

Luna Rossa

Biagio
Lamberti

DINNER

CLASSIC APPETIZERS

ZUCCHINI FRITTI 9.99

Fresh julienned strips of zucchini, flour-dipped and lightly battered, served with a marinara sauce for dipping.

TRIO NAPOLETANO 11.99

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

CLAMS CASINO 10.99

Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.

MUSSELS LAMBERTI 11.99

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

CALAMARI FRITTI 12.99

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

MOZZARELLA STICKS 8.99

Lightly fried until golden, served with a marinara sauce for dipping.

BRUSCHETTA POMODORO 8.99

Toasted bread, diced tomatoes, onions, extra virgin olive oil.

CLASSIC MANGIA ITALIANO FAMILY APPETIZERS 29.99

A combination of any three classic appetizers from above. All will be served family style. (Serves 4 people)

GOURMET APPETIZERS

ANTIPASTO ALL' ITALIANA ... 15.99

Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.

DUO PICCANTE 13.99

Mussels, clams, hot sausage, cannellini beans, diced tomatoes, garlic, white wine sauce.

SHRIMP MONTESI 13.99

Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.

SAUSAGE VESUVIO..... 13.99

Hot and sweet sausage, onions, bell peppers, wild mushrooms, garlic, extra virgin olive oil.

PORCINI MUSHROOM RAVIOLI..... 12.99

Homemade, tossed in a wild mushroom sauté with a brandy wine cream sauce.

INSALATE

Add Chicken ~ 4.00 –or– Crabmeat ~ 7.99
Add Shrimp ~ Ask your server for selections

HOUSE SALAD..... 3.99

LAMBERTI CAESAR SALAD.... 7.99
Crisp Romaine lettuce and homemade croutons, tossed with our special dressing.

TRE-COLORI SALAD 11.99

Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing.

CAPRESE 10.99

Fresh mozzarella and tomatoes, tossed with extra virgin olive oil, garlic and basil, garnished with baby greens.

ROMAGNA 12.99

Arugula, Italian prosciutto, roasted peppers, tomatoes, shavings of parmigiano cheese, extra virgin olive oil and lemon dressing.

GOURMET PIZZAS ~ Personal 10"

WHITE SPECIAL 12.99

Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

RED SPECIAL 12.99

Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni and onions.

CHEESE..... 8.99

Tomato sauce and mozzarella.

MARGHERITA..... 9.99

Tomato sauce, fresh mozzarella, walnut basil pesto.

PARMA 12.99

Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.

GYPSY 11.99

Tomato sauce and mozzarella, topped with artichoke hearts, olives, mushrooms and garlic.

ZUPPA

SOUP OF THE DAY 3.99

Please ask your server for our selections for today.

CUCINA ITALIANA

All entrées are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

CHILDREN'S MENU

~ under 12 years old please

RAVIOLI MARINARA OR ALFREDO 8.99

CHICKEN FINGERS WITH FRENCH FRIES 8.99

CHICKEN PARMIGIANA WITH CAPELLINI..... 8.99

PERSONAL CHEESE PIZZA 8.99

SAUSAGE & PEPPERS 17.99

Italian sweet sausage sautéed in a white wine, fresh tomato sauce with sweet peppers, tossed with penne pasta.

CANNELLONI VERDI..... 19.99

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

EGGPLANT PARMIGIANA..... 16.99

Italian eggplant egg batter dipped and lightly fried, topped with marinara sauce and mozzarella cheese and served with capellini.

BAKED ZITI 15.99

Fresh ricotta and marinara sauce oven baked and topped with mozzarella cheese.

PENNE SAPORITE 18.99

Premium Italian sausage, diced potatoes, baby spinach, sun-dried tomatoes, cannellini beans, sautéed in roasted garlic olive oil white wine, tossed with mozzarella cheese and penne.

LASAGNA..... 18.99

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

CLASSIC PASTA DISHES

All pastas are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

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:

Ravioli | Cheese Tortellini | Whole Wheat Pasta
Gluten-Free Penne or Handmade Potato Gnocchi 4.00

Add Chicken 4.00 | Add Meatballs or Sausage 3.99

Add Shrimp ~ Market Price | Crabmeat 13.99

CLASSIC SAUCE 14.99

Our famous marinara sauce.

BOLOGNESE 16.99

Ground veal and pork sautéed with onions, carrots and basil in a marinara sauce.

MONTE ROSA 17.99

Fresh tomatoes sautéed in a brandy wine, pink cream sauce with spinach, topped with mozzarella cheese.

CONTADINA 16.99

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

PRIMAVERA 16.99

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

VODKA 16.99

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

ALFREDO 15.99

A rich cream sauce, tossed with parmigiano reggiano.

GARLIC & OIL 14.99

Sautéed with roasted garlic, scallions, a touch of fresh tomatoes and extra virgin olive oil.

GYPSY 16.99

Olives, artichokes and mushrooms sautéed in a fresh tomato marinara sauce.

LIGURE 17.99

Mixed mushrooms, sun-dried tomatoes, walnut basil pesto, with a touch of cream.

