



STARTERS

CALAMARI FRITTO MISTO | 22

FRIED CALAMARI STRIPS, ZUCCHINI AND ARUGULA

PAN STEAMED CLAMS | 23

LITTLENECK CLAMS, GARLIC, BASIL AND EXTRA VIRGIN OLIVE OIL WHITE WINE BROTH, POMODORO SAUCE

ANTIPASTO PLATTER | 24

PARMIGIANO REGGIANO, MOZZARELLA, ITALIAN MEATS, PEPPERS, HUMMUS, OLIVES, TOMATO BRUSCHETTA

BROCCOLI AND SAUSAGE | 21

ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC AND EXTRA VIRGIN OLIVE OIL

MEATBALLS WITH BURRATA | 19

MEATBALLS, BURRATA CREAM, TOMATO SAUCE, CROSTINI, BASIL

EGGPLANT ROLLATINI | 24

GARLIC, SPINACH, CHEESES, D.O.P SAN MARZANO TOMATOES, BASIL, MOZZARELLA

SPINACH ARANCINI | 20

RICE BALLS MADE FROM CREAMY RISOTTO, STUFFED WITH SPINACH FILLING COATED IN BREADCRUMBS WITH A SAFFRON BEURRE BLANC SAUCE

BRUSSELS AND PANCETTA | 19

ROASTED BRUSSEL SPROUTS, CARAMELIZED PANCETTA, SWEET SOY CHILI SAUCE

SALADS

GREEK SALAD | 17

ROMAINE LETTUCE, FETA CHEESE, TOMATO, CUCUMBER, RED ONION, OLIVES, PEPPERONCINI PEPPERS, RED WINE VINAIGRETTE

CAESAR SALAD | 17

ROMAINE LETTUCE, CROUTONS, REGGIANO CHEESE

THE LUNA ROSA SALAD | 17

ARUGULA, RADDICHIO, CHOPPED TOMATOES, LEMON & OLIVE OIL DRESSING, SHAVED PARMIGIANO REGGIANO CHEESE

CAPRESE AND AVOCADO SALAD | 19

FRESH MOZZARELLA, RED AND YELLOW TOMATOES, AVOCADO, RED ONION WITH A PESTO DRIZZLE, BALSAMIC REDUCTION DRIZZLE, AND ARUGULA

HOUSE-MADE BURRATA | 26

THIN SLICED PROSCIUTTO, FIRE ROASTED PEPPERS, ARUGULA

ASIAN CHICKEN POSTICKER SALAD | 27

POTSTICKERS OVER MIXED GREENS WITH HEARTS OF PALM, CARROTS, RED PEPPERS, CUCUMBERS, ASIAN DRESSING, DRIZZLED WITH THAI CHILI SAUCE, ROASTED ALMONDS AND TOPPED WITH SESAME SEEDS

SHRIMP, PEACH & GOAT CHEESE SALAD | 29

GRILLED SHRIMP , FRESH ROMAINE, PEACHES, TOMATOES, GOAT CHEESE AND ROASTED WALNUTS WITH A CITRUS VINAIGRETTE AND DRIZZLE OF BALSAMIC GLAZE

CHARGRILLED ATLANTIC SALMON SALAD | 37

SALMON, MIXED GREENSE, GROGONZOLA, RED GRAPES, CHOPPED APPLEWOOD BACON, SPICED WLANUTS, CITRUS VIANIGRETTE, GARNISHED WITH HONEY ONION MARMALADE

FROM THE SEA

CATCH OF THE DAY FRANCESE | 38

FRESH CATCH OF THE DAY, LIGHT EGG CRUST, LEMON BUTTER SAUCE, BROWN RICE AND SEASONAL VEGETABLES

SHRIMP SCAMPI LINGUINE | 39

6 JUMBO SHRIMP SAUTEED IN FRESH GARLIC, SHALLOTS, GRAPE TOMATOES, LEMON HERB BUTTER WHITE WINE SAUCE

GINGER AND SOY GLAZED SALMON | 37

GRILLED ATLANTIC SALMON, BROWN RICE, VEGETABLE STIR FRY

COCONUT MAHI-MAHI | 36

COCONUT CRUSTED LOCAL MAHI FILET, HATCH MANGO SALSA, CILANTRO RICE

LUNA'S GOLDEN FISH SANDWICH | 27

FRESH FILET OF THE DAY LIGHTLY FRIED TO A GOLDEN BROWN WITH MELTED CHEDDAR, TOPPED WITH HOUSEMADE CABBAGE SLAW, SLICED PICKELS AND A JALAPEÑO CILANTRO CORN AIOLI, WITH TRUFFLE FRIES

