

“As a teenager, Dad taught me an important lesson. ‘Some people, rich or poor, are willing to pay a little extra for quality. It is human nature to want ‘the best.’ These are the people we seek as our patrons. There is a wide range of quality and price on almost every food item... from the steaks we serve to the salt we use for seasoning. We use only ‘the best’ -**Homemade Breads, Farm Fresh Extra Large eggs, Philadelphia Scrapple, House-Made Hollandaise sauce, Freshly Squeezed juices, Pontano Farms Arugula, Phillips Lump Crabmeat, Black Angus Ground Beef, San Marzano Tomatoes and Imported Prosciutto & Cheeses.**”

P.S. A Pleasant Demanding Customer Makes Us Better

BRUNCH

F.M.

WE PROUDLY SERVE CAFFÉ LUNA ROSA COFFEE ROASTED AND GROUND DAILY!

CAPPUCCINO / CAFFÉ LATTE \$3¾ ESPRESSO \$2¼ TEA \$2 ¼ HERBAL TEA \$2½
 BOTTOMLESS CUP OF HOUSE BLEND COFFEE OR DECAF \$2½ ROBUST ICE COFFEE \$ 2½
 FRESH SQUEEZED ORANGE JUICE, GRAPEFRUIT JUICE, LEMONADE \$3¼
 MIMOSA ALLA LUNA ROSA \$5½ SIGNATURE - ANTIPASTO ABSOLUT PEPPAR BLOODY MARY \$8

BREAKFAST ITEMS

ADD (\$1 ¾) for below serves with APPLE SMOKED BACON, SAUSAGE, HAM, PHILADELPHIA SCRAPPLE or PORKROLL

ADD CANADIAN BACON \$3¼

ADD CORNED BEEF HASH \$3¼

HOMINY GRITS OR OATMEAL CAN BE SUBSTITUTED FOR SKILLET POTATOES

BUTTERMILK PANCAKES \$ 5

ALL OUR PANCAKES ARE SERVED W/WARM 100% MAPLE SYRUP

SHORT STACK BUTTERMILK PANCAKES \$ 3 ¾

3 BUTTERMILK PANCAKES SERVED
 W/ WARM 100%MAPLE SYRUP

HOMEMADE WAFFLE \$ 5 ½

DUSTED WITH POWDERED SUGAR AND TOPPED
 WITH FRESHLY WHIPPED CREAM WARM 100% MAPLE SYRUP

**CHOICE OF BANANA, BLUEBERRY OR STRAWBERRY
 ADD \$1 FOR EACH**

PACIFIC ISLANDS PANCAKES \$ 6 ½

FLUFFY BUTTERMILK PANCAKES WITH TOASTED
 MACADAMIA NUTS AND SHREDDED COCONUT
 - SERVED WITH HOUSE-MADE PINEAPPLE SYRUP

SWEET STICKY BUN FRENCH TOAST \$ 7

CINNAMON RAISIN SWIRL FRENCH TOAST WITH
 RAISINS,ROASTED PECANS, BROWN SUGAR & HONEY TOPPING

LUNA ROSA FRENCH TOAST \$ 5 ¼

DUSTED WITH POWDERED SUGAR AND
 SERVED WITH WARM MAPLE SYRUP

CINNAMON RAISIN SWIRL

FRENCH TOAST \$ 6 ¼

DUSTED WITH POWDERED SUGAR & SERVED
 WITH WARM MAPLE SYRUP

SCOTTISH SMOKED SALMON \$ 12

HIGHEST QUALITY SMOKED SALMON SERVED
 WITH MEDITERRANEAN CAPERS, SLICED RED ONION,
 TOMATOES, FENNEL, CREAM CHEESE
 AND YOUR CHOICE OF BAGEL

