Appetizers

EGGPLANT ROLLATINI $12.95

Stuffed with fresh ricotta & spinach with melted mozzarella in plum tomato basil

MOZZARELLA CAPRESE $12.50

Fresh mozzarella, roasted peppers & tomato, basil virgin olive oil

CALAMARI FRITTI $12.95

With side of spicy marinara sauce

BANG BANG SHRIMP $13.95

Crispy shrimp, tossed in Luna Rossa signature creamy,spicy sauce

GARLIC SHRIMP $13.95

Large shrimp over garlic toast in a basil roasted tomato

SHRIMP AVOCADO $12.99

Homemade tortilla chips topped with avocado and pan seared shrimp tamari caramel sauce

ZUCCHINI FRITTI $8.95

Crispy fried zucchini, tomato Marinara Sauce

ZUPPA DI CLAMS OR PEI MUSSELS $12.95

Sauteed in white wine, garlic and fresh herbs with marinara sauce

LUNA ROSSA FAMOUS MEATBALL $12.95

100% All beef certified angus served in Luna Sauce

MOZZARELLA EN CARROZZA $12.75

Lightly battered fresh mozzarella with marinara sauce

ZUPPE DI CASSA $4.95

Chicken Orzo / Pasta Fagioli / Daily Special / fresh onion soup

Pasta

HOUSE MADE SEAFOOD RAVIOLI $24.95

Stuffed with lobster, crab meat and shrimp in a saffron reduction

LINGUINE ALLA VONGOLE $19.95

Whole fresh & chopped manila clams sauteed with roasted garlic sauce over bad lenguine

FUSILLI $19.95

Crumbled sausage, broccoli rabe, cannellini beans & pum tomatoes olive oil & garlic sauce.

LINGUINE DI MARE $26.95

Clams, mussels, shrimp and calamari in a spicy marinara sauce

HOMEMADE FETTUCCINE BOLOGNESE $17.95

Tossed in our famous hearty meat sauce with a touch of cream

GNOCCHI NAPOLITANO $17.95

Potato dumplings fresh mozzarella, plum tomatoes sauce or pesto sauce

CAPPELLINI LUNA ROSSA $24.99

Angel hair pasta with clams, crab meat, scallops, cherry tomatoes & arugula in a white wine

CAVATELLI CHICKEN $18.95

Sauteed diced tomatoes, broccoli, fresh basil, and garlic oil

BAKED LASAGNA $18.95

Homemade pasta layered with seasoned beef, ricotta, mozzarella & meat sauce

Carne



8 Oz CHICKEN MADEIRA $20.95

Fresh mozzarella and asparagus and smashed potato with madeira wine sauce

CHICKEN FRANCESE $19.95

lightly panko crusted breast, baby arugula, tomatoes & mozzarella in a light balsamic vinaigrette

CHICKEN MATEO $19.95

Parmesan crusted chicken locatelli cheese and fresh oregano served with cilantro rice and lemon butter sauce

STUFFED CHICKEN $19.95

Chicken breast lightly breaded, stuffed with eggplant and roasted pepper and fresh mozzarella

GRILLED 12 OZ CERTIFIED ANGUS NEW YORK STRIP STEAK $32.95

Porcini mushrooms risotto, asparagus spears white truffle balsamic glaze

VEAL SALTIMBOCCA $22.95

Served with Spinach prosciutto, mozzarella, and smashed potato

CHICKEN MILANESE $19.95

Breaded veal cutlet topped arugula, onions, sliced tomatoes and fresh mozzarellain a light balsamic reduction

PORK CHOP GIAMBOTTA $22.95

Served hot or sweet center cut pork chop baked with vinegar peppers, sweet peppers onions, mushrooms, potatoes, white wine touch of demi

7 Oz FILLET MIGNON CERTIFIED ANGUS $28.95

100% Natural Grass Fed finished with a barolo wine reduction & roasted garlic herb mashed potatoes

Pesce



FLOUNDER FRANCESE $22.95

Lightly egg battered, served in a white wine lemon butter sauce with sauteed spinach.

LARGE JUMBO STUFFED SHRIMP $24.95

Served with creamy corn risotto, spinach, and lemon wine sauce

SALMON NAPOLITANO $25.95

Baked north atlantic salmon topped with diced roma plum tomatoes & basil served with a roasted garlic chardonnay balsamic glaze over saffron risotto.

GRILLED SALMON $25.95

Seared broccoli rabe & sun dried tomatoes, aged balsamic reduction

TUNA LUNA ROSSA $24.95

Pan-seared tuna with sesame seeds, Served with cilantro, rice, soya sauce and wasabi

PAN-SEARED CHILEAN SEA BASS $28.95

Served with cherrys tomatoes, rice, asparagus, white beans and light tomato sauce

Contorni

CREAMY CORN RISOTTO $5.95

SAUTEED BABY SPINACH $5.95

SAUTEED BROCCOLI RABE $6.95

MASHED POTATOES $5.95

ASPARAGUS $6.95

RICE $5.95

FRIES $3.95

ITALIAN SAUSAGE $6.95

MACARONI AND CHEESE $6.75

Insalate

LUNA ROSSA SALAD $7.95

Organic baby greens fresh strawberries, sugar coated walnuts & goat cheese in a raspberry vinaigrette

FAMOUS HOUSE $7.95

Mixed greens, cucumbers, tomatoes, olives & onions in our famous house dressing

CLASSIC CAESAR $7.95

Crisp romaine, homemade croutons & parmigiano reggiano

RED BEET SALAD $7.95

Dice beets, goat cheese, almonds, chives, port wine vinaigrette

ARUGULA SALAD $7.95

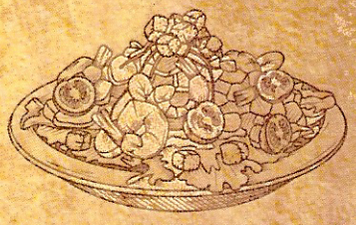
Baby arugula , apples, sun dried cranberries, pine nuts, crumbled blue cheese, port wine dressing

TOMATO BRUSCHETTA $7.95

Tuscan toast points, vine ripe tomatoes, fresh mozzarella, aged balsamic reduction

Add Grilled Chicken on Any Salad $3.95

Add Grilled Shrimp on Any Salad $4.50



Kids Menu

Chicken fingers with fries $6.75

Grilled cheese with fries $7.95

Sliders burgers with fries $7.95

Kids pasta with fries $6.75

Cheese Pizza with fries $6.75

Meat Bolls with fries $6.75

Macaroni and cheese $6.75