MADE TO ORDER SIDES

ASPARAGUS SPEARS | BROWN RICE | BEEFSTEAK TOMATO

TRUFFLE FRIES | SEASONAL VEGETABLE | BROCCOLI RABE | MARSCAPONE POLENTA | CHOICE OF POTATO

PASTA

MR. BILL FRANKS' PAPPARDELLE BOLOGNESE | 29

D.O.P. SAN MARZANO TOMATO SAUCE WITH 100% GRASS FED BEEF

JIM & CHRIS' RIGATONI POMODORA | 24

D.O.P. SAN MARZANO TOMATO SAUCE, LUNA BLEND OF HERBS & SPICES

(ADD MEATBALLS \$7)

RIGATONI WITH BROCCOLI AND SAUSAGE | 29

ITALIAN SAUSAGES, BROCCOLI RABE, GARLIC, EXTRA VIRGIN OLIVE OIL

CHEESE RAVIOLI WITH CRAB MEAT & SHRIMP | 39

CRAB MEAT & SHRIMP OVER JUMBO FOUR CHEESE RAVIOLI, CLASSIC VODKA SAUCE

FUSILLI SHRIMP PESTO GENOVESE | 36

SAUTEED SHRIMP, FRESH MADE PESTO SAUCE, SUNDRIED TOMATOES, TOUCH OF CREAM

LINGUINE AMALFITANA | 44

CLAMS, MUSSELS, CALAMARI, SHRIMP, FRESH CATCH, GARLIC, EXTRA VIRGIN OLIVE OIL, SAN MARZANO TOMATO SAUCE

LINGUINE AND CLAMS | 35

BABY CLAMS, GARLIC, EXTRA VIRGIN OLIVE OIL, GRAPE TOMATOES, AND WHITE WINE

LUNA ROSA FAVORITES

KIM'S WHOLE YELLOW TAIL SNAPPER | MKT

LEMON BUTTER HERB WITH A WHITE WINE SAUCE

PRIME RIBEYE STEAK | 68

16 OZ ALLEN BROTHER'S PRIME RIBEYE WITH CHOICE OF POTATOES WITH A SAFFRON BEURRE BLANC SAUCE

VEAL CHOP PARMESAN | 54

CENTER CUT VEAL CHOP LIGHTLY BREADED, SAN MARZANO TOMATOES, MOZZARELLA CHEESE

MARYLAND LUMP CRAB CAKES | 39

BLUE CRAB, HOUSEMADE LOBSTER BISQUE SAUCE, ASPARAGUS, ONION FRITE

PAN SEARED DIVER SCALLOPS | MKT

ORGANIC SPINACH, CANNELLINI BEANS, SUNDRIED TOMATOES, DRIZZLED WITH EXTRA-VIRGIN OLIVE OIL

DIANA'S STEAK FRITES | 52

ALLEN BROTHER'S SKIRT STEAK WITH TRUFFLE FRIES, SERVED WITH LUNA AIOLI AND JALAPEÑO AIOLI ON THE SIDE

FROM THE LAND

STEAK MEDALLIONS | 45

SAUTEED BEEF TENDERLOIN MEDALLIONS, MUSHROOMS, WHITE TRUFFLE DEMI GLAZE, WITH CHOICE OF POTATOES

BRAISED SHORT RIBS | 42

SLOW COOKED IN A RICH RED WINE DEMI GLAZE, MARSCAPONE POLENTA, SAUTEED VEGETABLES

CHICKEN PARMESAN PANCETTA | 36

LIGHTLY BREADED, D.O.P. SAN MARZANO TOMATO SAUCE, MELTED MOZZARELLA

LEMON CHICKEN | 36

BASIL, LEMON, ASPARAGUS, WITH CHOICE OF POTATOES

(ADD BUFFALO MOZZARELLA \$5)

CHICKEN SCARPARIELLO | 36

SAUTEED W/ ITALIAN SAUSAGE, PEPPERONCINI, OLIVES, POTATOES, ROSEMARY DEMI GLAZE

VEAL MARSALA | 38

VEAL MEDALLIONS, MUSHROOMS, SHALLOTS, MARSALA WINE DEMI-GLAZE

APPLEWOOD BACON CHEDDAR BURGER | 29

10 OZ GRASS FED PIEDMONTES BEEF PATTY THICK CUT BACON, SHARP CHEDDAR CHEESE, WITH TRUFFLE FRIES

LUNA CHICKEN SANDWICH | 27

CRISPY BATTERED ALL NATURAL CHICKEN BREAST, KAISER ROLL, LETTUCE, PICKLES, MAYONNAISE, WITH TRUFFLE FRIES

(ADD CHEESE \$1.50)

GRATUITY NOT INCLUDED. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

SPLITTING CHARGE \$12
PLEASE INFORM YOUR SERVER IF YOU ARE ALLERGIC TO ANY FOOD ITEMS BEFORE ORDERING, WHILE WE TAKE PRECAUTIONS, CROSS CONTACT MAY OCCUR AND WE CANNOT GUARANTEE 100% ALLERGEN-FREE ITEMS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS