

## Antipasti

<b>Antipasto for Two</b>	<b>12.99</b>	<b>Eggplant Involtini</b>	<b>9.99</b>
<i>Traditional Italian meats, cheese and vegetables served over field greens.</i>		<i>Rolled and stuffed with prosciutto, roasted peppers and ricotta cheese in a plum tomato basil sauce.</i>	
<b>Fried Calamari</b>	<b>9.99</b>	<b>Sausage &amp; Rabe</b>	<b>9.99</b>
<i>Served with our homemade cocktail sauce. Add spicy cherry peppers.</i>		<i>Homemade Italian sausage served over a bed of sautéed broccoli rabe.</i>	
<b>Garlic Bread for Two</b>	<b>2.99</b>	<b>Shrimp Cocktail</b>	<b>11.99</b>
<b>Bruschetta</b>	<b>8.50</b>	<i>Five jumbo shrimp served with cocktail sauce and lemon.</i>	
<i>Grilled Tuscan bread topped with pesto, tomatoes and fresh mozzarella cheese.</i>		<b>Luna's Homemade Meatballs</b>	<b>5.99</b>
<b>Arancini al Forno</b>	<b>9.99</b>	<i>Two meatballs made with veal, beef and pork in marinara sauce.</i>	
<i>Two fried Italian rice balls stuffed with meatball, peas and mozzarella cheese served with marinara sauce.</i>		<b>Cozze in Bianco</b>	<b>11.99</b>
<b>Calamari fra Diavolo</b>	<b>11.99</b>	<i>Black mussels served in a garlic, white wine sauce with diced tomatoes and basil.</i>	
<i>Sautéed in a spicy plum tomato sauce.</i>			

## Insalata

<b>Caesar Salad</b>	<b>6.99</b>	<b>Chef Salad</b>	<b>7.50</b>
<i>Romaine lettuce tossed with Caesar dressing and croutons.</i>		<i>Field greens and assorted vegetables topped with feta or blue cheese in a balsamic vinaigrette or blue cheese dressing.</i>	
	<i>With grilled chicken 9.99</i>	<i>With grilled chicken 10.99</i>	
	<i>With grilled shrimp 11.99</i>	<i>With grilled shrimp 13.99</i>	
<b>Caprese Salad</b>	<b>8.99</b>		
<i>Fresh mozzarella, tomato, basil and extra virgin olive oil.</i>			

## Pasta

<b>Gnocchi al Pomodoro</b>	<b>16.99</b>	<b>Farfalle</b>	<b>15.99</b>
<i>Nonna Anna's homemade potato gnocchi in a light plum tomato sauce topped with fresh mozzarella cheese.</i>		<i>Chicken and broccoli in a white wine, garlic and oil sauce topped with toasted parmesan bread crumbs.</i>	
<b>Linguine Carbonara</b>	<b>17.99</b>	<b>Penne al Forno</b>	<b>16.99</b>
<i>Linguine with pancetta and peas in an egg cream sauce.</i>		<i>Penne marinara with meatball, sausage, ricotta and mozzarella cheese baked in the oven.</i>	
<b>Fusilli alla Norma</b>	<b>16.99</b>	<b>Fusilli con Gamberi</b>	<b>19.99</b>
<i>Homemade fusilli tossed with roasted eggplant and ricotta salata cheese in a plum tomato sauce.</i>		<i>Homemade fusilli with shrimp, artichokes, broccoli rabe, tomato, garlic and extra virgin olive oil.</i>	
<b>Penne alla Vodka</b>	<b>17.99</b>	<b>Linguine Frutti di Mare</b>	<b>19.99</b>
<i>With chicken and asparagus in a vodka, tomato, basil cream sauce. Substitute Shrimp 19.99</i>		<i>Shrimp, calamari and mussels in a light plum tomato sauce.</i>	
<b>Linguine with Meatballs</b>	<b>14.99</b>	<b>Lobster Ravioli</b>	<b>21.99</b>
<b>Cheese Ravioli with Meatballs</b>	<b>17.99</b>	<i>In a wild mushroom, diced tomato and basil cream sauce.</i>	
<b>Risotto del Giorno</b>	<i>1/2 portion- full portion-</i>		

*- Add a House Salad to any Pasta for \$2.00 -*

## Catering & Private Parties

*Luna Rossa is available for catering your home or office party. We are also able to accommodate private functions for up to 80 people with either family style or individual plate service.*

