

Lubrano's Lunch Menu

We proudly bake our bread on premises

Salads

Seared Sesame Tuna

Fresh sushi grade ahi tuna in a sesame crust, seared to medium rare. Sliced and set around a sugar snap pea salad with a sesame- ginger- cilantro vinaigrette.

\$12.95

Caesar Salad

Romaine lettuce -homemade caesar dressing - shaved Parmigiano - focaccia croutons - Cracked pepper.

\$8.95

Mozzarella Caprese

Fresh homemade wet mozzarella , Roma tomatoes seasoned with X.V olive oil and fresh basil with a touch of aged balsamic vinegar.

\$10.95

NEW

Insalata Nostra

Wild arugola, iceberg, green leaf and baby spinach with thinly sliced red onion then tossed with the finest extra virgin olive oil, sea salt and red wine vinegar.

\$10.95

Trattoria Salad

Mixed field greens tossed with sundried cranberries, roasted peppers, red onions, Gaeta olives and gorgonzola, drizzled with House balsamic vinaigrette.

\$8.95

Garden " House " Salad

Field greens, carrot , cherry tomatoes, red onions & Gaeta & Sicilian olives .Choice of homemade dressings.

\$7.95

NEW

Baby Spinach Insalata Caprino

Organic baby spinach,balsamic vinaigrette,red onion ,tomatoes and Vermont goat cheese topped with crumbled hickory smoked bacon.

\$10.95

NEW

Iceberg Wedge

Iceberg wedge topped w/our famous Blue- Balsamico dressing, crumbled Gorgonzola & cracked pepper.

\$7.95 Add crumbled applewood smoked bacon- \$ 1.50

Baby Arugola Salad

Baby arugola, prosciutto ribbons, walnuts, pignoli nuts in lemon & X.V. olive oil

\$11.95 Add Shaved Parmigiano Reggiano - \$ 3.95

Add Grilled Shrimp- \$5 - Grilled Chicken - \$ 4 - Add Grilled Steak - \$8 - Add Seared Sesame Tuna - \$8

Homemade Soups

Stracciatella Alla Romana

Our Italian eggdrop soup with baby spinach and grated Parmigiano Reggiano.

\$5.95 Bowl Only

NEW

Escarole And Bean Soup

A classic Neapolitan dish served with garlic crostini.

\$6.95 Bowl- Cup \$4.95

Tortellini & Escarole

A Neapolitan soup made with escarole the old world style with fresh tortellini & grated Parmigiano

\$6.95 Bowl Only

Lobster & Crab Bisque.

Our famous lobster and crab bisque & sherry.

\$6.95 Bowl / Cup \$ 4.95

Pasta e Fagioli

Pasta e Fazul. Grandma's recipe!

\$5.95 Bowl / Cup \$ 3.95

Hot & Cold Appetizers

Lubrano Cutting Board (Antipasto)

An assortment of Prosciutto di Parma, wet mozzarella, baby eggplant , fire roasted peppers, soppressata, aged provolone and many others of the Chef's choices!!

\$17.95

Spicy, Garlicky Shrimp (For 2)

Sautéed in lotsa garlic, X.V.O.O , wine ,chili flakes.

\$16.95

Escarole Sautee

Pignoli, walnuts, black olives, raisins, capers, sautéed in X.V. olive oil and garlic. Served with garlic crostini.

\$10.95

Bruschetta Al Pomodoro E Basilico

Toasted homemade bread crostini topped with mozzarella, diced tomatoes, basil, garlic and X.V.O.O

\$7.95

Garlic Bread

\$3.95 With cheese \$ 4.95

Baked Clams Oreganata

Littleneck clams, organata bread crumbs, & lemon-butter.

\$8.95 1/2 Doz. - \$ 15.95 Doz.

"Agrodolce" Shrimp & Calamari (For 2)

Shrimp & fried calamari sautéed with sweet cherry peppers, pignoli nuts and golden raisins in our sweet and sour balsamic glaze.Don't pass this up!

