

# 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 ..... 33.99

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 ..... 35.99

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 ..... 29.99

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

### SHRIMP & CHICKEN PIZZAIOLA ..... 32.99

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 ..... 35.99

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 ..... 33.99

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

### HERB-CRUSTED SALMON ..... 34.99

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 ..... 34.99

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 ..... 33.99

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
<b>PARMIGIANA</b>	<b>22.99</b>	<b>24.99</b>
Topped with marinara and mozzarella cheese and served with capellini.		
<b>MAXIMO</b>	<b>25.99</b>	<b>27.99</b>
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.		
<b>GRIGLIA</b>	<b>24.99</b>	<b>26.99</b>
Marinated with fresh herbs and grilled, served over spinach with a side of vegetables and potatoes.		
<b>LUNA ROSSA</b>	<b>27.99</b>	<b>30.99</b>
Sautéed in a white wine lemon sauce with asparagus, jumbo lump crabmeat, topped with mozzarella cheese and served with capellini.		
<b>ABRUZZI</b>	<b>25.99</b>	<b>27.99</b>
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.		
<b>SALTIMBOCCA</b>	<b>25.99</b>	<b>27.99</b>
Pan-roasted, topped with egg battered eggplant, Italian prosciutto, mozzarella cheese, sage and mushroom marsala sauce and served with capellini.		
<b>LUCIA</b>	<b>27.99</b>	<b>30.99</b>
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