

~Antipasti~

Bruschetta

Toasted bread with diced tomatoes, onions, garlic and basil with melted mozzarella or Prosciutto di Parma, topped with basil and fresh mozzarella add \$3 **\$12**

Brodi (Soup)

Pasta e Fagioli or Soup of the day **\$10**

Rhode Island or New England Clam Chowder **\$11**

Lobster Bisque **\$12**

Zuppa di Mussels

Sautéed Princess Edward Island mussels with tomatoes, garlic and a touch of white wine **\$14**

Oyster Rocafeller

Oyster stuffed with spinach topped with melted cheese **\$17**

Gamberoni Lemon Garlic

Sautéed Jumbo Shrimp toasted garlic **\$17**
White wine and lemon

Cocktail di Gamberoni

(5) Jumbo shrimp garnished with our own cocktail sauce **\$15**

Meat balls

Meatballs toasted with marinara sauce and melted mozzarella **\$13**
Served crustini bread

Mozzarella Fritta della Casa

Breaded mozzarella cheese topped with homemade marinara sauce **\$12**

Carpaccio

Thinly sliced raw filet mignon, topped with arugula, shaved cheese, capers, red onions and olive oil **\$15**

Calamari Fritti

Fried calamari in a potato basket with marinara sauce or **\$15**
Napolitano Style (add \$2) with cherry peppers and capers sautéed in marinara

Crab Cakes

Perfectly Crab cakes served in a lemon remoulade over bed of arugula **\$14**

Stuffed Mushroom

Stuffed mushroom caps filled with Italian sausage **\$15**

Clams Casino

Fresh clams on the half shell baked with peppers, onions, and bacon **\$17**

Eggplant Rollotini

Eggplant stuffed with Ricotta cheese marinara sauce **\$14**

~Salad~

Add any meat to your salad Chicken \$7 Shrimp (5) \$12 Salmon \$14 Steak \$17

Insalata di Pesce

Cold seafood salad (mussels, clams, calamari, scallops and shrimp) with celery, onion, fresh diced tomato and lemon vinaigrette **\$27**
(Extra meat doesn't apply)

Caesar Salad

Romaine lettuce and croutons tossed in a light creamy Caesar dressing **\$12**

Arugula Salad

Baby Arugula with Slice of grape tomatoes, onions and lemon oil dressing **\$12**

House Salad

Arquedia mix greens, with onions, cucumber, tomatoes, carrots and balsamic vinaigrette dressing **\$11**

Insalata Atlantica

Blackened Atlantic salmon with spinach, tomatoes, onions, peppers, cucumbers and olives tossed with balsamic dressing **\$27**
(Extra meat doesn't apply)

Insalata Caprese

Fresh mozzarella served with fresh basil, fresh tomatoes and extra virgin olive oil **\$13**

Spinach Salad

Spinach, tomatoes, onions, cucumber tossed with balsamic dressing **\$12**

Signature Salad

Arquedia mix greens, gorgonzola, dry cranberries, cucumbers, onions, carrots green apples and pistachios with a Balsamic Vinaigrette dressing **\$15**

~Italian Entrees~

All entrees served with house salad (Balsamic, Italian, Garlic, Bluecheese, Ranch, Raspberry)
Upgrade for Caesar, Spinach or Arugula salad for \$3

<p>Pollo or Vitello Parmigiana Sautéd Chicken breast or Veal lightly breaded topped with marinara sauce and melted mozzarella Served with penne</p>	\$25	<p>Spicy mushroom Risotto with sausage Sautéd Portobello mushrooms and Italian sausage with red peppers flakes over creamy risotto</p>	\$24
<p>Penne alla Gennaro Penne pasta tossed with chicken, Italian sausage, roasted red peppers, onions, garlic and olive oil finished with Parmigiano cheese</p>	\$26	<p>Gamberoni alla Carbonata Sautéd jumbo shrimp tossed with bacon, tomatoes, onions over linguini pasta with creamy tomato sauce</p>	\$27
<p>Eggplant alla Parmigiana Egg battered eggplant in a marinara sauce topped with melted mozzarella cheese. Served with penne pasta</p>	\$23	<p>Gamberoni alla Pesto Sautéd Jumbo Shrimp toasted sundried tomatoes over Linguini with homemade pesto cream sauce</p>	\$26
<p>Meatball over Linguini Sautéd Meat balls with fresh basil, parmigiana cheese over linguini pasta in a marinara sauce</p>	\$23	<p>Gnocchi or Fettuccini Bolognese Gnocchi Or Fettuccini Pasta tossed in La Luna's secret hearty meat sauce</p>	\$22
<p>Linguini Vongole Homemade linguini sautéd with fresh little neck clams, fresh basil, olive oil, garlic</p>	\$27	<p>Penne or Cheese Tortellini alla Vodka Penne or Cheese tortellini Pasta tossed in a light creamy vodka sauce Add Chicken \$6 or Shrimp (5)\$8</p>	\$21
<p>Zuppa di Pesce Clams, mussels, shrimp, scallops calamari over home made linguini Pasta or Risotto for \$4 (Red, White, Fradiablo sauce)</p>	\$32	<p>Fettuccini Alfredo Homemade Alfredo sauce over fettuccini Add Chicken \$6 or Shrimp (5)\$8</p>	\$20
<p>Lobster Ravioli Ravioli filled with lobster meat and finished in a light, creamy pink lobster sauce and fresh basil</p>	\$30	<p>Pollo or Vitello alla Marsala Sautéd Chicken or Veal medallions with mushrooms in a Marsala reduction wine sauce over linguini</p>	\$26
<p>Fettuccini La Luna lobster tail and picked lobster meat sautéd with tomatoes and scallions in a light creamy vodka sauce over homemade fettuccine</p>	\$36	<p>Creamy Tuscan Chicken Sautéd Chicken breast, onions, sundried tomatoes, oregano, spinach over angel hair with creamy tomato sauce</p>	\$26
<p>New York Steak New York Strip steak with peppercorn cream sauce sauce over spinach</p>	\$32	<p>Gamberoni & Calamari Putanesca Sautéd Shrimp and calamari toasted with onions, tomatoes, capers, black olives, over Angel hair pasta</p>	\$27
<p>Pollo or Vitello Saltimbocca Sautéd Chicken breast or veal topped Prosciutto and mozzarella cheese finished Sherry wine reduction sauce over spinach</p>	\$27	<p>Pollo or Vitello Fiorentina Sautéd Chicken breast or veal Lightly egg battered sautéd with lemon and white wine over spinach</p>	\$26
<p>Pollo or Vitello alla Piccata Sautéd Chicken breast or veal with capers in a lemon white wine served potatoes & spinach</p>	\$26	<p>Salmone Croccante Pan seared Atlantic salmon served over spinach and potatoes</p>	\$30