

Luna Rossa

Biagio
Lamberti

DINNER

CLASSIC APPETIZERS

ZUCCHINI FRITTI 10.99
Fresh julienned strips of zucchini, flour-dipped and lightly battered, served with a marinara sauce for dipping.

TRIO NAPOLETANO 12.99
Cold fresh mozzarella, tomatoes, in-house roasted peppers, herbs, extra virgin olive oil, garlic.

CLAMS CASINO 12.99
Fresh littleneck clams topped with our unique recipe of peppers, onions, bacon and breadcrumbs in a fresh tomato and marinara sauce.

MUSSELS LAMBERTI 13.99
Fresh Prince Edward Island mussels in your choice of a garlic fresh tomato or garlic white wine sauce.

CALAMARI FRITTI 13.99
Fresh calamari, lightly seasoned and fried, served with a tangy marinara sauce.

MOZZARELLA STICKS 9.99
Lightly fried until golden, served with a marinara sauce for dipping.

BRUSCHETTA POMODORO 9.99
Toasted bread, diced tomatoes, onions, extra virgin olive oil.

CLASSIC MANGIA ITALIANO FAMILY APPETIZERS 32.99

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

GOURMET APPETIZERS

ANTIPASTO ALL' ITALIANA ... 17.99
Variety of Italian meats and cheese, served with mixed vegetables, grilled eggplant, artichokes, in house roasted peppers, olives and bruschetta.

DUO PICCANTE 15.99
Mussels, clams, hot sausage, cannellini beans, diced tomatoes, garlic, white wine sauce.

SHRIMP MONTESI 15.99
Sweet rock shrimp, black olives, cannellini beans, escarole, garlic, white wine sauce, parmigiano shavings.

SAUSAGE VESUVIO 14.99
Hot and sweet sausage, onions, bell peppers, wild mushrooms, garlic, extra virgin olive oil.

PORCINI MUSHROOM RAVIOLI 13.99
Homemade, tossed in a wild mushroom sauté with a brandy wine cream sauce.

INSALATE

Add Chicken ~ 5.00 -or- Crabmeat ~ MP
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 14.99
Mozzarella, garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

RED SPECIAL 14.99
Tomato sauce, mozzarella, mushrooms, sausage, peppers, pepperoni and onions.

CHEESE 9.99
Tomato sauce and mozzarella.

MARGHERITA 10.99
Tomato sauce, fresh mozzarella, walnut basil pesto.

PARMA 14.99
Italian prosciutto, mozzarella, arugula, garlic, extra virgin olive oil, parmigiano shavings.

GYPSY 13.99
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 9.99

SAUSAGE & PEPPERS 18.99
Italian sweet sausage sautéed in a white wine, fresh tomato sauce with sweet peppers, tossed with penne pasta.

CANNELLONI VERDI 20.99
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 16.99
Fresh ricotta and marinara sauce oven baked and topped with mozzarella cheese.

PENNE SAPORITE 20.99
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 20.99
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 5.00 | Add Meatballs or Sausage 3.99

Add Shrimp ~ MP | Crabmeat ~ MP

CLASSIC SAUCE 15.99

Our famous marinara sauce.

BOLOGNESE 17.99

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

MONTE ROSA 18.99

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

PRIMAVERA 16.99

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

GYPSY 16.99

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

VODKA 16.99

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

ALFREDO 16.99

A rich cream sauce, tossed with parmigiano reggiano.

GARLIC & OIL 15.99

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

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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 29.99

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 29.99

Prime 14 oz. pan roasted with cherry peppers, caramelized onions, olive oil, served with homemade porcini mushroom ravioli in a mushroom demi-glace sauce.

VEAL CHOP 37.99

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... 21.99

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

LINGUINE ALLE COZZE 21.99

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

SHRIMP & SCALLOPS

ALFREDO 28.99

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 32.99

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 27.99

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

SHRIMP & CHICKEN

PIZZAIOLA 28.99

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 30.99

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 30.99

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

HERB-CRUSTED SALMON ... 32.99

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 32.99

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 31.99

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 ... 21.99 23.99

Topped with marinara and mozzarella cheese and served with capellini.

MAXIMO 24.99 26.99

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 24.99 25.99

Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.

LUNA ROSSA ... 26.99 28.99

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

ABRUZZI 24.99 26.99

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... 24.99 26.99

Pan-roasted, topped with egg battered eggplant, Italian prosciutto, mozzarella cheese, sage and mushroom marsala sauce and served with capellini.

LUCIA 26.99 28.99

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 8.99

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