

R I S T O R A N T É
Luna Rosa

*A magnificent ocean view
is just the beginning!
Savor authentic Italian cuisine at South
Florida's top seaside restaurants*

Seaside Summer Menu

*Three courses included, priced from \$15 - \$ 24
according to your selections*

4:30pm – 7:30pm Monday-Thursday

4:30pm – 7:00pm Friday-Sunday

Appetizers

Zuppa del Giorno

Chef's choice fresh made soup of the day

Eggplant and Spinach Rollatini

Thinly sliced eggplant stuffed with sautéed spinach
and ricotta impastata then baked
in our San Marzano tomato sauce

Chef's Antipasto (For Two)

An assortment of imported sliced meats, cheeses
and tapas to sample

Parmigiano Reggiano Chopped Salad

Imported shaved parmigiano reggiano served over
fresh chopped greens with garden vegetables
and balsamic reduction

E ntrées

Chicken Parmigiana with Creste di Gallo 15

Lightly breaded chicken breast topped with
San Marzano tomato sauce and mozzarella cheese,
baked and served with a side of
our house made creste di gallo pasta

Pan Seared North Atlantic Salmon Filet 21

Served with sautéed spinach, polenta cake
and balsamic brown butter

Milk-Fed Veal Picatta 22

Pan seared tender veal medallions with the chef's
potato and asparagus, topped with lemon butter
and imported caper sauce

P I N K
M O O N
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@LUNA ROSA

Fork Tender Pollo Scarpariello 18

Pan-stewed chicken and Italian sausage
with Kalamata olives and pepperoncini peppers
served with rosemary roasted potatoes

Fresh Gnocchi pasta Bolognese 17

Potato dumpling pasta tossed with
our slow stewed veal, pork
and beef tomato sauce

Fresh Sausage and Peppers with Rigatoni 16

Caramelized Italian sausage with sautéed peppers
and onions tossed with rigatoni pasta
and parmigiano reggiano

Slow-Roasted Prime Rib 24

A 12 oz cut served with au jus, fresh horseradish
and potato del giorno

Gulf Shrimp Scampi With Basil Linguine 23

Sautéed jumbo shrimp with garlic, white wine,
butter and grape tomatoes tossed with
fresh-made basil infused linguine

Desserts

Delightful Sharing Plate of featured desserts
Cannoli, Tiramisu and Italian Cheesecake (for 2 or 4)

To compliment your meal, a bottle of red or white wine
chosen by our Wine Steward will be offered with the
order of two entrees for a \$2.00 charge per person.
Or, you may order a cocktail prepared with house spirits
for an additional \$2 per drink.

Ask your server how to receive free Valet Parking
with a convenient VIP Card.

Does not include tax and gratuity. **Offered nightly
through October 31, 2006.** Excludes holidays. Dine in
only. Not valid with any other offers. No sharing.
No substitution. Must be seated by time specified.
This is a special promotional menu. Specially discounted
gift certificates may not be redeemed.