

Lubrano's Pizza Menu

Pizzas are 12" size for one person or to be shared as an appetizer

Brick Oven Pizzas

Regular Cheese Pizza

8.95

Chicken Parmigiana Pizza

Our homemade breaded chicken parmigiana atop our cheese pizza and finished with freshly grated

Parmigiano Reggiano.

12" Personal \$ 12.95

Vodka Sauce Pizza

Our famous vodka sauce topped with lots of mozzarella and grated Parmigiano cheese .

12" Personal \$ 11.95

Low fat Plum Tomato Marinara " No Cheese "

Our pizza made with our Lubrano recipe marinara, fresh basil and garlic. For the Original Neapolitan pizza. Very tasty !!

12" Personal \$ 9.95

Gourmet Toppings

Roasted peppers \$ 3.95 * Braised Baby Spinach \$ 5.95 . Other specialty toppings will be priced accordingly.

18" Large

Eggplant Parmigiana Pizza

Homemade eggplant layered with mozzarella and tomato sauce on our pizza and finished with freshly

grated Parmigiano Reggiano.

12" Personal - \$ 12.95

Special " Everything " Pizza

Sausage, peppers, onions, mushrooms and extra cheese pizza. "Mamma Mia"

12" Personal - \$ 12.95

NEW **SPICY** Buffalo Chicken Pizza

Freshly breaded chicken breast tossed with our homemade buffalo sauce and crumbled blue cheese then cooked to perfection in our brick oven.

12" Personal \$ 12.95

Additional Toppings

Sausage * Pepperoni * Onions * Peppers *
Mushrooms * Extra Cheese * Fresh Garlic *

Broccoli * Tomatoes.

12" Personal \$ 1.95 Each



Margherita " Traditional Neapolitan

Pizza made with the utmost attention to the details of Old school Neapolitan pizza making. Fresh homemade dough, sauce made with imported Italian tomatoes, fresh basil and homemade fresh wet mozzarella.

12" Personal \$ 11.95

White Brick Oven Pizzas

Traditional White Pizza

Pizza made with ricotta cheese, mozzarella, grated parmigiano and romano.

12" Personal \$10.95

Pomodoro

Fresh sliced Roma tomatoes, basil, garlic and extra virgin olive oil seasoned to perfection and placed atop our mozzarella pizza.

12" Personal \$ 10.95

Garden Pizza

Fresh chopped Roma tomatoes, red onion and garlic atop our mozzarella pizza with extra virgin olive oil and fresh basil.

12" Personal \$ 10.95

Tegola Pizza (Broccoli Rabe & Sausage)

Grilled sausage and broccoli rabe atop our mozzarella pizza

12" Personal \$ 12.95

NEW Grilled Chicken - Bacon - Ranch Pizza

Grilled chicken breast , crumbled smoked bacon and ranch atop our mozzarella pizza.

12" Personal \$ 12.95

WHOLE WHEAT &
GLUTEN FREE PASTA
AVAILABLE

Served with house mesculine salad and fresh baked rosemary bread.

ADD CHICKEN TO ANY DISH \$ 4.95 * SHRIMP \$ 6.95 EXTRA.



Pasta Della Casa Lubrano

Mezzi Rigatoni Chicken Al Gorgonzola

Chicken ,mushrooms ,marsala sauce ,gorgonzola.
\$18.95

Penne Arrabiata

Spicy sausage,onions,mushrooms ,spicy tomato sauce.
\$ 17.95

Linguine With Escarole And Beans

Sautéed escarole and cannellini beans in garlic Extra
virgin olive oil and white wine.Buonissimo!!!
\$17.95

Chicken & Broccoli Cavatelli

Pan Seared chicken & broccoli ,lemon wine sauce
\$17.95

NEW

Linguine Pesto... Americano or Traditional.

