic, basil & a touch of marinara.

SHRIMP NAPOLI - \$28.95

Imported white shrimp, cherry and sun-dried tomatoes, cannellini beans, asparagus, roasted garlic, white wine lemon sauce and served with spaghetti.

LINGUINE SCOGLIO - \$29.95

Tender sweet rock shrimp, littleneck clams, mussels, crabmeat and scallops sautéed in a fresh tomato marinara sauce or white wine sauce.

GRILLED SALMON - \$29.95

North Atlantic salmon, charcoal grilled & served over baby greens with seasonal vegetables & potatoes, balsamic reduction.

SHRIMP & SCALLOPS IN BELLA VISTA - \$29.95

Imported white shrimp & pan-seared bay scallops, sautéed in a fresh tomato, white wine & extra virgin olive oil sauce, tossed with baby greens & fettuccine.

CAPELLINI ARAGOSTA - \$32.95

Fresh Maine lobster meat tossed in a sherry blush cream sauce with fresh & sun-dried tomatoes & shiitake mushroom, served over capellini.

PESCE DEL GIORNO - \$33.95

Fresh catch of the day pan-seared in a fresh tomato marinara sauce with jumbo lump crabmeat and basil, over capellini.

SIDE ORDERS

SPINACH - \$6.95

BROCCOLI - \$6.95

ASSORTED VEGETABLES - \$6.95

BROCCOLI RABE - \$7.95

CHILDREN'S MENU

(under 12 years old 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

Reserve today for New Year's Eve!

www.LunaRossaBiagioLamberti.com