

PRIMI PIATTI E CONTORNI

APPETIZERS AND SALADS

ANTIPASTO MISTO for 2 \$16

A PLATE OF PARMIGIANO REGGIANO (ITALY'S UNDISPUTED KING OF CHEESES)
IMPORTED SHARP PROVOLONE CHEESE, PROSCIUTTO DI PARMA, SOPRESSATA, MORTADELLA,
MARINATED OLIVES, ARTICHOKE HEARTS, ROASTED PEPPERS, SERVED WITH HOMEMADE BREAD STICKS

BRUSCHETTA ai GAMBERI \$13

4 JUMBO SHRIMP SAUTÉED W/FINE LEMON HERB BUTTER & OLIVES, SERVED OVER A TOASTED CIABATTA BREAD

Luna Rosa Specialty

FRESH MOZZARELLA CAPRESE \$ 12

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

POLPETTE di CARNE (Meatballs) \$7

TWO MEATBALLS SAUTÉED IN OUR POMODORO SAUCE SERVED WITH A HOMEMADE CROSTINI

CALAMARI FRITTI \$10

POLENTA DUSTED FRESH CALAMARI, FRIED & SEASONED, SERVED W/CRISPED ARUGULA & FRA DIAVOLO SAUCE

INSALATA LUNA ROSA \$6

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

INSALATA CESARE \$7

ROMAINE TOSSED WITH PARMIGIANO REGGIANO CHEESE, OUR CAESAR DRESSING AND OUR HOME MADE CROUTON

INSALATA MISTA \$6

MIXED GREENS, GRAPE TOMATO AND CARROTS IN A LEMON VINAIGRETTE

TERRA e MARE

Luna Rosa Specialty

COSTOLETTA di VITELLO

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

ALLA MILANESE (Mkt)
(Mkt)

WITH ARUGULA & TOMATO SALAD

ALLA PARMIGIANA

WITH SAN MARZANO TOMATOES & FRESH MOZZARELLA CHEESE

FILETTO di MANZO al TARTUFO \$27

SEARED CHOICE FILET MIGNON Tournedos served with exotic mushrooms & truffle oil demi glaze

FILETTO di MANZO al FERRI \$29

GRILLED STERLING SILVER CENTER CUT FILET SERVED WITH ROASTED POTATOES AND SPINACH

SCALOPPINE di VITELLO al MARSALA \$25

VEAL SCALOPPINE SAUTEED WITH A MIX OF EXOTIC AND DOMESTIC MUSHROOMS, FRESH THYME,
GARLIC AND MARSALA WINE DEMI GLACE - SERVED WITH ITALIAN RICE BALLS

PRIME RIB

PRIME RIB HAND CUT, SLOW ROASTED OR BLACKENED, SERVED WITH AU JUS AND HORSERADISH

QUEEN SIZE 12oz \$ 21

KING SIZE 16oz \$26

POLLO PANCETTA \$21

BREADED CHICKEN BREAST W/CRISPY PANCETTA, SAN MARZANO TOMATOES & MELTED FRESH MOZZARELLA
AVAILABLE alla MILANESE \$ 20

BISTECCA al GORGONZOLA \$21

GRILLED SKIRT STYLE STEAK DRENCHED IN A VELVETY GORGONZOLA SAUCE

SALMONE in PADELLA \$19

PAN ROASTED FRESH NORTH ATLANTIC SALMON SERVED

WITH BALSAMIC BROWN BUTTER, CRISPY POLENTA CAKE AND VEGETABLE OF THE DAY

Luna Rosa Specialty

SPIGOLA CILENA all'ACQUA PAZZA \$29

FRESH CHILEAN SEABASS FILET BAKED WITH PLUM TOMATOES, RED ONION, GARLIC & HERBED BUTTER,

LOBSTER LOVERS

Our chefs have personally taste tested these three different types of lobster tails and undisputedly chose 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

TWIN LOBSTER TAILS \$41

BAKED TO PERFECTION WITH HERBED LEMON BUTTER AND SERVED WITH CHEF'S CHOICE OF POTATO AND VEGETABLE OF THE DAY

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

ARAGOSTA FRA DIAVOLO \$39

SOUTH AFRICAN LOBSTER TAIL AND JUMBO SHRIMP SAUTÉED WITH FRESH GARLIC, CHILI PEPPERS AND SAN MARZANO TOMATOES SERVED OVER LINGUINI PASTA

ARAGOSTA RIPIENA con GRANCHIO \$49

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

PASTE

ALL PASTAS ARE SERVED AL DENTE UNLESS OTHERWISE RE-

LINGUINE alle VONGOLE \$19

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

(PAT'S DISH) RIGATONI al POMODORO e BASILICO \$14

RIGATONI PASTA TOSSED WITH 100% SAN MARZANO TOMATO SAUCE, TOASTED GARLIC AND FRESH BASIL
ADD SIDE OF MEATBALLS \$6

Luna Rosa Specialty

CRESTE di GALLO alla VODKA \$17

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

MAFALDE alla BOLOGNESE \$19

HOUSE-MADE WIDE EGG NOODLES IN AN IMPORTED SAN MARZANO TOMATO MEAT SAUCE

RIGATONI ALLA CIOCIARA \$18

MEDIUM SPICY ITALIAN SAUSAGE AND PORCINI MUSHROOMS BLENDED IN A DELICATE CREAM SAUCE

SIDES \$5

- VEGETALI DEL GIORNO
- PATATE DEL GIORNO

- ARANCINI (Italian Rice ball)
- CRISPY POLENTA

- GARLIC SAUTÉED GREENS
- SLICED TOMATO & RED ONION

SPLITTING ENTRÉE CHARGE \$4

EXECUTIVE CHEF: PAT LENA