Fresh imported linguine tossed with homemade basil
cream sauce for the Americano way or basil pesto,
shaved parmigiano and cracked pepper (No cream)
for the traditional Italian way.
\$16.95

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
\$16.95

Ravioli Trattoria

Cheese filled ravioli with a hickory smoked bacon
and wood mushrooms cream sauce.
\$17.95

Penne Shrimp Aurora

Jumbo Shrimp , wild Arugula in Tomato Cream Sauce
\$17.95

Linguine Clam Sauce.

Fresh Littleneck clams (1 Doz) in our white or red
clam sauce.
\$19.95

Pappardelle Capri

Shrimp, chicken & mushrooms in a cream sauce.
\$17.95

Fettuccine Palermo

Fettuccine with onions, peas , shrimp and prosciutto
in a tomato cream sauce.
\$17.95

Rigatoni Alla Vodka

Rigatoni pasta tossed with our vodka sauce.
\$17.95

Spaghetti Alla Carbonara

Prosciutto cotto & onions sautéed then finished in a
cream sauce w/ lots of grated cheese.
\$16.95

Rigatoni Sorrentino

Grilled eggplant & smoked mozzarella,marinara.
\$17.95

NEW

Pasta Rags Alla Sinatra

Fresh pasta rags with sweet sausage, roasted
peppers and vidalia onions in a robust tomato
sauce sprinkled with pecorino romano & cracked
pepper.
\$18.95

NEW

Bucatini Amatriciana

Imported bucatinii pasta in a robust pancetta and
onion tomato sauce.A classic!!
\$17.95

Gnocchi Al Pesto & Shrimp Con Gorgonzola

Fresh basil pesto with sautéed shrimp and topped
with crumbled gorgonzola cheese with gnocchi .
\$18.95

Stuffed Rigatoni Margherita

Rigatoni stuffed with ricotta & mozzarella, tossed
with homemade marinara, fresh homemade
mozzarella, basil.
\$17.95

Spaghetti Garlic And Oil Our Way

Aglie e olio, a neapolitan classic with a twist.
Sautéed fresh garlic,anchovies, red pepper flakesin
extra virgin olive oil and topped with oreganata
bread crumbs, freshly grated Parmigiano Reggiano
\$16.95

Lobster Ravioli Alla Vodka

Black lobster filled ravioli served with our vodka
sauce then topped with lump crab meat.
\$18.95

Fettuccine Puttanesca

Fettuccine in a fresh tomato, caper, black oliveonion
and anchovy tomato sauce.
\$16.95

Rigatoni Bolognese

Traditional Meat sauce tossed with imported penne ,
grated Parmigiano & cracked pepper.
\$17.95

Rigatoni Broccoli Rabe And Sausage

Broccoli rabe & sausage sautéed in X.V.O.O and
garlic.
\$18.95

Gnocchi Reggiano

Fresh gnocchi, homamade tomato sauce and
parmigiano.
\$16.95

Gnocchi Margherita

Fresh potato gnocchi tossed with our homemade
marinara, fresh homemade wet mozzarella and basil.
\$16.95

Penne Basilico

Penne pasta tossed with italian plum tomato
marinara sauce with garlic, basil & virgin olive oil.
\$16.95



Beef Braciola & Meatballs

Homemade Napolitan beef braciola stuffed with
garlic, parsley, pignoli and grated Pecorino Romano
and Grandma's meatballs. Over pasta with "Sunday
Sauce." Traditional
\$18.95

NEW

Gigantoni Romano

Gigantoni pasta (Extra big rigatoni) in a tomato,
Romano and house made Ricotta cheese sauce with
fresh basil and fresh cracked pepper. Simple
\$16.95

NEW

Capellini Vesuvio

Shrimp, arugula, cherry tomatoes, seafood sauce.
\$19.95

NEW

Black Fettuccine Malossa

Fresh black fettuccine with sautéed jumbo shrimp
and scallops, then finished in a sherry cream sauce.
\$19.95

We proudly bake all of our bread on premises

Served with house mesculine salad and fresh baked rosemary bread.

