

LUMIS RESTAURANT



Starters

- **Mussels PEI (GF)**
 - White or Red Sauce
 - \$15
- **Zuppa di Vongole**
 - White or Red broth
 - \$15
 - **Calamari**
 - Marinara sauce
 - \$17
 - **Arancini risotto**
 - Risotto, wild mushrooms, truffle oil Mozzarella, creamy parmesan dip
 - \$15
 - **Ahi Tuna**
 - Sushi grade, peppercorn crust, served over Cucumber grape tomato, wasabi and soy
 - \$18
- **Mozzarella Carrozza**
 - Marinara sauce
 - \$12
- **Sausage & Broccoli Rabe**
 - Garlic and oil
 - \$15

- **Burrata**

- Prosciutto, creamy burrata, tomato, basil

- \$16

- **Shrimp and Avocado**

- shrimp, avocado, red onions, tomato, house dressing

- \$16

- **Salmon Flatbread**

- Norwegian smoked salmon, onions, capers, dill vinaigrette

- \$16

- **Eggplant Rollatini**

- Eggplant Rollatini fresh tomato sauce and basil

- \$14

- **Clams Oreganata**

- Clams Oreganata, home made breadcrumbs, fresh garlic, virgin olive oil, white wine

- \$14

- **Tomato Basil Flatbread**

- Shredded Parmesan

- \$14

Soups

- **Pasta Fagioli**

- Traditional Italian Pasta Fagioli

- \$10

- **Soup of the day**

- Specialty of the day

Salads

- House Salad

- Tomatoes, cucumbers, red onions shredded carrots, vinaigrette dressing

- \$10

- Classic Caesar

- Curtains, romaine letters, fresh shaved parmigiana cheese and Caesar dressings

- \$12

- Seafood Salad

- Shrimp, calamari, scungilli

- \$17

- Lumis Salad

- Romaine, pears, apples, raisins, walnuts, Apple lemon dressing

- \$14

- Endive Salad

- Asparagus, gorgonzola, pecans, basil, lemon walnut dressing

- \$15

- Beet Salad

- Fried goat cheese, Dijon mustard dressing

- \$14

Raw Bar

- Blue Point Oysters

- Blue Point Oysters 6 Piece \$16 12 Piece \$29

- \$16

- Clams on Half Shell

- Clams on Half Shell 6 Piece \$10 12 Piece \$18

- \$10

- Shrimp Cocktail

- Shrimp Cocktail 4/18

- \$18

Pastas

- Mushroom Ravioli (Homemade)

- Porcini cream sauce

- \$25

- Lobster Ravioli (Homemade)

- Pink sauce

- \$28

- Pappardelle (Homemade)

- Wide noodles, fresh tomato, mozzarella

- \$22

- Linguine Clam Sauce

- White or Red

- \$26

- Rigatoni Bolognese

- Traditional ground beef mascarpone cheese | tomato sauce

- \$22

- Penne Vodka

- Penne Vodka Sauce Add Chicken \$7 Add Shrimp \$10

- \$18

- Rigatoni Siciliana

- Sausage, eggplant, tomato, ricotta

- \$23

- Fettucine

- Shrimp, pesto

- \$26

- Frutti di Mare

- Shrimp, clams, mussels, calamari White or Red

- \$32

Main Courses

- Chicken Parmigiana

- Breast of chicken, panko, tomato parmesan cheese, over pasta

- \$24

- Chicken Oreganata

- Breadcrumbs, fine herbs, broccoli rabe, lemon sauce

- \$24

- Chicken Burrata

- Breast of chicken, panko, pan fried, arugula tomatoes, onions, burrata, house dressing

- \$26

- Lumis Chicken

- Shrimp, artichoke hearts, sun dried tomatoes mushrooms, madeira wine sauce

- \$28

- Veal Sorrento

- Tomato, eggplant, prosciutto and mozzarella in light tomato brandy sauce

- \$32

○ **Rack of Lamb**

- Broiled, pistachio crust, honey thyme sauce

○ \$41

○ **New York Strip Loin 14 oz**

- (Grass Fed Hormone Free) Grilled, creamy peppercorn sauce

○ \$41

○ **Veal Chop Milanese**

- Panko parm, arugula, tomato, onions, mozzarella

○ \$36

○ **Salmon**

- Atlantic, broiled, roasted butternut squash Beurre blanc and walnuts

○ \$30

○ **Lumis Ahi Tuna**

- Seared, escarole, soy demi-glace, wasabi

○ \$30

○ **Branzino**

- Grilled, white wine, capers, lemon sauce

○ \$34

○ **Mahi Mahi**

- Blackened, jumbo shrimp, spinach, cajun sauce

○ \$32

○ **Zuppa di Pesce**

- Lobster, shrimp, clams, mussels, calamari, linguine White or Red sauce

○ \$40

- Mixed Grill

- Lobster, scallops, calamari, shrimp Melted brown butter

- \$40

- Shrimp

- Scampi, marinara, fra Diavolo, parmigiana or fried

- \$32

Sides

- Side Dishes

- Brussels Sprouts \$7 | Broccoli rabe \$10 | Escarole \$8 Spinach \$8 | French Fries \$6 | Truffle Fries \$9

Desserts

- Chocolate Mousse cake

- Cappuccino Flavor

- \$12

- Cheesecake

- Cheesecake Italian

- \$12

- Molten Lava Chocolate Chip Cookie

- Molten Lava Chocolate Chip Cookie served with vanilla ice cream

- \$12

- Tartufo

- Tartufo Italian ice cream

- \$12

○ **Homemade Crème Brûlée**

○ Homemade Crème Brûlée

○ \$10

○ **Homemade Tiramisu**

○ Homemade Tiramisu

○ \$10

○ **Sorbet**

○ Flavors Raspberry, Lemon or Mango

○ \$9

○

○ **Chocolate or Vanilla Ice Cream**

○ Chocolate or Vanilla Ice Cream

○ \$7

LUMIS Restaurant

4 Little Falls Road
Fairfield, NJ 07004

Opening Hours:

Tue - Thu: 12pm - 9:30pm

Fri - Sat: 12pm - 10pm

Sun: 12pm - 9pm

Monday Close

Contact:

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