

~Antipasti~

<p>Bruschetta \$11 Toasted bread with tomatoes, red onions, basil and garlic topped with melted mozzarella cheese</p>	<p>Mozzarella Fritta della Casa \$12 Breaded mozzarella cheese served with homemade marinara sauce</p>
<p>Zuppa di Cozze \$16 Sautéed Princess Edward Island mussels with tomatoes, garlic and a touch of white wine</p>	<p>Cocktail di Gamberoni \$17 (5) Jumbo shrimp garnished with homemade cocktail sauce</p>
<p>Calamari Fritti \$16 Fried calamari in a potato basket with marinara sauce or Napolitano Style (add \$3) with cherry peppers and capers sautéed in marinara sauce</p>	<p>Carpaccio di Manzo \$16 Thinly sliced filet mignon, topped with arugula, shaved cheese, capers, red onions, grape tomatoes and lemon olive oil</p>
<p>Crab Cakes \$18 Crab cakes perfectly served over a bed of arugula top with crab meat</p>	<p>Clams Casino \$17 Fresh clams on the half shell baked with peppers, onions, and bacon</p>
<p>Funghi Ripieni \$15 Stuffed mushroom caps filled with Italian sausage and spinach</p>	<p>Clams in half shell \$15 Fresh Clams garnished with our own cocktail sauce</p>
<p>Involtini di Melanzana \$15 Stuffed Eggplant filled with Ricotta cheese served marinara sauce and melted mozzarella</p>	<p>Zuppe Rhode Island or New England Clam Chowder \$12 Pasta e Fagioli \$10</p>

~Sandwich, Wraps and Panini~

Served with French Fries or Onions Rings

<p>Chicken Parmigiana Sandwich \$14 Breaded chicken breast cutlet topped with mozzarella cheese</p>	<p>Eggplant or Meatballs Parm Sandwich \$12 Medallion of eggplant cutlet topped with mozzarella cheese and marinara sauce</p>
<p>Steak Tips Roll \$18 Shaved Rib eye steak served with mushroom, onions, roasted red peppers, cherry peppers</p>	<p>Philly Steak and Cheese Roll \$13 Shaved steak sautéed with mushrooms and onions topped with cheese</p>
<p>Beef or Chicken Quesadilla \$13 Grilled chicken breast with cheddar cheese folded in a flour tortilla served with sour cream and salsa Add bacon \$2</p>	<p>Cheeseburger \$11 Lettuce, tomatoes and American cheese add sautéed mushrooms, onions \$2 bacon \$2</p>
<p>Pollo alla Milanese Sandwich \$13 Chicken cutlet with melted mozzarella, roasted red peppers with our secret mayo</p>	<p>Lobster Roll \$28 Picked lobster meat sautéed with butter and served in a soft roll</p>
<p>Grilled Chicken Caesar Wrap \$13 Grilled chicken, romaine lettuce, Caesar dressing</p>	<p>Italiano Panini \$12 Fresh mozzarella, tomatoes, prosciutto and basil</p>
<p>Buffalo Chicken Wrap \$13 Buffalo chicken, lettuce blue cheese and tomatoes</p>	<p>Ham and Cheese Panini \$12 Slides ham and mozzarella cheese, mayonnaise Lettuce and tomatoes</p>
<p>Chicken Cutlet Panini \$13 Chicken cutlet with lettuce, mozzarella tomatoes with our own mayonnaise</p>	<p>Grilled Chicken Panini \$13 Grilled chicken with roasted peppers, mayonnaise and mozzarella chesse</p>

~Insalata~

Add any meat to your salad Chicken \$6 Shrimp (5) \$7 Salmon \$12 Steak \$17

<p>Signature Salad \$11 Arcadia greens, gorgonzola, dry cranberries, green apples and pistachios with a Balsamic Vinaigrette dressing</p>	<p>Burrata con Arugula \$11 Burrata cheese with strawberry over arugula and balsamic glaze</p>
<p>Insalata di Pesce \$25 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>Insalata Caprese \$10 Fresh mozzarella served with fresh basil, fresh tomatoes and extra virgin olive oil</p>
	<p>Caesar Salad \$10 Romaine lettuce and croutons tossed in a light creamy Caesar dressing and anchovies</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>Linguini alla Vongole \$23 Home style linguini sautéed with fresh little neck clams, fresh herbs, olive oil, garlic and wine sauce</p>	<p>Alla Vodka \$17 Sautéed tomato, scallions' garlic tossed in a light creamy vodka sauce Choice of Pasta Penne, Cappellini or Fettuccini Add Chicken \$5</p>
<p>Gnocchi or Pappardelle alla Bolognese \$23 Gnocchi or Homemade pappardelle pasta tossed in homemade La Luna's meat sauce top with burrata cheese and fresh basil</p>	<p>Ravioli con Aragosta \$25 Picked lobster meat sautéed with shallots and scallions in a light creamy vodka sauce tossed with</p>
<p>Melenzane or Polpette Parmigiana \$19 Egg battered eggplant in a marinara sauce topped with melted mozzarella cheese served with Penne Pasta or Meatballs over linguine</p>	<p>Authentic Carbonara Romana \$18 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 or Vitello Parmigiana \$20 Chicken or Veal lightly breaded topped with marinara sauce and melted mozzarella and Parmigiano cheese, served with penne pasta</p>	<p>Pollo or Vitello Marsala \$22 Sautéed chicken breast or veal with mushrooms in a Marsala reduction wine sauce served mashed potatoes and vegetables</p>
<p>"Bella" Mare \$24 Sautéed Cozze (mussels) and Gamberoni (shrimp) tossed with garlic, sundried tomato scallions and spinach finish in a touch of white wine over capellini Pasta (angel Hair)</p>	<p>Pollo and Saliccia \$22 Sautéed Chicken Breast and sausage tossed with onions, roasted red peppers, over penne pasta finish garlic and olive oil and parmigiana chesse</p>
<p>Risotto al Mare Verde \$27 Sautéed di Cozze (mussels) and sea scallops with diced asparagus, greens peas over creamy arborio risotto top with crab meat</p>	<p>Costine di Manzo con Pure Cremoso \$27 Beef Short Ribs over mashed Potatoes and vegetables</p>
<p>Pollo al Tramonto \$22 Sautéed chicken breast with onions, asparagus, sun-dried tomato, atop velvety mashed potatoes, finish with sun-kissed tomato cream sauce</p>	<p>Filetto di Salmone al Limone \$24 Pan seared Atlantic salmon over fresh spinach and mashed potatoes finish with capers lemon butter sauce</p>