*Just ask and we will customize a menu for your specific needs.*

*— See our take-out menu for more information —*

## Entrees

<b>Veal, Chicken or Eggplant Parmigiana</b>	<b>Eggplant 14.99</b>
<i>Breaded cutlet topped with tomato sauce and mozzarella cheese, served with penne pasta.</i>	<b>Chicken 15.99</b>
	<b>Veal 16.99</b>
<b>Roasted Chicken</b>	<b>Whole Chicken 17.99</b>
<i>Seasoned with roasted garlic, rosemary and lemon, served with garlic mashed potatoes.</i>	<b>Half Chicken 12.99</b>
<b>Veal or Chicken Marsala</b>	<b>Chicken 16.99</b>
<i>With prosciutto and mushrooms in a Marsala wine sauce, served with arancini.</i>	<b>Veal 18.99</b>
<b>Veal or Chicken Saltimbocca</b>	<b>Chicken 17.99</b>
<i>Topped with prosciutto, sage and mozzarella cheese in a white wine sauce, served with arancini.</i>	<b>Veal 19.99</b>
<b>Braised Pork Shank</b>	<b>20.99</b>
<i>Cooked low and slow in a light marsala wine sauce, served with asparagus risotto.</i>	
<b>Chicken Braciolettini</b>	<b>17.99</b>
<i>Breaded baked chicken breast, stuffed with prosciutto, mozzarella and artichokes in a roasted red pepper white wine sauce, served with roasted potatoes and sautéed spinach.</i>	
<b>Grilled 14 oz. Ribeye Fiorentina</b>	<b>21.99</b>
<i>Topped with garlic, extra virgin olive oil and rosemary, served with garlic mashed potatoes and crispy fried onions.</i>	
<b>Veal Meatloaf</b>	<b>18.99</b>
<i>Topped with a wild mushroom demiglaze, served with garlic mashed potatoes.</i>	
<b>Filet of Sole Francese</b>	<b>19.99</b>
<i>Dipped in an egg batter and pan fried in a lemon, caper, white wine sauce, served with asparagus risotto.</i>	
<b>Panko Crusted Haddock</b>	<b>18.99</b>
<i>Drizzled with a homemade tartar sauce, served with sautéed broccoli rabe.</i>	
<b>Baked Salmon</b>	<b>20.99</b>
<i>Stuffed with crabmeat, vegetables and ricotta cheese in a white wine sauce, served with roasted potatoes and sautéed spinach.</i>	

*- Add a House Salad to any Entree for \$2.00 -*

## Sides

<b>Sautéed Broccoli Rabe</b>	<b>4.00</b>	<b>House Salad</b>	<b>4.00</b>
<b>Sautéed Asparagus</b>	<b>4.00</b>	<b>Risotto</b>	<b>5.00</b>
<b>Sautéed Mixed Vegetables</b>	<b>4.00</b>	<b>Penne or Linguine</b>	<b>5.00</b>
<b>Sautéed Broccoli</b>	<b>4.00</b>	<i>With Marinara, Garlic &amp; Oil or Alfredo sauce.</i>	
<b>Sautéed Spinach</b>	<b>4.00</b>	<b>Homemade Fusilli</b>	<b>6.00</b>
<b>Garlic Mashed Potato</b>	<b>4.00</b>	<i>With Marinara, Garlic &amp; Oil or Alfredo sauce.</i>	
<b>Roasted Potatoes</b>	<b>4.00</b>	<b>Crispy Fried Onions</b>	<b>4.00</b>
		<b>Meatball</b>	<b>each 3.00</b>

## Kids Menu

<b>Cheese Pizza</b>	<b>6.99</b>	<b>Chicken Cutlet</b>	<b>8.99</b>
<b>Kids Pasta</b>	<b>4.99</b>	<i>Plain chicken cutlet with penne marinara.</i>	
<i>Penne with marinara sauce.</i>		<b>Cheese Ravioli</b>	<b>5.99</b>
<b>With Two Meatballs</b>	<b>7.99</b>	<b>Kids Penne Alfredo</b>	<b>5.99</b>

## *Pizza*

	Reg.	Lg.
<b>Margherita: Fresh Mozzarella, Sliced Tomato, Garlic, Oil &amp; Basil</b>	11.99	14.99
<b>Cheese Pizza: Marinara &amp; Mozzarella</b>	10.99	12.99
<b>Luna Rossa Pizza: Plum Tomato Sauce &amp; Pepperoni with Ricotta, Mozzarella, Fontina &amp; Parmesan Cheeses</b>	12.99	15.99
<b>Pesto &amp; Salad Pizza: with Grilled Chicken &amp; Mozzarella topped with a Cold Field Green, Diced Tomato Salad</b>	12.99	15.99
<b>Grilled Chicken Pizza: Marinara, Fresh Mozzarella, Roasted Red Peppers, Caramelized Onions &amp; Kalamata Olives</b>	13.50	16.50
<b>Prosciutto Pizza: Plum Tomato Sauce, Prosciutto, Spinach &amp; Mozzarella Cheese</b>	12.99	16.50
<b>Shrimp Scampi Pizza: Sliced Tomato, Garlic, Olive Oil, Spinach, Diced Tomatoes &amp; Mozzarella</b>	13.99	17.99
<b>Sausage &amp; Roasted Potato Pizza: Garlic, Caramelized Onions &amp; Wild Mushrooms, drizzled with Truffle Oil</b>	13.50	16.50
<b>Spicy Sopressata Pizza: Spicy Cherry Peppers, Marinara &amp; Mozzarella Cheese</b>	12.99	15.99
<b>Primavera Pizza: Garlic &amp; Olive Oil, Sliced Tomatoes, Grilled Eggplant, Roasted Red Peppers, Rabe &amp; Mozzarella Cheese</b>	13.50	16.50

