



Mother's Day Menu

~Antipasti~

<p>Bruschetta \$14 Toasted bread with diced tomatoes, onions, garlic and basil with melted mozzarella</p>	<p>Mozzarella Fritta della Casa \$14 Breaded mozzarella cheese topped with homemade marinara sauce</p>
<p>Cocktail di Gamberoni \$19 (5) Jumbo shrimp garnished with our own cocktail sauce</p>	<p>Calamari Fritti \$18 Fried calamari in a potato basket with marinara sauce or <i>Napolitano Style (add \$3)</i> with cherry peppers and capers sautéed in marinara</p>
<p>Funghi Ripieni \$18 Stuffed mushroom caps filled with Italian sausage and spinach</p>	<p>Involtini di Melanzana \$18 Stuffed Eggplant filled with Ricotta cheese served marinara sauce and melted mozzarella</p>
<p>Crab Cakes \$20 Perfectly cook Crab cakes with lemon remoulade over bed of arugula top with crab meat</p>	<p>Clams Casino \$19 Fresh clams on the half shell baked with peppers, onions, and bacon</p>

~Primi Piatti~

All entrees served with house salad (Balsamic, Italian, Garlic, blue cheese, Ranch, Raspberry, Parmesan Peppercorn)

Upgrade for Caesar, Spinach or Arugula salad for \$3

<p>Pappardelle La Luna \$46 Sautéed tomatoes garlic tossed with homemade Pappardelle Pasta and 10oz Lobster Tail finish lobster creamy tomato vodka sauce</p>	<p>Bistecca al pepe verde \$40 12oz Ny Steak served with peppercorn cream sauce served mashed potatoes and vegetables</p>
<p>Ravioli con Aragosta \$36 Ravioli stuffed with lobster finish with Picked lobster meat sauteed with shallots, tomatoes scallions in light creamy vodka sauce</p>	<p>Costine di Manzo con Puré di Patate \$36 Beef Short Ribs, atop velvety mashed potatoes and vegetables</p>
<p>Gnocchi or Pappardelle alla Bolognese \$30 Gnocchi or Homemade pappardelle pasta tossed in homemade La Luna's meat sauce top with burrata cheese and fresh basil</p>	<p>Salsiccia e Fungo all'Alborio \$27 Sautéed onions, mushrooms, red chili flakes toasted with Italian sausage over arborio rice</p>
<p>Zuppa di Pesce \$40 Clams, mussels, shrimp, scallops, calamari over homemade linguini Pasta (Red, White, Fradiablo sauce)</p>	<p>Alla Vodka \$24 Sautéed tomato, scallions garlic tossed in a light creamy vodka sauce Choice of Pasta Penne, Cappelline or Fettuccine Add Chicken \$6</p>
<p>Linguine ai Gamberi e Guanciaie \$33 Sautéed jumbo shrimp tossed with tomatoes, onions, scallions and Guanciaie (pork jowl), over homemade linguine pasta in a creamy tomato sauce</p>	<p>Pollo alla Saltimbocca \$32 Sautéed chicken breast top with prosciutto and fresh mozzarella cheese finish in a sherry wine reduction served with mashed potatoes and vegetables</p>
<p>Pollo, Vitello alla Parmigiana \$30 Chicken breast or Veal lightly breaded topped with marinara sauce and melted mozzarella Served with Rigatoni</p>	<p>Filetto di Salmone al Limone \$35 Pan seared Atlantic salmon over fresh spinach and mashed potatoes finish with capers lemon butter sauce</p>