\$16.95

Mussels Marinara Or Napoli

Fresh Prince Edward Island mussels sautéed in garlic and X.V.O.O.finished with marinara or the Napoli in our garlic and white wine sauce.

\$9.95 For 1 - \$16.95 For 2

Broccoli Rabe And Sausage

Grilled sausage & sautéed broccoli rabe topped with smoked mozzarella on our artisan Italian bread .A Neapolitan classic!!

\$11.95

Baked Eggplant Rollatine

Eggplant stuffed with ricotta then topped with mozzarella and homemade tomato sauce, finished in our brick oven.

\$9.95

Broccoli Rabe Sautee

Broccoli rabe x.v olive oil,garlic & white wine

\$8.95

Classic Fried Calamari , Buffalo or Balsamic-Honey Glazed

Our famous fried calamari served thr ee ways. Classic with marinara sauce. Buffalo- w/ buffalo sauce, blue cheese & celery & Balsamic Honey glazed.Also great to share.

\$11.95

Grilled Pizzas

Grilled Pizza

Oak Grilled homemade dough topped with melted fresh mozzarella, wild baby arugola which has been tossed in extra virgin olive oil and lemon, thinly sliced Prosciutto di Parma and shaved Parmigiano Reggiano. You have to try this. Amazing! Great to share.

\$18.95

Grilled Pizza Napoli

Fresh cherry tomatoes, black Gaeta olives, garlic, X.V. olive oil over oak grilled pizza dough and melted mozzarella. BUONISSIMO!!!! You gotta try this!! Great to share.

\$17.95

All artisan sandwiches and wraps come with choice of Rosemary-Sea Salt fries or house salad.

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Artisan Bread Sandwiches & Wraps

Vegetariano

Fresh wet mozzarella, roasted peppers ,grilled baby italian eggplant drizzled with X.V.Olive Oil & aged Balsamic.
\$8.95

Italiano

Prosciutto Di Parma,roasted peppers,fresh wet mozzarella, sharp provolone, soppressata salami & grilled baby eggplant.
\$9.95

Al Fresco

Thinly sliced imported prosciutto di Parma, smoked mozzarella,& sautéed shrimp & wild arugola
\$11.95

Lubrano's Signature Steak

Sliced steak with peppers,onions and mushrooms with White American cheese on toasted Italian bread.
\$9.95

Veal Parmigiana

Top round milk fed veal cutlet topped with homemade tomato sauce and mozzarella. On italian or homemade rosemary bread.
\$11.95

Eggplant Parmigiana

Sliced egg battered eggplant topped w/ tomato sauce & mozzarella. On Italian or homemade rosemary bread.
\$10.95

Grilled Chicken Bacon Ranch Wrap

Grilled chicken ,thick cut smoked bacon,lettuce, tomato drizzled with ranch dressing on white or wheat wrap.
\$9.95

Chicken Caesar Wrap

Grilled chicken, crisp romaine, shaved Parmigiano Reggiano & homemade caesar dressing. White or whole wheat wrap.
\$9.95

Dominick's Steak Sandwich

Pan seared strip steak sliced and topped with garlic braised broccoli rabe ,smoked mozzarella and pan jus on toasted artisan Italian bread.Owner's favorite!!
\$12.95

Chicken Parmigiana

Breaded chicken cutlet, homemade tomato sauce and mozzarella. On Italian or homemade rosemary bread.
\$10.95

Homemade Meatball Parmigiana

Homemade Lubrano recipe meatballs topped with tomato sauce and mozzarella.
\$9.95

Tuscan B.L.T

Thick cut smoked bacon,ripe tomatoes, crisp lettuce and a touch of mayo on artisan Italian bread.
\$10.95

Brooklyn Sausage & Pepper

Homemade sweet sausage, mild onions, red peppers in our signature family recipe marinara on Artisan Italian bread
\$10.95

Peppers & Eggs Or Potato & Eggs

This is on the menu because it send me racing into my childhood when my Nonna used to make me this as a quick snack. Life was simple and delicious.
\$8.95

The 18th Ave.