LARGE FRESH FRUIT CUP \$ 5

FRESHLY CUT SEASONAL FRUITS
 WITH FRESH VANILLA YOGURT ADD \$ 2 ½

CONTINENTAL BREAKFAST \$ 9

FRESHLY BAKED MUFFIN OF THE DAY, MIXED FRESH
 FRUIT CUP WITH VANILLA YOGURT AND
 HOUSE BLEND COFFEE OR TEA

CREAMED CHIPPED BEEF \$ 7 ½

THINLY SLICED BEEF IN OUR HOUSE MADE BECHAMEL SAUCE
 OVER TOASTED WHITE BREAD - W/A SIDE OF SKILLET POTATOES

PINK MOON OMELETTE \$ 8 ¼

(3) XL EGG OMELETTE WITH FRESH SPINACH, ONIONS AND RICOTTA
 SALATA CHEESE -WITH SKILLET POTATOES & BUTTERED TOAST

ITALIAN OMELETTE \$ 9

(3)XL EGG OMELETTE WITH SUN-DRIED TOMATOES, ARTICHOKE,
 GORGONZOLA CHEESE-W/SKILLET POTATOES & BUTTERED TOAST

FRENCH OMELETTE \$ 8

(3) XL EGG OMELETTE WITH HAM AND CHEESE
 - WITH SKILLET POTATOES & BUTTERED TOAST

WESTERN OMELETTE \$ 8 ½

(3) XL EGG OMELETTE WITH HAM, ONIONS, GREEN PEPPERS
 - WITH SKILLET POTATOES & BUTTERED TOAST

(3) XL EGG OMELETTE \$ 5 ¼

- WITH SKILLET POTATOES & BUTTERED TOAST

BREAKFAST WRAP \$ 6 ¾

(3) SCRAMBLED XL EGGS, WHITE AMERICAN CHEESE & SALSA
 WRAPPED IN A FLOUR TORTILLA
 - ADDITIONAL ITEMS AVAILABLE BELOW ↓

EXTRAS

-GREEN PEPPERS, MUSHROOMS, SPINACH,
 ONIONS, SALSA, EGG WHITES (¾)
 -AMERICAN CHEESE, MOZZARELLA CHEESE,
 CHEDDAR CHEESE AND SWISS CHEESE (1½)
 -GORGONZOLA CHEESE, RICOTTA SALATA CHEESE, ARTICHOKE,
 ROASTED PEPPERS, SUNDRIED TOMATOES, PROVOLONE CHEESE (2)

(2) XL EGGS, SERVED ANY STYLE \$ 4 ½
 WITH SKILLET POTATOES & BUTTERED TOAST

(2) XL EGGS, CANADIAN BACON \$ 7 ¾
 WITH SKILLET POTATOES & BUTTERED TOAST

(2) XL EGGS, CORNED BEEF HASH \$ 7 ¾
 WITH SKILLET POTATOES & BUTTERED TOAST

(2) XL EGG WHITES & BUTTERED TOAST \$ 5 ¼
 AND SLICED TOMATO

EGGS BENEDICT

POACHED XL EGGS & YOUR CHOICE OF ITEMS BELOW
 ON TOASTED ENGLISH MUFFINS
 W/ FRESH HOUSE-MADE HOLLANDAISE
 & SKILLET POTATOES

CANADIAN BACON \$ 8½ SPINACH \$ 8
 SCOTTISH SMOKED SALMON \$ 9 ½

CEREALS & BREADS

TOAST or ENGLISH MUFFIN \$ 1 ½
 (Buttered Bread, white, wheat, rye)
 HOUSEMADE MUFFIN OF THE DAY \$ 2
 BOWL of HONEY NUT CHEERIOS \$ 2
 BAGEL w/ cream cheese & butter \$ 2
 QUAKER OLD FASHIONED OATMEAL \$ 2 ½
 w/ brown sugar \$ 2 ½
 w/ brown sugar & raisins \$ 3
 GRANOLA & YOGURT \$ 5

SIDES

SKILLET POTATOES \$ 1 ¼
 HOMEMADE BUTTERED HOMINY GRITS \$ 1 ½
 ONE XL EGG \$ 1 ¼
 PORK ROLL \$ 2
 PHILADELPHIA SCRAPPLE \$ 2
 APPLE SMOKED BACON, HAM or SAUSAGE \$ 2¼
 VANILLA YOGURT \$ 2 ½
 CANADIAN BACON \$ 3¼
 CORNED BEEF HASH \$ 3¼

