

EVENING MENU

restaurant & pizzeria

Starters

Ahi Tuna Napoleon

Seared Ahi tuna, avocado, red onion, ginger ponzu, & wasabi aioli 14

5 Spice Kahlua Duck Rolls (3)

Slow roasted, hand picked duck in spring roll wrap with sambal syrup. 14

Crispy Calamari

Fried calamari served with side of hot pepper relish. 13

Hot jalapeno crab dip

Served with toast point. 13

Fire Cracker Shrimp

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

Shrimp Cocktail (6)

Served with homemade cocktail sauce. 12

House made Mozzarella Sticks (4)

Served with marinara sauce. 12

Meatballs (4)

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

Garlic Knots

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

Soup of the Day Cup 5...Bowl 7

Insalata

add protein to any salad: chicken 5, shrimp 8, or fresh fish market price

Luna Signature

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

Wedge Salad

Iceberg lettuce, Roma tomatoes, blue cheese crumbles, & bacon. Served with blue cheese dressing

Rustica

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

Caprese

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

Kale & Quinoa

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

Smoked Salmon

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

Casa Speciale

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

Slow Smoked Baby Back Ribs with Frings.

Made by our Chef Todd Erling, winner of The Food Networks Best in Smoke 2012. 22

Pork Tenderloin

Char broiled, coriander rubbed pork tenderloin. Served with a charred tomato & red onion reduction, over garlic mashed potato. 26

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

Grilled Marinated Chicken Breast

Marinated in Garlic, Lemon, and basil. Grilled to perfection. Served over our Farro and Orzo blend. Drizzled with Balsamic Vinaigrette. 22

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

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. 20

Rigatoni with Sausage & PVS

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

Cheese Ravioli

Baked with our signature marinara sauce and mozzarella cheese. 17

Portobello Mushroom Ravioli

Portobello mushrooms. Drizzled with Alfredo cream sauce with a hint of white wine and truffle oil. 19

Rustic Lobster Ravioli

Made in house with a Parmesan cream finish. (one full tail) 28

Lasagna

Layers of ground sirloin, seasoned Ricotta cheese, Mozzarella, and pasta towered to perfection. Add Bolognese sauce for \$1 18

Fettucine Alfredo

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

Linguine with Clam Sauce

A dozen little-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. 22

Pollo & Vitello

Marsala

Marsala cream sauce. Served with linguine. Veal 26...Chicken 22

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 spaghetti. Veal 24...Chicken 21...Eggplant 17

Picatta

Sautéed in a lemon, butter, white wine, caper sauce. Served with linguine. Veal 24...Chicken 21

Frutti Di Mare

Fish of the Day Market Price

Honey Ginger Salmon

Fresh Filet of Salmon pan seared. Served over lobster infused risotto with Havarti cheese and fresh asparagus. 26

Zuppe Di Pesce

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

Shrimp Fra Diavolo

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

Shrimp Scampi

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

 - Gluten Free  - Spicy  - 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.