Used to eat this all the time when i lived in Brooklyn! Grilled chicken, roasted peppers, fresh mozzarella and arugola. X.V. olive oil and balsamic on italian bread from Brooklyn
\$11.95

Capri

Homemade mozzarella, roasted peppers ,saesoned tomatoes, basil X.V olive oil and aged balsamic.
\$8.95

Broccoli Rabe And Sausage

Grilled sausage & sautéed broccoli rabe topped with smoked mozzarella on our artisan Italian bread .A Neapolitan classic!!
\$11.95

The Milanese

Breaded and pan fried chicken cutlet topped with onions, arugola and cherry tomatoes with a hint of lemon and extra virgin oil
\$11.95

Entrées served with house salad and Homemade rosemary bread

Pastas

Linguine with Clams

Fresh Littleneck clams in our white or red clam sauce.
\$13.95

Stuffed Rigatoni Margherita

Rigatoni stuffed with ricotta & mozzarella, tossed with homemade marinara, fresh homemade mozzarella, basil.
\$11.95

Rigatoni Sorrentino

Grilled eggplant & smoked mozzarella, marinara.
\$10.95

Baked Pasta Combo

A trio of stuffed shells, manicotti, and cheese ravioli baked with our meat sauce and topped with mozzarella.
\$10.95

Manicotti Bolognese

Cheese stuffed manicotti topped with our meat sauce and mozzarella
\$10.95

Eggplant Rollatine

Eggplant stuffed with ricotta then topped with marinara sauce and mozzarella. Served with spaghetti.
\$11.95

Penne Arrabbiata

Spicy sausage, onions, mushrooms, spicy tomato sauce.
\$12.95

Penne Basilico

Penne pasta tossed with italian plum tomato marinara sauce with garlic, basil & virgin olive oil.
\$10.95

Rigatoni Broccoli Rabe & Sausage

Broccoli rabe & sausage sautéed in X.V.O.O Aand galic.
\$12.95

Rigatoni Alla Vodka

Rigatoni pasta tossed with our vodka sauce
\$11.95

Penne Bolognese

Penne with our traditional Bolognese meat sauce
\$10.95

Meat Lasagna

Original triple layered lasagna with homemade tomato sauce and mozzarella,
\$10.95

Gnocchi Margherita

Fresh potato gnocchi tossed with our homemade marinara, fresh homemade wet mozzarella and basil.
\$11.95

Linguine Estate

linguine pasta in a fresh chopped Roma tomatoes, basil, X.V olive oil and parmigiano sauce. The simple ingredients of the Mediterranean diet
\$10.95

Baked Stuffed Shells

With mozzarella
\$10.95

Eggplant Parmigiana

Sliced egg battered eggplant topped with homemade tomato sauce and mozzarella. Served with pasta.
\$11.95

Gigantoni Romano

igantoni pasta (Extra big rigatoni) in a tomato, Romano and house made Ricotta cheese sauce with fresh basil and fresh cracked pepper. Simple
\$11.95

Chicken

Chicken Ciambotta

Pan seared chicken with grilled sausage, roasted potatoes, roasted peppers, onions, wood mushrooms in a rich wine sauce.
\$13.95

Chicken Lubrano

Chicken, broccoli rabe, roasted peppers and sundried tomatoes in a rich wine sauce and melted smoked mozzarella.
\$13.95

Chicken Savoy

Chicken breast topped with spinach, roasted peppers and roasted garlic in a balsamic demiglace.
\$13.95

Chicken Milanese

Golden panfried breaded chicken breast topped with arugola, pomodoro and red onion insalata.
\$13.95

Chicken Parmigiana

Beautiful breaded chicken breast topped with homemade sauce and mozzarella then baked and served with pasta.
\$12.95