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Luciano Lamberti

RESTAURANT & SUNSET MARINA
FINE FOOD & DRINKS

APPETIZERS

Melanzane Ripiene ~ 12.95

Eggplant stuffed with spinach, roasted peppers & mozzarella, served with a roasted garlic cream sauce

Clams or Mussels Posillipo ~ 12.95

Fresh garlic and lots of spices, your choice of red or white sauce

Calamari Fritti ~ 12.95

Lightly fried calamari, sweet potatoes and hot peppers served with a side of marinara sauce

Antipasto Rustica ~ 16.95

Fresh Italian meats and cheeses served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta

Roasted Peppers & Mozzarella ~ 12.95

Homemade marinated roasted peppers with extra virgin olive oil, garlic & fresh herbs with fresh mozzarella

Clams Casino ~ 12.95

Little clams topped with peppers, onions & bacon, served over pomodoro sauce

Bruschetta ~ 9.95

A fresh blend of plum tomatoes, onions, extra virgin olive oil, served over crispy seasoned Italian bread slices

Zuppa de Giorno ~ Bowl 4.95

RAW BAR

Clams on the Half Shell ~ 6.95

Half dozen littlenecks

Oysters on the Half Shell ~ Market Price

Half dozen oysters... Ask your server for the oyster of the day!

Steamed Clams (One Dozen) ~ 12.95

Shrimp Cocktail ~ 16.95

Jumbo shrimp served in a chilled martini glass with a side of cocktail sauce

Jumbo Lump Crabmeat ~ Market Price

Jumbo lump crabmeat served in a chilled martini glass with a side of cocktail sauce

SALADS

House Salad ~ 10.95

Side Salad ~ 6.95

Traditional Caesar Salad ~ 12.95

Romaine lettuce and croutons tossed with Caesar dressing and Romano cheese

Blackened Salmon ~ 18.95

Salmon fillet blackened to perfection, served with almonds, seasonal fresh fruit and feta cheese, topped with our homemade orange balsamic dressing

Papa Lamberti Salad ~ 16.95

Arugula tossed with diced shrimp, string beans, cherry tomatoes, artichoke hearts and red onions, served with our homemade dressing

Pear & Walnut Salad ~ 12.95

Baby greens, crispy pancetta, dried cranberries & feta cheese, topped with orange balsamic vinaigrette

PIZZA

Gourmet Personal Pizza Your Choice ~ 17.95 (Each additional topping, please add \$1.00)

Personal Cheese

Mozzarella cheese, tomato sauce

Roasted Pepper Pizza

Fresh roasted red peppers with mozzarella cheese, extra virgin olive oil and garlic

Margherita

Topped with tomato sauce, fresh mozzarella cheese and basil

Buffalo

Topped with buffalo chicken, mozzarella cheese and drizzled with ranch dressing

Milano

Fresh baby greens, prosciutto, extra virgin olive oil, garlic, mozzarella cheese and a fresh blend of plum tomatoes and onions (bruschetta)

Cellini

Mozzarella cheese, sauteed spinach, roasted garlic and ricotta cheese

CARNE

Filet Mignon ~ 44.95

10 oz. center cut filet mignon chargrilled to your perfection, topped with wild exotic mushrooms in a marsala demi glaze, served with potatoes and vegetable of the day

Veal Chop ~ 46.95

12 oz. chargrilled to your perfection, topped with wild exotic mushrooms in a marsala demi glaze, served with potatoes and vegetable of the day

VEGETABLES

Broccoli Rabe ~ 9.95

Sauteed with fresh garlic and extra virgin olive oil
ADD SAUSAGE 4.95

Spinach ~ 8.95

Sauteed with fresh garlic and extra virgin olive oil

Assorted Vegetables ~ 8.95

Vegetables grilled to perfection

All food is made to order and prepared from scratch. During peak hours the average wait time for entrees is 40 - 60 minutes. We appreciate your patience!