EXECUTIVE CHEF: Patrizia Rossi

BRUNCH MAINPLATES & SALADS

PIZZA MARGHERITA \$9 $\frac{1}{2}$

100% SAN MARZANO PLUM TOMATO SAUCE, SHREDDED ITALIAN MOZZARELLA & FRESH BASIL

ADDITIONAL TOPPINGS \$1.75

Italian Sausage
Spinach
Bacon
Soprassata (Spicy Pepperoni)
Roasted Garlic
Pancetta

Roasted Red Peppers
Mushrooms-Button or Mixed
Black Olives
Artichoke hearts
Chicken
Shallots

Pepperoncini
Anchovies
Prosciutto
Red Onions
Shrimp
Capers

CALAMARI FRITTI \$ 10

POLENTA DUSTED FRESH CALAMARI, FLASH FRIED AND SEASONED
SERVED WITH CRISPED GREENS AND FRA DIAVOLO SAUCE

BRUSCHETTA TOSCANA \$ 10

TOASTED ITALIAN BREAD, TOPPED WITH CHOPPED ROMA TOMATO,
FRESH MOZZARELLA CHEESE, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

CHARGRILLED ATLANTIC SALMON SALAD \$13 $\frac{3}{4}$

CHARGRILLED ATLANTIC SALMON OVER MIX GREENS TOSSED WITH CHOPPED APPLEWOOD
SMOKED BACON, GORGONZOLA CHEESE, RED SEEDLESS GRAPES,
TOASTED WALNUTS AND CITRUS VINAIGRETTE

PINK MOON SALAD \$8

CHOPPED PONTANO FARMS ARUGULA, RADICCHIO
AND GRAPE TOMATOES TOSSED WITH LEMON INFUSED EXTRA VIRGIN OLIVE OIL
AND TOPPED WITH SHAVED IMPORTED PARMIGIANO REGGIANO

WITH HOMEMADE CHICKEN SALAD \$ 12

WITH CATCH OF THE DAY (Mkt)

INSALATA CESARE \$ 7 $\frac{3}{4}$

ROMAINE TOSSED WITH PARMIGIANO REGGIANO CHEESE,
HOUSE-MADE CAESAR DRESSING & CROUTONS

RIGATONI al POMODORO e BASILICO \$ 10 $\frac{3}{4}$

RIGATONI TOSSED IN OUR IMPORTED SAN MARZANO TOMATO
& FRESH PONTANO FARMS BASIL SAUCE

PENNE alla CREMA di SALMONE \$ 16

PENNE PASTA TOSSED WITH SHALLOTS, GRAPE TOMATOES, ATLANTIC SALMON,
FINISHED IN A BUTTER BRANDY CREAM SAUCE

ADD TO ANY OF THE ABOVE ITEMS

GRILLED YOUNG TENDER CHICKEN \$ 5

FOUR LARGE GRILLED SHRIMP \$ 6

SANDWICHES

All sandwiches served with a choice of French Fries, Pasta Salad or Fresh Fruit Salad

SHAVED PRIME RIB SANDWICH (USDA PRIME) \$14

SLOW ROASTED AND SHAVED THIN WITH IMPORTED PROVOLONE CHEESE
AUJUS AND HORSERADISH MAYO

PANINO with FRESH CATCH of the DAY (Mkt)

GRILLED FRESH CATCH OF THE DAY WITH ARUGULA, SLICED VINE RIPE TOMATOES
AND BASIL PESTO SERVED ON A TOASTED BAGUETTINI

TURKEY CLUB WRAP \$ 9 $\frac{3}{4}$

FRESH TURKEY BREAST ROASTED DAILY, CRISP APPLE SMOKED BACON, ROMAINE LEAF,
SLICED VINE RIPE TOMATOES AND MAYONNAISE

1/2 lb CHEESEBURGER \$ 9 $\frac{1}{4}$

GRILLED CERTIFIED 8oz ANGUS BEEF BURGER SERVED WITH MELTED WHITE
AMERICAN CHEESE, SLICED VINE RIPE TOMATOES, CRISP ROMAINE LEAF
& SLICED RED ONION SERVED WITH A DILL PICKLE

CUBAN SANDWICH \$ 9

ROAST PORKLOIN, HAM, PROVOLONE CHEESE WITH DIJON MUSTARD, SLICED PICKLES
ON A TOASTED BAGUETTINI THEN BRUSHED WITH GARLIC OIL AND PRESSED

- SPLITTING CHARGE \$3