

~Antipasti~

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| <p>Bruschetta Toasted bread with diced tomatoes, onions, garlic and basil with melted mozzarella</p> | <p>\$12</p> | <p>Mozzarella Fritta della Casa Breaded mozzarella cheese topped with homemade marinara sauce</p> | <p>\$12</p> |
| <p>Calamari Fritti Fried calamari in a potato basket with marinara sauce or <i>Napoletano Style</i> (add \$3) with cherry peppers and capers sautéed in marinara</p> | <p>\$16</p> | <p>■ Carpaccio Di Manzo Thinly sliced raw filet mignon, topped with arugula, shaved cheese, capers, red onions and olive oil</p> | <p>\$17</p> |
| <p>Zuppa di Cozze Sautéed Princess Edward Island mussels with tomatoes, garlic and a touch of white wine</p> | <p>\$16</p> | <p>Funghi Ripieni Stuffed mushroom caps filled with Italian sausage and spinach</p> | <p>\$16</p> |
| <p>Crab Cakes Perfectly cook Crab cakes with lemon remoulade over bed of arugula top with crab meat</p> | <p>\$18</p> | <p>Clams in half shell Fresh Clams garnished with our own cocktail sauce</p> | <p>\$15</p> |
| <p>Involtini di Melanzana Stuffed Eggplant filled with Ricotta cheese served marinara sauce and melted mozzarella</p> | <p>\$15</p> | <p>Clams Casino Fresh clams on the half shell baked with peppers, onions, and bacon</p> | <p>\$17</p> |
| <p>Zupps Pasta e Fagioli Rhode Island or New England Clam Chowder</p> | <p>\$10 \$12</p> | <p>Cocktail di Gamberoni (5) Jumbo shrimp garnished with our own cocktail sauce</p> | <p>\$17</p> |

~Insalata~

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

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| <p>Insalata di Pesce Cold seafood salad (mussels, clams, calamari, scallops and shrimp) with celery, onion, fresh diced tomato and lemon vinaigrette (Extra meat doesn't apply)</p> | <p>\$27</p> | <p>Insalata Atlantica Blackened Atlantic salmon with spinach, tomatoes, onions, peppers, cucumbers and olives tossed with balsamic dressing (Extra meat doesn't apply)</p> | <p>\$27</p> |
| <p>Caesar Salad Romaine lettuce and croutons tossed in a light creamy Caesar dressing and anchovies top with shaved parmigiano</p> | <p>\$12</p> | <p>Insalata di Capre Fresh mozzarella served with fresh basil, fresh tomatoes and extra virgin olive oil</p> | <p>\$13</p> |
| <p>Insalata di Rucola Baby Arugula with Slice of grape tomatoes, onions and lemon oil dressing</p> | <p>\$12</p> | <p>Insalata di Spinaci Spinach, tomatoes, onions, cucumber tossed with balsamic dressing</p> | <p>\$12</p> |
| <p>Burrata con Rucola Burrata cheese with strawberry over arugula and balsamic glaze</p> | <p>\$15</p> | <p>Insalata della Casa Arcadian mix greens, gorgonzola, dry cranberries, cucumbers, onions, carrots green apples and pistachios with a Balsamic Vinaigrette dressing</p> | <p>\$15</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

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| <p>Linguine alle Vongole \$29 Homemade linguine sautéed with fresh little neck clams, fresh herbs, olive oil, garlic and wine sauce</p> | <p>Alla Vodka \$22 Sautéed tomato, scallions garlic tossed in a light creamy vodka sauce Choice of Pasta Penne, Cappelline or Fettuccine Add Chicken \$6</p> |
| <p>Gnocchi or Pappardelle alla Bolognese \$28 Gnocchi or Homemade pappardelle pasta tossed in homemade La Luna's meat sauce top with burrata cheese and fresh basil</p> | <p>Pappardelle La Luna \$38 Sautéed tomatoes garlic tossed with homemade Pappardelle Pasta and Lobster Tail finish with creamy tomato vodka sauce</p> |
| <p>Melenzane or Polpette Parmigiana \$25 Egg battered eggplant in a marinara sauce topped with melted mozzarella cheese served with Penne Pasta or Homemade meatballs over Linguine in a marinara sauce</p> | <p>Authentic Carbonara Romana \$23 Homemade linguine pasta coated in a creamy sauce made with eggs, Pecorino Romano Cheese, Guanciale (pork jowl), and black pepper add (5) Jumbo shrimp \$7</p> |
| <p>Pollo, Vitello or Gamberoni Parmigiana \$25 Chicken, Veal or shrimp lightly breaded topped with marinara sauce and melted mozzarella and Parmigiano cheese, served with penne pasta</p> | <p>Zuppa di Pesce \$36 Tossed with clams, mussels, shrimp, scallops, calamari prepared with red, white or fradiavolo over homemade linguine</p> |
| <p>"Bella" Mare \$29 Sautéed Cozze (mussels) and Gamberoni (shrimp) tossed with garlic, sundried tomato scallions and spinach finish in a touch of white wine over capelline Pasta (angel Hair)</p> | <p>Calamari alla Puttanesca \$29 Sautéed olives, onions, sundried tomatoes, scallions, capers toasted with calamari over homemade capellini pasta (angel hair) top with anchovies</p> |

~ Secondi Piatti ~

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| <p>Pollo or Vitello Fiorentina \$27 Chicken breast or veal lightly egg battered with lemon butter sauce and white wine sauce served over spinach and mashed potatoes</p> | <p>Pollo or Vitello Saltimbocca \$30 Sautéed chicken breast or veal top with prosciutto and fresh mozzarella cheese finish in a sherry wine reduction served with mashed potatoes and vegetables</p> |
| <p>Risotto al Mare Verde \$33 Sautéed di Cozze (mussels) sea scallops with diced asparagus, greens peas over creamy arborio rice top with crab meat</p> | <p>Bistecca al pepe verde \$35 12oz Ny Steak served with peppercorn cream sauce served mashed potatoes and vegetables or French fries</p> |
| <p>Pollo al Tramonto \$27 Sautéed chicken breast with onions, asparagus, sun-dried tomato, atop velvety mashed potatoes, finish with sun-kissed tomato cream sauce</p> | <p>Costine di Manzo con Puré di Patate \$30 Beef Short Ribs, atop velvety mashed potatoes and vegetables</p> |
| <p>Salsiccia e Fungo all'Alborio \$26 Sautéed onions, mushrooms, red chili flakes toasted with Italian sausage over arborio rice</p> | <p>Filetto di Salmone al Limone \$31 Pan seared Atlantic salmon over fresh spinach and mashed potatoes finish with capers lemon butter sauce</p> |