PASTA

Your choice of pasta:

Linguini • Capellini • Spaghetti • Penne

Your choice of One of the following pastas ~ ADD \$2.50

Whole Wheat Linguini • Gnocchi • Cheese Ravioli

Marinara ~ 17.95

Our classic marinara sauce

Alfredo ~ 19.95

A creamy Parmesan cheese sauce

Pomodoro ~ 19.95

Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara

Bolognese ~ 22.95

Ground veal and pork with onions, tomatoes, carrots and basil

Arrabiate **spicy** ~ 19.95

Sliced hot peppers, Italian prosciutto, mushrooms, tomatoes and olives

Puttanesca ~ 19.95

classic Roman style tomatoes, garlic, olives, anchovies and capers

Primavera ~ 19.95

Seasonal vegetables and tomatoes sautéed in extra virgin olive oil and garlic, with a light marinara sauce

Alla Vodka ~ 21.95

An aurora cream sauce, fresh tomatoes, sun dried tomatoes and a touch of vodka and shallots

Zianna ~ 21.95

Spinach, fresh tomatoes & shallots served in a cherry pink cream sauce, topped with mozzarella cheese (ADD SHRIMP ~ 2.50)

Eggplant Parmigiana ~ 21.95

Egg-battered eggplant layered with mozzarella cheese and marinara sauce

• Add Meatballs or Sausage 5.00 • Add Shrimp 3.00 each
• Add Chicken 5.50 • Substitute Vegetable for Pasta 3.00

POLLO E VITELLO

Parmigiana

Breaded, lightly fried, topped with mozzarella cheese and marinara sauce, served with pasta

Pollo ~ 21.95 | Veal ~ 24.95

Maximo

Sautéed with gourmet mushrooms, sun dried tomatoes, fresh chopped tomatoes, fresh herbs, shallots & extra virgin olive oil in a sherry blush wine sauce, topped with fresh asparagus and mozzarella cheese, served over a bed of pasta

Pollo ~ 22.95 | Veal ~ 26.95

Marsala

Sautéed with gourmet mushrooms in a Marsala wine sauce, served over a bed of pasta

Pollo ~ 23.95 | Veal ~ 26.95

San Marco

Lightly breaded grilled veal cutlet, topped with sliced tomatoes and mozzarella cheese over roasted red onions, garlic & select baby greens, lightly tossed in extra virgin olive oil and lemon

Pollo ~ 23.95 | Veal ~ 25.95

Pollo Griglia

Char-grilled chicken breast with fresh grilled vegetables and potato of the day ~ 23.95

SEAFOOD

Whole Bronzino (Mediterranean Sea Bass) ~ Market Price

Fillet table side ... Served with a side of linguini with broccoli rabe and cherry tomatoes in garlic & oil

Crab Cake ~ Market Price

Two lump crab cakes baked to perfection, served over a brandy cream sauce with a side of potato and vegetable of the day

Salmone alla Griglia ~ 29.95

Grilled salmon to perfection, served in a balsamic reduction sauce with fresh grilled vegetables and potato of the day

Mussels Marinara ~ 26.95

Select mussels sautéed in extra virgin olive oil, garlic, white wine lemon sauce, or marinara, served over linguini

Capellini Positano ~ Market Price

Jumbo lump crab meat with garlic and fresh tomatoes, a splash of marinara sauce, herbs and white wine

Shrimp & Scallops alla Mediterranean ~ 32.95

Shrimp and pan seared scallops sautéed in a fresh tomato and white wine, extra virgin olive oil sauce, tossed with baby greens and linguini pasta

Linguini & Clams ~ 29.95

Fresh clams in the shell, sautéed in extra virgin olive oil with white wine sauce or marinara

Shrimp & Scallops Marinara or Fra Diavolo ~ 32.95

Jumbo shrimp, sea scallops and mushrooms sautéed with garlic, white wine and our fresh marinara sauce (spicy), served over linguini

Zuppa Di Pesce ~ 36.95

Jumbo shrimp, sea scallops, mussels, calamari and clams sautéed in a zesty marinara sauce or garlic white wine sauce over linguini

Lobster Cioppino ~ Market Price

Half of a Maine lobster surrounded by fresh mussels, clams, scallops, calamari & jumbo shrimp over a large bed of linguini with your choice of red, white or fra diavolo

• Substitute pasta with potatoes & vegetable of the day for 4.95

LITTLE BUDDIES

(FOR CHILDREN 10 & UNDER)
ALL SERVED WITH ICE CREAM CUP

Your Choice ~ 8.95

Chicken Fingers

Ravioli Marinara or Butter

Chicken Parmigiana

Hamburger with Fries

DESSERTS

Please ask your server
to show you today's selections

BEVERAGES

Coffee • Tea • Milk • Soda ~ 2.50

Espresso ~ 3.50

(No Free Refills)

SHARING CHARGE - 7.95 PER PERSON.
GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

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