

Antipasti

Antipasto for Two	12.99	Eggplant Involtini	9.99
<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>	
Fried Calamari	9.99	Sausage & Rabe	9.99
<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>	
Garlic Bread for Two	2.99	Shrimp Cocktail	11.99
Bruschetta	8.50	<i>Five jumbo shrimp served with cocktail sauce and lemon.</i>	
<i>Grilled Tuscan bread topped with pesto, tomatoes and fresh mozzarella cheese.</i>		Luna's Homemade Meatballs	5.99
Arancini al Forno	9.99	<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>		Cozze in Bianco	11.99
Calamari fra Diavolo	11.99	<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

Caesar Salad	6.99	Chef Salad	7.50
<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>	
Caprese Salad	8.99		
<i>Fresh mozzarella, tomato, basil and extra virgin olive oil.</i>			

Pasta

Gnocchi al Pomodoro	16.99	Farfalle	15.99
<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>	
Linguine Carbonara	17.99	Penne al Forno	16.99
<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>	
Fusilli alla Norma	16.99	Fusilli con Gamberi	19.99
<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>	
Penne alla Vodka	17.99	Linguine Frutti di Mare	19.99
<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>	
Linguine with Meatballs	14.99	Lobster Ravioli	21.99
Cheese Ravioli with Meatballs	17.99	<i>In a wild mushroom, diced tomato and basil cream sauce.</i>	
Risotto del Giorno	<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

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

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

Kids Menu

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

Pizza

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

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, Vianosia, 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