

LUNA ROSSA
New Year's Eve Specials 2011

Pasta

Homemade Pappardelle tossed with Lobster meat in a fra diavolo sauce.

Risotto

Seafood Risotto consisting of sautéed shrimp, scallops & salmon cooked in a light plum tomato sauce.

Fish

Oven Roasted Swordfish stuffed with fresh mozzarella, sundried tomatoes & basil in a white wine, garlic & basil sauce served with asparagus risotto.

Meat

Grilled 10oz fillet mignon topped with melted Gorgonzola cheese served over potatoes whipped with crispy bacon, garlic, roasted peppers & basil.

Dessert Special

Homemade Cannoli laced with sambuca topped with shaved dark chocolate.

(Ask to see our dessert tray for more choices.)

Special Sparkling Wine – Argyle Brut (Oregon) \$39/btl

Special Prosecco – Ruffino \$42/btl

Special Champagne – Perrier Jouet Fleur De Champagne (Famous Flower Bottle) \$160/btl