

New Year's Eve Menu

APPETIZERS

Mussels Modo Mio \$15.99

Prince Edward Island mussels sauteed with roasted garlic, olive oil, English peas, toasted breadcrumbs & spicy sausage

Eggplant Panzarotti \$12.99

Italian eggplant, oven-roasted, folded with fresh herbs, parmigiano cheese, coated in Japanese breadcrumbs, served golden brown, tomato marinara sauce

Claudio's Burrata \$16.99

Claudio's 9th street homemade burrata cheese, with a creamy center, Parma prosciutto, baby arugula, grilled & marinated baby eggplant, basil, garlic, extra virgin olive oil, balsamic reduction

Octopus & Cannellini Bean Salad \$16.99

Imported octopus, tossed with cannellini beans, diced tomatoes, baby arugula, black olives, lemon and EVOO dressing

Zucchini Flowers \$14.99

Zucchini blossoms bounded with mozzarella & parmigiana cheese, fresh herbs; tempura battered and served golden brown with marinara sauce

Long Hot Ripieno \$15.99

Fresh long hots stuffed with Parma prosciutto & provolone cheese, oven roasted, white wine lemon sauce, cherry tomatoes, baby spinach and balsamic reduction

Shrimp Cocktail \$16.99

U-12 Imported jumbo shrimp, chilled, homemade cocktail sauce and fresh lemon

Crab Bisque \$7.99

Jumbo lump crabmeat, brandy wine, cream, local herbs, a touch of sherry and chives in a tomato base

ENTREES

*All entrées are served with a house salad or
Pasta Lentil soup (New Year's Eve
traditional good luck soup)*

Shrimp & Asparagus \$35.99

Imported jumbo shrimp sauteed in a fresh tomato marinara sauce, asparagus and baby greens; tossed with homemade spinach pappardelle

Chicken Parmigiana \$24.99

Boneless breast of chicken, coated in Japanese breadcrumbs, lightly fried until golden brown, smothered with mozzarella cheese & marinara sauce, served over capellini

Veal Spumante \$29.99

Tender medallions of veal sautéed in an Asti Spumante champagne sauce with garlic, fresh tomatoes, a splash of marinara, tossed with baby greens, served over capellini

A New Year's Favorite

Certified Angus Short Rib Ravioli & Shrimp \$34.99

Homemade in-house ravioli filled with braised short rib meat, root vegetables, red wine reduction, provolone & mozzarella cheeses & fresh herbs, served in demi-glace cream sauce, wild mushrooms, baby spinach and rock shrimp

Chicken Anno Nuovo \$36.99

Boneless breast of chicken, sautéed in a brandy wine blush cream sauce, wild mushrooms, baby spinach, topped with mozzarella cheese, accompanied by homemade lobster ravioli

Pesce Del Giorno \$39.99

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

NY Strip alla Brace \$42.99

14oz. Certified Angus Center Cut NY Strip, grilled, topped with a wild mushroom demi-glace, served with sauteed broccoli rabe, onions & cannellini beans in garlic and olive oil and roasted potatoes

Add crabmeat \$10.99

Salmon Toscana \$36.99

North Atlantic salmon grilled & topped with a tomato, cannellini bean & fresh herb salad, olive oil lemon dressing; served with baby spinach & roasted potatoes

Garganelli di Casa \$26.99

Premium crumbled sweet Italian sausage, sun-dried tomatoes, fingerling potatoes, baby spinach & julienned chicken sauteed in a roasted garlic, EVOO, white wine sauce with smoked mozzarella tossed with egg garganelli pasta (resembles ribbed quills with points)

Cannelloni Verdi \$24.99

Homemade spinach and ricotta cheese cannelloni, topped with blush cream sauce and provolone cheese

KIDS MENU

Chicken Parmigiana \$10.99

Breaded chicken, mozzarella cheese & marinara sauce, served with capellini pasta

Chicken fingers & french fries \$10.99

Breaded chicken fingers, fried & served with french fries

Cheese Pizza \$10.99

Tomato sauce and mozzarella

Luna Rossa
Biagio
Lamberti

Happy New Year
from Luna Rossa Biagio Lamberti and Staff!