

Luna

BYOB

Appetizers

MUSSELS - 18

WHITE WINE, GARLIC, LONG HOT SWEET SAUSAGE

MIXED GREENS - 16

STRAWBERRIES, FENNEL, ORANGES, LEMON VINAIGRETTE

BURRATA - 17

ZUCCHINI, BELL PEPPERS, PROSCIUTTO, BALSAMIC GLAZE

ARTICHOKES - 18

CHICKPEA PUREE, RICOTTA SALATA

OCTOPUS - 21

ROMESCO, CHORIZO, DICED TOMATOES

ARUGULA SALAD - 16

PEACHES, TOASTED ALMONDS, FIGS, MANGO DRESSING

Sides

BROCCOLI RABE - 10

POLENTA - 10

Pasta

PAPPARDELLE - 26

LAMB BOLOGNESE, RICOTTA, MINT

SACCHETTI - 25

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

RAVIOLI - 29

SHRIMP FILLING, BLUSH CREAM, ZUCCHINI, SPINACH

SQUID INK TAGLIOLINI - 28

MUSSELS, SHRIMP, DICED TOMATOES, WHITE WINE GARLIC

ORECCHIETTE - 26

EGGPLANT, ITALIAN SAUSAGE, BURRATA, BASIL OLIVE OIL DRIZZLE

Entrees

BRANZINO - 30

LENTILS, SPINACH, LEMON VINAIGRETTE,

PORK CHOP - 38

POLENTA, BROCCOLI RABE, LEMON BUTTER WHITE WINE SAUCE

SCALLOPS - 30

BASIL PESTO RISOTTO, GARNISHED WITH ROASTED TOMATOES

SALMON - 29

SWEET PEA PUREE, CAULIFLOWER, MUSHROOMS, BALSAMIC DRIZZLE

MEAT OF THE DAY - MP