LAMBERTI'S MEAT STATION

All meat dishes are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

FILET MIGNON 27.99

8 oz. center cut filet mignon, grilled and served with vegetables and potatoes, topped with a mushroom demi-glace.

Add crabmeat, scallops or shrimp ~ Market Price

PORK CHOP 27.99

12 oz. pan roasted with cherry peppers, caramelized onions, olive oil, served with homemade porcini mushroom ravioli in a mushroom demi-glace sauce.

VEAL CHOP 36.99

16 oz. porterhouse cut veal chop, grilled and served with vegetables and potatoes, topped with mushroom demi-glace.

SHARING CHARGE ~ 4.00

PLEASE ASK US FOR MORE INFORMATION ABOUT HOSTING YOUR NEXT EVENT WITH US.

THERE MAY BE AN ADDITIONAL CHARGE FOR ANYTHING EXTRA OR FOR A PERSONALIZED DISH.

SEAFOOD LOVERS

All entrées are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

To substitute pasta with seasonal vegetables (or broccoli) & potatoes, add 3.99; spinach & potatoes, add 4.99; broccoli rabe & potatoes, add 5.99

LINGUINE ALLE VONGOLE. . . . 18.99

Fresh littleneck clams sautéed in your choice of a garlic fresh tomato or garlic white wine sauce and served with linguine.

LINGUINE ALLE COZZE 18.99

Fresh Prince Edward Island mussels, sautéed in a garlic fresh tomato or garlic white wine sauce and served with linguine.

SHRIMP & SCALLOPS

ALFREDO 26.99

Pan-seared tender bay scallops and sweet rock shrimp served in a creamy alfredo sauce, tossed with parmigiano cheese and served with egg fettuccine.

CAPELLINI

POSITANO MARKET PRICE

Jumbo lump crabmeat tossed with basil, fresh tomatoes and marinara sauce and served with capellini.

LINGUINE SCOGLIO. 29.99

Sweet rock shrimp, crabmeat, scallops, clams and mussels in the shell in your choice of a garlic fresh tomato or garlic white wine sauce and served with linguine.

SHRIMP PARMIGIANA 25.99

Fried until golden brown, topped with marinara and mozzarella cheese and served with capellini.

SHRIMP & CHICKEN

PIZZAIOLA. 26.99

Imported white shrimp and boneless breast of chicken pan-roasted in a garlic white wine sauce with fresh tomatoes, a touch of marinara, capers, green and black olives, topped with melted mozzarella cheese and served with capellini.

SHRIMP & SCALLOPS

IN BELLA VISTA. 28.99

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

SHRIMP NAPOLI 28.99

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

HERB-CRUSTED SALMON 29.99

North Atlantic salmon herb-crusted, then pan roasted, with sautéed spinach and lemon & olive oil sauce. Served with a side of spaghetti garlic & olive oil with cherry tomatoes and scallions.

GRILLED SALMON 29.99

North Atlantic salmon, marinated with fresh herbs, grilled and topped with balsamic reduction, served with seasonal vegetables, potatoes and baby greens.

SHRIMP & CLAMS

FRA DIAVOLO. 28.99

Imported white shrimp and fresh littleneck clams sautéed in a spicy fresh plum tomato sauce with a touch of marinara and served with linguine.

WHOLE FISH OF THE DAY

Fresh fish flown in daily.

Please ask your server for details.

..... MARKET PRICE

CHICKEN OR VEAL

All entrées are served with your choice of soup or salad. To substitute with Caesar, add 3.29.

To substitute pasta with seasonal vegetables (or broccoli) & potatoes, add 3.99; spinach & potatoes, add 4.99; broccoli rabe & potatoes, add 5.99

	CHICKEN	VEAL
PARMIGIANA 19.99	22.99	
Topped with marinara and mozzarella cheese and served with capellini.		
MAXIMO 22.99	24.99	
Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese and served with capellini.		
GRIGLIA. 22.99	24.99	
Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.		
LUNA ROSSA 25.99	27.99	
Sautéed in a white wine lemon sauce with asparagus, jumbo lump crabmeat, topped with mozzarella cheese and served with capellini.		
ABRUZZI. 23.99	25.99	
Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese and served with capellini.		
SALTIMBOCCA. . . 23.99	25.99	
Pan-roasted, topped with egg battered eggplant, Italian prosciutto, mozzarella cheese, sage and mushroom marsala sauce and served with capellini.		
LUCIA. 25.99	27.99	
Sautéed in a white wine cream sauce with roasted peppers and jumbo lump crabmeat, topped with spinach and mozzarella cheese and served with capellini.		

SIDE ORDERS

SPINACH.	7.99
BROCCOLI	7.99
BROCCOLI RABE.	7.99
ASSORTED VEGETABLES.	7.99

DESSERT

Please ask your server for our daily selections.

BEVERAGES

Soft Drinks, Coffee, Tea, Milk, Acqua Minerale (Sparkling), Acqua Panna (Spring Water), Cappuccino and Espresso