



APPETIZERS

Scallops & Bacon \$15.99

Day boat scallops out of Cape May, NJ, wrapped with hickory smoked bacon, pan-roasted, baby spinach, lemon butter sauce, balsamic reduction

Claudio's Burrata \$15.99

Claudio's 9th Street homemade burrata (mozzarella with a creamy center), heirloom tomatoes, baby arugula, Biagio's own EVOO, grilled baby eggplant, Parma prosciutto, balsamic reduction

Octopus & Cannellini Bean Salad \$15.99

Imported Mediterranean octopus, poached & tossed with cannellini beans, diced tomatoes, baby arugula, EVOO & lemon

Shrimp Cocktail \$16.99

Imported jumbo shrimp, poached and served chilled with our homemade cocktail sauce

Short Rib Long Hots \$15.99

Fresh Pantano Farms long hots oven roasted in white wine roasted garlic, EVOO, wild mushrooms, braised short rib meat, topped with parmigiano shavings

Zucchini Flowers \$14.99

Fresh zucchini blossoms filled with mozzarella and parmigiano cheeses, fresh herbs, tempura battered and served golden brown with tomato marinara sauce and basil pesto

Mussels Modo Mio \$15.99

Prince Edward Island mussels sautéed in garlic, EVOO, white wine, spicy andouille sausage, cannellini beans, scallions, cherry tomatoes, toasted croutons and English peas

Crab Bisque \$7.99

Jumbo lump crabmeat, brandy cream, fresh herbs, a touch of sherry, chives, tomato base

ENTREES

All entrees are served with house salad or soup

Chicken Parmigiana \$21.99

Boneless breast of chicken breaded and served golden brown, smothered with mozzarella cheese and marinara sauce, over capellini

Luna Rossa's Crab Cakes \$37.99

100% jumbo lump crabmeat tossed in a unique imperial mix with fresh herbs, coated in Japanese breadcrumbs and served golden brown, in crab beurre blanc sauce, over baby spinach and roasted potatoes

Ravioli Di Casa \$22.99

House-made ravioli filled with spinach and ricotta and parmigiano cheeses, fresh herbs, tossed in marinara, fresh mozzarella, basil

Shrimp and Scallops Verde \$35.99

Imported jumbo shrimp and Cape May Day Boat scallops, pan-seared in white wine, garlic, EVOO, cherry tomatoes, baby greens, tossed in egg pappardelle

Veal Spumante \$26.99

Tender medallions of veal sautéed in fresh tomatoes, Asti Spumante sauce, splash of marinara, & baby greens served over capellini

Lucia's Seafood Cannelloni \$33.99

Lucia's homemade pasta crepes filled with jumbo lump crabmeat, Maine lobster, rock shrimp, ricotta and mozzarella cheeses, fresh herbs, ovenbaked with a brandy wine blush cream sauce, topped with sliced tomatoes and provolone cheese

Chicken della Mamma \$29.99

Boneless breast of chicken sautéed in a brandy wine cream sauce, baby spinach, jumbo lump crabmeat, sun-dried tomatoes, provolone cheese, homemade roasted tomato fettuccine

Pesce del Giorno \$37.99

Fresh local catch of the day, pan-seared in a white wine lemon sauce, asparagus, roasted peppers, cherry tomatoes and jumbo lump crabmeat tossed with capellini

Bistecca di Casa \$37.99

16oz. Prime cut, bone-in Ribeye (the most flavorful cuts of steak) marinated in a fresh herbs and grilled, topped with a wild mushroom demi glaze, baby spinach, roasted potatoes, crispy leeks

CHILDREN'S MENU

(Under 12 years old please)

Penne with Meatballs \$9.99

Chicken Parmigiana \$9.99

Plain Cheese Pizza \$9.99

Chicken Fingers with French Fries \$9.99

*Reserve today for Father's Day
and Graduation Parties!*

HAPPY



FROM

Luna Rossa
Biagio
Lamberti

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