

Luna

BYOB

Appetizers

MUSSELS - 17

WHITE WINE, GARLIC, LONG HOTS SWEET SAUSAGE

CALAMARI - 16

CAPERS, OLIVES, TOMATO SAUCE

MEATBALLS - 17

SOFT POLENTA, MARINARA, GRATED PARMIGIANA

BABY KALE SALAD - 15

FETA CHEESE, STRAWBERRIES, DIJON MUSTARD, BALSAMIC VINAIGRETTE

ROASTED BEETS - 15

GOAT CHEESE, PISTACHIO, BALSAMIC DRIZZLE

CAESAR SALAD - 14

PARMIGIANO REGGIANO, CROUTONS

Sides

ASPARAGUS - 10

SOFT POLENTA - 10

SPINACH - 10

FINGERLING POTATOES - 10

Pasta

RICOTTA CAVATELLI - 27

ARUGULA PESTO, JUMBO LUMP CRAB MEAT, GRAPE TOMATOES

SACCHETTI - 25

BURRATA & PEAR, CREAM SAUCE, SWEET PEAS, TOASTED BREAD CRUMBS

PAPPARDELLE - 25

LAMB BOLOGNESE, RICOTTA, MINT

SPINACH TAGLIATELLE - 26

WILD BOAR RAGU, GRATED PARMIGIANA

ORECCHIETTE - 28

BRAISED OCTOPUS, CALAMARI, FRA DAIVOLO

Entrees

SCALLOPS - 32

TRUFFLE MUSHROOM RISOTTO

LAMB CHOPS - 38

FINGERLING POTATOES, SPINACH, BASIL OIL

BRANZINO - 30

GOLD BEET PUREE, SHIITAKE MUSHROOMS, LEEKS

PORK CHOP - 36

SOFT POLENTA, ASPARAGUS, WHITE WINE LEMON BUTTER