

PRIMI PIATTI E CONTORNI

SPUNTINI MISTI for 2 \$16

TABLE FOOD TO ENJOY WITH YOUR COCKTAILS OR WINE

A PLATE OF PARMIGIANO REGGIANO (ITALY'S UNDISPUTED KING OF CHEESES) DRIZZLED WITH BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL & FINE HERBS, MARINATED OLIVES, SOPPRESSATA & RIPE PLUM TOMATOES MARINATED WITH FRESH PRESSED GARLIC JUICE, FRESH BASIL LEAVES & EXTRA VIRGIN OLIVE OIL SERVED WITH A HERB TOASTED SEMOLINA BREAD ♦ ADD PROSCIUTTO DI PARMA TO THE ABOVE DISH \$5

POLPETTE di CARNE (Meatballs OR Sausage) \$7

CHEF ERNESTO'S FAMILY RECIPE WITH A LUNA ROSA TWIST- TWO IN HOUSE MADE BEEF & VEAL MEATBALLS OR SAUSAGE STEWED IN OUR SAN MARZANO TOMATO SAUCE

CALAMARI FRITTI \$10

POLENTA DUSTED FRESH CALAMARI, FLASH FRIED AND SEASONED SERVED WITH CRISPED SPINACH AND YOUR CHOICE OF FRA DIAVOLO OR POMODORO SAUCE ALSO AVAILABLE SAUTÉED WITH SPICY POMODORO SAUCE OR GARLIC, WHITE WINE AND HERBS

Luna Rosa Specialty

FRESH MOZZARELLA CAPRESE \$ 12

OUR OWN CHEF ERNESTO'S HOME MADE MOZZARELLA, SLICED RIPE RED TOMATOES, FRESH LOCAL PONTANO FARMS BASIL AND IMPORTED EXTRA VIRGIN OLIVE OIL

ZUPPA di COZZE \$11

SAUTEED COLD WATER BLACK MUSSELS WITH GARLIC, WHITE WINE AND FRESH HERBS OR SPICY POMODORO SAUCE, SERVED WITH GARLIC CROSTIN

INSALATA CESARE \$7

ROMAINE TOSSED WITH PARMIGIANO REGGIANO CHEESE, OUR CAESAR DRESSING AND OUR OWN HERB SEASONED GARLIC CROUTON

INSALATA TRITATA \$6

TERRA e MARE

Luna Rosa Specialty

COSTOLETTA di VITELLO

CENTER CUT 16 oz. MILK FED VEAL CHOP, POUNDED, LIGHTLY BREADED & TOPPED...

ALLA MILANESE (Mkt)

WITH ARUGULA & TOMATOES, TOSSED WITH FRESHLY SQUEEZED LEMON JUICE & EXTRA VIRGIN OLIVE OIL

ALLA PARMIGIANA (Mkt)

WITH SAN MARZANO TOMATOES, FRESH BASIL & MELTED IMPORTED FRESH FIOR di LATTE MOZZARELLA

FILETTO di MANZO al MARSALA \$28

PAN SEARED STERLING SILVER FILET MIGNON Tournedos served with potato del giorno AND TOPPED WITH EXOTIC MUSHROOM AND IMPORTED MARSALA DEMI GLAZE

POLLO SALTIMBOCCA \$22

SAUTÉED BREAST OF CHICKEN WITH PROSCIUTTO DI PARMA, WHITE WINE, FRESH SAGE TOPPED WITH FRESH MOZZARELLA AND SERVED WITH SAUTÉED GARLIC GREENS

VITELLO alla SORENTINO \$24

MEDALIONS TOPPED WITH THINLY SLICED SAUTÉED EGGPLANT AND IMPORTED PROVOLONE CHEESE IN A LIGHT SAN MARZANO TOMATO SAUCE WITH GARLIC GREENS

SALMONE in PADELLA \$21

PAN ROASTED FRESH NORTH ATLANTIC SALMON SERVED WITH BALSAMIC BROWN BUTTER, CRISPY POLENTA CAKE AND SAUTÉED GREENS

Luna Rosa Specialty

SPIGOLA CILENA all'ACQUA PAZZA \$29

FRESH CHILEAN SEABASS FILET BAKED WITH PLUM TOMATOES, RED ONION, GARLIC & HERBED BUTTER, SERVED WITH CHEF'S CHOICE POTATO, ASPARAGUS AND PONTANO FARMS ARUGULA