*Create Your Own Pizza or Calzone ~ Reg. \$9.00 Lg. \$11.00*

1 Marinara Sauce      2 Garlic & Extra Virgin Olive Oil      3 Pesto

## *Toppings*

Onions 1.00	Mozzarella Cheese 1.50	Pepperoni 1.50
Roasted Peppers 1.25	Fontina Cheese 1.50	Sopressata 1.75
Spinach 1.25	Ricotta Cheese 1.50	Prosciutto 2.50
Broccoli Rabe 2.00	Fresh Mozzarella Cheese 2.50	Sausage 3.00
Mushrooms 1.00		Mortadella 1.50
Grilled Eggplant 1.25		Meatball 3.00
Black Olives 1.00		Grilled Chicken 3.50
Broccoli 1.00		Shrimp 4.00
Cherry Peppers 1.00		Anchovies 1.50
Sliced Tomato 1.50		

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Before placing your order, please inform your server if anyone in your party has a food allergy.

REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

# Wine List

## Sparkling Wine

	<i>glass</i>	<i>bottle</i>
Prosecco, Zonin, Italy	8.00	
Prosecco, Santa Margherita, Italy		36.00
Sparkling Wine, Mumm Napa, Napa Valley		45.00
Champagne, Perrier Jouet		70.00

## White Wine

100.	Riesling, Slate, Germany	7.00	26.00
101.	Sauvignon Blanc, Sterling Vineyards, Napa Valley	7.00	26.00
102.	Sauvignon Blanc, Drylands, New Zealand		35.00
103.	Pinot Grigio, Barone Fini, Valdadige	8.00	30.00
104.	Pinot Grigio, Santa Margherita, Alto Adage		45.00
105.	Orvieto, Ruffino, Tuscany	6.50	24.00
106.	Bianco, Tasca D'almerita 'Regaliali', Sicily	9.00	34.00
107.	Greco di Tufo, Vianasia, Campania		38.00
108.	Chardonnay, Geyser Peak, Alexander Valley	8.00	32.00
109.	Chardonnay, Simi Chardonnay, Sonoma County	10.00	38.00
110.	Chardonnay, Artesa, Carneros		42.00
111.	Chardonnay, Ramey, Russian River		55.00

## Red Wine

200.	Pinot Noir, Bridlewood, California	8.00	30.00
201.	Pinot Noir, Artesa, Carneros		49.00
202.	Merlot, Douglas Hill, California	6.00	22.00
203.	Merlot, Franciscan Estates, Napa Valley		42.00
204.	Cabernet Sauvignon, Jade Mountain, Napa/Sonoma	8.00	30.00
205.	Cabernet Sauvignon, Louis M. Martini, Alexander Valley		50.00
206.	Cabernet Sauvignon, Uppercut, Napa Valley	12.00	46.00
207.	Cabernet Sauvignon, Mt. Veeder, Napa Valley		65.00
208.	Zinfandel, XY Zin 10 year, California		34.00
209.	Malbec, Enrique Foster 'IQUE', Argentina	7.00	26.00
210.	Negroamaro, La Corte, Puglia	9.00	34.00
211.	Valpolicella Ripassa, Remo Farina, Verona		39.00
212.	Amarone di Valpolicella, Luigi Righetti, Verona		56.00
213.	Chianti, DaVinci DOCG, Tuscany	8.00	30.00
214.	Chianti Classico, Castello D'Albola, Tuscany	10.00	38.00
215.	Chianti Classico, Donna Laura 'Bramosia', Tuscany		42.00
216.	Chianti, Classico Reserva, Castellare, Tuscany		49.00
217.	Chianti Classico Reserva, Ruffino Ducale 'Gold Label', Tuscany		72.00
218.	Super Tuscan Blend, Ruffino 'Fonte Al Sole', Tuscany	8.00	30.00
219.	Super Tuscan Blend, Tolaini 'Valdisanti', Tuscany		42.00
220.	Super Tuscan Blend, Ruffino 'Modus', Tuscany		50.00
221.	Brunello di Montalcino, Banfi, Tuscany		98.00
222.	Rosso di Tavola, Paolo Scavino, Piedmonte	10.00	38.00
223.	Barbera D'Asti, Pio Cesare, Piedmonte		45.00
224.	Barberesco, Colle del Venti		59.00
225.	Barolo, Paolo Scavino		79.00