ADD CHICKEN TO ANY DISH \$ 4.95 * SHRIMP \$ 6.95 EXTRA.

Oven Baked Pasta Dishes

Manicotti Bolognese

Cheese manicotti topped with meat sauce and mozzarella
\$15.95

Eggplant Parmigiana

Sliced egg battered eggplant topped with homemade tomato sauce and mozzarella. Served with pasta.
\$17.95

Baked Pasta Combo

A trio of stuffed shells, manicotti, and cheese ravioli baked with our meat sauce and topped with mozzarella.
\$16.95

Baked Stuffed Shells

Jumbo shells filled with imported ricotta then also topped with our " Sunday Sauce" and mozzartella . Finished in our brick oven.
\$16.95

Meat Lasagna

Original triple layered lasagna with homemade tomato sauce and mozzarella.
\$17.95

Eggplant Rollatine

Eggplant stuffed with ricotta, then topped with tomato sauce and mozzarella.
\$18.95

Baked Ziti

Baked panne pasta with our homemade tomato sauce, ricotta and mozzarella. Finished in our brick oven.
\$16.95

Baked Cheese Ravioli

Ricotta filled ravioli topped with " Sunday Sauce " and mozzarella then finished in our brick oven. Sometimes you just feel like havin ravioli!
\$16.95

Cannelloni Della Nonna

Homemade pasta filled with ground beef and ricotta topped with homemade tomato sauce and mozzarella then baked in our brick oven.
\$17.95

Lubrano's Seafood Specialties

Linguine Pescatore

Shrimp, clams, New Zealand mussels, calamari, mussels, and scallops sautéed to perfection with garlic & X.V olive oil finished our mild, medium or Diavolo plum tomato marinara
\$20.95

Cajun Salmon with Broccoli Rabe

Cajuned fresh salmon filet topped with our house specialty broccoli rabe . Served with roasted garlic mashed potatoes.
\$23.95

Salmon Piccata

Fresh salmon filet in a lemon-caper butter sauce.
\$22.95

Spicy Garlicky Salmon

Pan seared salmon filet in our famous spicy garlicky sauce served with chef's vegetables.
\$23.95

Shrimp Scampi

Large shrimp sautéed in garlic and X.V olive oil then finished in our lemon butter scampi sauce over linguini
\$22.95

Shrimp Marinara or Fra Diavolo

Sautéed shrimp in our fresh plum tomato marinara, garlic and basil served regular or spicy Fra Diavolo sauce.
\$21.95

Lubrano's Combinations

Chicken & Shrimp Amici

Chicken breast sautéed with hickory smoked bacon , jumbo shrimp and arugola in a light cream sauce.
\$22.95

Jumbo Shrimp and Veal Piccata

Jumbo shrimp and milk fed veal in a lemon caper butter sauce. An Italian classic!
\$23.95

Lubrano's Trio Parmigiana

Veal, chicken, and shrimp parmigiana. Served with pasta.
\$22.95

Trio Francese

Veal, chicken ,shrimp eggdipped and served in a lemon wine sauce with roasted garlic mashed and vegetables.
\$24.95

ADD CHICKEN TO ANY DISH \$ 4.95 * SHRIMP \$ 6.95 EXTRA.

Steakhouse Cut Steaks

N.Y Strip & Shrimp Murphy

Grilled steakhouse cut N.Y strip steak and shrimp in a spicy onion, hot cherry pepper , mushrooms & potatoes in a spicy Murphy sauce.
\$27.95

N.Y Strip Nico

Strip steak topped with mozzarella in a prosciutto and wine demiglace.
\$23.95

NEW

Steak Sinatra

N.Y. strip steak topped with sautéed garlicky broccoli rabe and smoked mozzarella, grilled to your liking. Served with roasted garlic mashed potato.
\$26.95

NEW

N.Y Strip " Drunk & Dirty "