PESCE DEL GIORNO (Mkt)

FRESH CAUGHT "DAILY" FISH PREPARED WITH THE DAILY CHOICE OF SAUCE AND ACCOMPANIMENTS

GAMBERI e SALSICCIA \$21

JUMBO SHRIMP, ITALIAN SAUSAGE, DICED EGGPLANT & BELL PEPPERS SAUTÉED w/OLIVE OIL AND FRESH GARLIC

LOBSTER LOVERS

Our chefs have personally taste tested these three different types of lobster tails and undisputedly chosen the South African lobster tail for its unique flavor and texture.

Caribbean Lobster tails: A Warm Water Lobster, semi-sweet and firm in texture

Maine Lobster Tails: A Cold Water Lobster Tail, sweet and soft.

South African Lobster Tails: A Cold Water Lobster, very sweet and velvety texture

CACIUCCO di MARE \$41

JUMBO SHRIMP, LITTLE NECK CLAMS AND SOUTH AFRICAN LOBSTER TAIL
SAUTÉED WITH SAN MARZANO TOMATO SAUCE FRESH HERBS AND LINGUINE PASTA

LOBSTER FRA DIAVOLO \$39

COLD WATER LOBSTER TAILS SAUTÉED WITH FRESH GARLIC, CHILI PEPPERS
AND SAN MARZANO TOMATOES, SERVED WITH LINGUINI PASTA

TWIN LEMON PEPPERED LOBSTER TAILS \$41

BROILED TO PERFECTION & SERVED WITH CHEF'S CHOICE OF POTATO, LEMON & DRAWN BUTTER

LOBSTER RIPIENO con GRANCCHIO \$49

TWO SOUTH AFRICAN LOBSTER TAILS STUFFED WITH LUMP BLUE CRAB,
BAKED AND SERVED WITH CHEF'S CHOICE OF POTATO

PASTE

RIGATONI con SALSICCIA e MOZZARELLA \$18

RIGATONI PASTA TOSSED WITH STEWED ITALIAN SAUSAGE, SAN MARZANO TOMATOES
AND HOUSE MADE FRESH MOZZARELLA FINISHED WITH FRESH BASIL

RAVIOLI con PROSCIUTTO e SALVIA \$19

FRESH FOUR CHEESE RAVIOLI TOSSED WITH CARAMELIZED PROSCIUTTO
AND FRESH SAGE IN A PARMESAN CREAM REDUCTION SAUCE
AVAILABLE WITH POMODORO SAUCE \$ 16

LINGUINE alle VONGOLE \$19

LINGUINE TOSSED WITH LITTLE NECK & BABY CLAMS, SAUTÉED WITH GARLIC,
EXTRA VIRGIN OLIVE OIL, GRAPE TOMATOES AND WHITE WINE

RIGATONI al POMODORO e BASILICO \$14

RIGATONI PASTA TOSSED WITH 100% SAN MARZANO TOMATO SAUCE,
TOASTED GARLIC AND FRESH BASIL (PAT'S DISH)

SERVED WITH A SIDE OF MEATBALLS \$6

Luna Rosa Specialty

CRESTE di GALLO alla VODKA \$18

HOUSE-MADE ROOSTER'S CREST SHAPED PASTA TOSSED WITH VODKA TOMATO CREAM SAUCE,
SEARED PANCETTA (ITALIAN BACON) AND FRESH BASIL

FETTUCINE alla BOLOGNESE \$19

HOUSE-MADE SPINACH AND EGG NOODLES IN AN IMPORTED SAN MARZANO TOMATO MEAT SAUCE,
SLOW STEWED WITH GROUND VEAL, BEEF AND PORK

SIDES \$4

- CHEFS CHOICE POTATO
- CRISPY POLENTA
- GARLIC SAUTÉED GREENS
- FRESH BUTTERED ASPARAGUS
- SLICED TOMATO & RED ONION
- ROASTED VEGETABLES

SPLITTING ENTRÉE CHARGE \$4

EXECUTIVE CHEF: ERNESTO DiBLASI