

Evening Menu

restaurant & pizzeria

Antipasto

Meatballs (4)

Hand rolled & slow braised. Served with marinara sauce. 10

Crispy Calamari

Fried calamari & sweet cherry pepper rings, served with marinara sauce & a lemon wedge. 13

Fire Cracker Shrimp

Lightly breaded, deep fried, tossed with a sriracha mayo. Served with bleu cheese. 10

GF Shrimp Cocktail (6)

Served with homemade cocktail sauce. 12

v Fried Italian Mozzarella Sticks (6)

Served with marinara sauce. 8

v Mozzarella Bruschetta

Roma tomato, red onion, fresh mozzarella and basil. (half) 5...(whole) 10

v Cheese Bread

Italian bread, herb garlic spread, melted mozzarella cheese, parmesan cheese. 6

v Garlic Knots

Our homemade pizza dough baked until golden brown, tossed in a herb garlic oil and Pecorino Romano cheese. 6

Carpaccio

GF Ahi Tuna

Thinly sliced and pounded Ahi tuna topped with shredded celery, cherry tomatoes, capers, lemon zest, drizzled with a wasabi soy aioli and EVOO. 13

GF Beef

In house cured tenderloin with a hint of rosemary sliced paper thin, topped with arugula, cherry tomatoes, capers, shaved parmesan, shredded zucchini and our house lemon EVOO. 14

Minestra

Soup of the Day cup 5...bowl 7

Pasta Fagioli

Cannellini beans, onions, prosciutto, ditalini pasta.

Insalata

add protein to any salad: chicken 5, shrimp 8, or Grouper or Atlantic Salmon market price

GF Luna Signature

Fresh artisan greens, spinach, toasted pinenuts, fresh strawberries and fresh apples with creamy honey lemon dressing. half 6... whole 10

Rustica Salad

Mesclun mixed greens, red onions, & tomatoes. Tossed with Balsamic Vinaigrette dressing. half 6... whole 10

Caesar

Romaine lettuce with homemade Caesar dressing served with shaved Pecorino Romano cheese and croutons. half 6... whole 10

GF Caprese Salad

Fresh mozzarella, fresh basil and vine ripe tomatoes drizzled with EVOO, balsamic glaze and topped with lemon zest. 10

GF Kale & Quinoa

A perfect blend of kale and quinoa topped with craisons, red bell pepper, feta, and roasted walnuts finished with a lemon garlic dijon dressing. half 6... whole 10

GF Smoked Salmon

Norwegian smoked salmon, artisan greens, poached asparagus, strawberries, and fresh apples with creamy honey lemon dressing. 13

Pasta

all entrees are served with a half Rustica or Caesar salad.

Spaghetti & Meatballs or Italian Sausage

Al dente pasta topped with our signature marinara sauce and crowned with two hand rolled slow braised meatballs or mild Italian Sausage. 18

GF Rigatoni with Classic Bolognese Sauce

Slow simmered ground sirloin with onions, garlic, wine, spices, crushed tomatoes and a touch of cream tossed with rigatoni pasta. 19

GF Rigatoni with Sausage & PVS

Rigatoni tossed with our signature Pink Vodka Sauce and mild sausage. 19

v Cheese Ravioli

Baked with our signature marinara sauce and mozzarella cheese. 17

v Wild Mushroom Ravioli

Mixed blend of Portobello, Crimini, Shitake, & Porcini mushrooms. Drizzled with Alfredo cream sauce with a hint of white wine and truffle oil. 19

Lobster Ravioli

Jumbo Lobster ravioli served over Pink Vodka Sauce. 22

Lasagna

Layers of ground sirloin, seasoned Ricotta cheese, Mozzarella, and pasta towered to perfection. 18

GF v Fettucine Alfredo

Traditional Alfredo sauce (add Shrimp \$8.00, add Grilled or Blackened Chicken \$5.00, add Vegetables for \$2.00). 17

GF Linguine with Clam Sauce

A dozen middle-neck in shell clams and a generous amount of chopped clams, garlic and herbs simmered in your choice of our white or red wine sauce. 20

Pollo e Vitello

GF Marsala

Marsala cream sauce. Served with linguine. Veal 24...Chicken 20

Parmigiana

Coated in a blend of seasoned bread crumbs and Japanese panko mixture, lightly fried, topped with our signature marinara sauce and mozzarella cheese, then baked to perfection. Served with linguine. Veal 24...Chicken 20...Eggplant 16

GF Picatta

Sautéed in a lemon, butter, white wine, caper sauce. Served with linguine. Veal 24...Chicken 20

GF Francese

Sautéed in a lemon butter white wine sauce. Served with linguine. Veal 24...Chicken 20

Frutti Di Mare

Red Grouper Almondine

Encrusted with almonds and Panko. Topped with a white wine butter sauce. Served with broccoli. 24

Pesto Baked Atlantic Salmon

Fresh Filet of Atlantic salmon topped with pesto then baked and served over Parmesan risotto crowned with fire roasted peppers and a pesto cream sauce. 22

A v Zuppe Di Pesce

Clams, mussels, calamari, and shrimp simmered in your choice of marinara or Fra Diavolo sauce. Served over linguine. 29

GF A Shrimp Fra Diavolo

Sauteed with fresh garlic, white wine, spicy marinara sauce and finished with fresh basil. Served with anglehair. 24

GF Shrimp Scampi

Sauteed in a fresh garlic, white wine, lemon, butter sauce. Served over linguine. 24

Casa Speciale

Veal Sorrento

Pan seared veal, topped with fried eggplant, prosciutto ham, fresh mozzarella then baked. Served over linguine topped with a sherry demi cream sauce. 24

GF Grilled Marinated Chicken Breast

Marinated in Garlic, Lemon, and basil. Grilled to perfection. Served over our Farro and Orzo blend. Drizzled with Balsamic Vinaigrette. 19

GF - Gluten Free A - Spicy v - Vegetarian

20% gratuity will be added to parties of 6+. Not all ingredients are listed. Alert your server of any food allergies. Gluten Free & Wheat pasta are available for an additional charge.