Pan seared 16 oz N.y Strip steak in a brandy-cracked pepper cream sauce.
\$25.95

N.Y Strip Gorgonzola

Grilled steakhouse cut strip steak , topped with Gorgonzola. Served with steakhouse style iceberg wedge with our bleu cheese-balsamico dressing & fresh cracked pepper. Low carb!
\$24.95

Steak Pizzaiola

Choice strip steak done Pizzaiola style with garlic and black Gaeta olives , then finished in an Imported plum tomatoe marinara, topped with mozzarella.
\$24.95

N.Y. Strip Steak al Prezzemolo e Aglio

Pan seared N.Y. strip steak in a garlic and parsley infused demi glace with roasted garlic mashed potatoes.
\$24.95

Chicken

Chicken Savoy

Chicken breast topped with spinach, roasted peppers and roasted garlic in a balsamic demiglace.
\$22.95

Chicken Lubrano

Chicken , broccoli rabe, roasted peppers and sundried tomatoes in a rich wine sauce and melted smoked mozzarella.
\$24.95

Chicken Amico

Chicken breast in a hichory smoked bacon cream sauce and baby arugola.
\$21.95

Chicken Ciambotta

Pan seared chicken with grilled sausage, roasted potatoes,roasted peppers, onions, wood mushrooms in a rich wine sauce.
\$22.95

Chicken Milanese

Golden panfried breaded chicken breast topped with arugola , pomodoro and red onion insalata.
\$23.95

Chicken Toscano

Chicken with vinegary peppers, artichoke hearts and sundried tomatoes in a rich wine sauce topped with mozzarella.
\$21.95

Pollo Ai Mirtilli And Gorgonzola

Chicken breast cooked in a shallot, sundried cranberry and sweet gorgonzola sherry balsamic demiglace.
\$23.95

Chicken Murphy

Sautéed hot cherry peppers, onions, mushrooms and roasted potatoes in a spicy rich wine sauce.
\$21.95

Chicken Scarpariello

Boneless chicken, Italian sausage, mushrooms and potatoes in a rich wine and vinegar sauce.
\$22.95

" Devil's Chicken "

Pan seared breast of free range chicken served in a spicy garlic white wine sauce topped with broccoli rabe then served with roasted garlic mashed and vegetables.
\$24.95

CHICKEN FRANCESE, MARSALA, PARMIGIANA OR PICCATA AVAILABLE. \$ 20.95

Veal

Veal Bada Bing

Tender veal ,spinach,grilled portobello & mozzarella in a port wine demiglace.
\$23.95

Veal Amalfi Coast

Veal topped with prosciutto, fontina cheese, eggplant, and finished in a citrus wine sauce
\$23.95

Veal Saltimbocca

Top round veal topped with prosciutto & garlic braised spinach then finished w/sherry demiglace and melted Fontina cheese.
\$23.95

Veal Sorrentino

Tender white veal scaloppine topped with fire roasted peppers, prosciutto di parma, and mozzarella in a lemon-butter sauce.
\$22.95

Veal Pizzaiola

Tender white veal in a light plum tomato marinara then topped with fresh mozzarella and gaeta olives.
\$23.95

Veal Duca

Tender veal with sautéed mushrooms in a sherry wine demi then topped with gorgonzola cheese.
\$22.95

VEAL FRANCESE, MARSALA, PARMIGIANA OR PICCATA AVAILABLE. \$ 21.95

Bambini / Kids

Kid's Cheese Pizza

\$7.95 Toppings \$ 1.75

Chicken Parmigiana

Served with spaghetti.
\$11.95

Mozzarella Sticks

\$6.95

Penne Marinara

\$7.95

Cheese Ravioli

With tomato sauce
\$7.95

French Fries

\$4.95

Kid's Combo

Mozzarella sticks, chicken fingers and fries. Served with ketchup.
\$9.95

Catering Available for all occasions

Birthdays * Anniversaries
Office Parties * Baby Showers
Rehearsal Dinners * Etc.....

On and Off Premises

**Gift Cards Available
The Perfect Gift!!!**

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