LUNA
italiana

LUNA italiana

Nessun amore e piu sincero dell amore per il cibo

There is not sincerer love than the love of food

George Bernard Shaw

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La risata e piu brillante dove il cibo e migliore

Laughter is brightest where food is best

Irish Proverb

Ci siamo trasferti dall Italia per vivere in questo paradiso della pesca ed anche per deliziarvi e sorprendervi con la nostra cucina tradizionale e con i sapori mediterranei di piatti semplici e genuini. Tutti i prodotti Italiani usati sono originali e cucinati 100% all Italiana.

We moved from Italy to live in this fishing paradise, also to delight and surprise you with our traditional cuisine with a Mediterranean flavor, in simple and genuine dishes. All the products we use are original and cooked 100% Italian.

Claudia & Fabrizio

ANTIPASTI

Burrata

Buffalo mozzarella, Pachino tomato, extra virgin olive oil and basil

$275

Parmigiana di Melanzane

Eggplant Parmesan, layers of baked eggplant with mozzarella, tomato sauce and parmesan cheese

$300

Carpaccio di Selvaggina

thin venison slices, lime, extra virgin olive oil, black pepper, parmesan cheese and arugula.

$370

Carpaccio di Gamberi

Extra virgin olive oil, black pepper, orange, lime, capers, thin habanero slices and a touch of paprika.

$370

INSALATA

Insalata Della Casa

Mix salad with celery julienne, pachino tomato, edible flowers and french vinaigrette

$190

Insalata di Pollo

Spinach, roast eggplant, zucchini, peppers, butter sautéed chicken glazed with agave honey, sesame oil vinaigrette and feta cheese

$270

Insalata di Gamberi

Mixed greens and spinach with butter sautéed shrimp, sesame seeds, mango, avocado, olive oil, citrus vinaigrette and black pepper

$400

Insalata Cesar

cesar salad based on the original recipe of 1924 with romaine lettuce, boiled egg, croutons and vinaigrette dressing

$220

Insalata di pulpo

potato salad, octopus,celery, olive oil and garlic.

$450

PRIMI PIATTI

Tagliatelle Bolognese

Traditional red meat sauce

$300

Fettuccini Alfredo

Homemade fettuccini of your choice:

Traditional butter, cream and parmesan.... $300
Shrimp, cream and parmesan..... $370
Chicken, cream and parmesan..... $340

Lasagna

Homemade spinach pasta with traditional red meat sauce and bechamel

$350

Gnocchi di Patate

Potato gnocchi served with:

Duck Ragu..... $310
Gorganzola cheese..... $310

Pappardelle al Cinghiale

Homemade pappardelle pasta with wild pig ragu

$370

Tagliattelle Gamberi e Spinaci

Butter sautéed shrimp with garlic sweet sauce

$370

ZUPPE

Minestrone

Traditional vegetable soup with parmesan and extra virgin olive oil

$275

Zuppa di Cipolle Maddie

French white onion soup with emmental cheese

$275

PASTE RIPIENE

Ravioli di Wagyu

Wagyu meat ravioli with potato and parmesan sauce, azafran and black truffle slices

(ask for availability)

$1250

Ravioli di Aragosta

Homemade lobster ravioli with garlic sweet sauce, Pachino tomato and epazote.

$750

tortelo luna

Homemade tortelo stuffed with ricotta cheese, purslane and epazote with a butter and sage sauce.

$420

PASTE DI GRANO DURO

Frutti di Mare

Spaghetti pasta with octopus, shrimp, calamari, kalamata olives, parsley and red sauce

$580

Pasta La Norma

Penne pasta, eggplant, provolone cheese, tomato, extra virgin olive oil, garlic and basil

$300

Cacio Pepe

Casarecce pasta, black pepper, pecorino and parmesan cheese

$300

Gricia

Spaghetti pasta, guanciale, black pepper, pecorini and parmesan

$300

SECONDI PIATTI

Scaloppina di Vitello Madeira e Tartufo

Veal scaloppine sautéed in butter with black truffle oil and marsala sauce, black truffle slices and spinach on the side

$880

Scaloppina Alla Parmigiana

Veal scaloppine with tomato sauce, garlic, rosemary, sage and olive oil with grated mozzarella and parmesan cheese

$580

Rib Eye Prime

22 oz. grilled rib eye prime, sautéed with extra virgin olive oil and rosemary and sautéed potatoes on the side

$880

Filetto di Cervo al vino

Pan-seared venison fillet with red wine sauce and red berries accompanied with sauteed potatoes with rosemary

$1200

Filetto di Pesce Capperi e Limone

Sautéed fish filet with lime and capers and vegetables on the side

$440

DOLCE

Tiramisu in Coppa

Traditional tiramisu, biscuit pie with coffee, mascarpone, cream and cocoa.

$240

Semifreddo di Papaia con Salsa di Habenero

Ice cream papaya mousse with habanero sauce

$275

Mix Semifreddo

Frozen mousse with white and dark chocolate, honey and heavy cream

$275

Tartara di Limoncello con Meringa

Limoncello tartar with Italian meringue, basil oil and raspberries

$240