

Every Wednesday

3 Course meal \$29.95

Appetizers

Zuppa di Mussels

Sautéed Princess Edward Island mussels with tomatoes, garlic and a touch of white wine

Fried Calamari

Made with semolina flour and served in with marinara sauce

Clams Casino

Fresh clams on the half shell baked with peppers, onions, and bacon

Caesar salad

Romaine lettuce, Romano cheese, croutons, and tossed with Caesar dressing

Bruschetta

Sliced toasted rustic bread with fresh tomatoes, red onions, basil and garlic, topped with melted mozzarella cheese

Mozzarella Fritta Della Casa

Breaded mozzarella cheese topped with homemade marinara sauce

Main Course

Gamberoni alla Pesto

Sautéed Jumbo Shrimp toasted sundried tomatoes over Linguini with homemade pesto cream sauce

Pollo alla Marsala

Sautéed Chicken medallions with mushrooms in a Marsala reduction wine sauce over linguini

Lobster Ravioli

Ravioli filled with lobster meat and finished in a light, creamy pink lobster sauce and fresh basil

Cheese Tortellini alla Vodka

Cheese tortellini Pasta tossed in a light creamy vodka sauce

Salmone Croccante

Pan seared Atlantic salmon served over spinach and potatoes

Linguini Vongole

Homemade linguini sautéed with fresh little neck clams, fresh basil, olive oil, garlic

Gnocchi or Fettuccini Bolognese

Gnocchi Or Fettuccini Pasta tossed in La Luna's secret hearty meat sauce

Spicy mushroom Risotto with sausage

Sautéed Portobello mushrooms and Italian sausage with red peppers flakes over creamy risotto

Penne alla Gennaro

Penne pasta tossed with chicken, Italian sausage, roasted red peppers, onions, garlic and olive oil finished with Parmigiano cheese

..Desserts

Ice cream, Chocolate , Crème Brulee, Cheese Cake
Cannot be used with any other offers or promotions not valid on holidays.

