

**CASA**  
*La Luna*

## INSALATE E ZUPPE

<b>ANTIPASTO MISTI</b>	Chef's Selections of Cheeses · Chef's Selection of Dry Cured Meats · Olives · Artichoke Hearts · Homemade Roasted Red Peppers	37
<b>CALAMARI</b>	Sautéed North Atlantic Squid · Dry White Wine · Cherry Tomato Sauce	16
<b>CARPACCIO DI SALMONE**</b>	Seasonal Tomatoes · Fresh Mozzarella · Basil · EVOO · Aged Balsamic Vinaigrette	13
<b>MELANZANE RIPIENE</b>	Eggplant · Ricotta · Parmigiano Reggiano · Arrabiata Sauce	14
<b>CARPACCIO DI MANZO**</b>	Kobe Beef · Porcini Mushrooms · Shaved Pecorino Romano · White Truffle Oil	15
<b>MOZZARELLA DI BUFALA AL SPECK</b>	Fresh Buffalo Mozzarella · Alto Adige Speck · House Roasted Red Peppers · Basil	15
<b>CARCIOFO ALL'ARAGOSTA</b>	Breaded Artichoke · Lobster · Mascarpone · Tomato Sauce	16
<b>PIATTO DI MARE</b>	Shrimp · Mussels · Calamari · Clams · Tomato Sauce · Pinot Grigio · Red Pepper Flake	38
<b>TARTARE MANZO**</b>	Filet Mignon · Capers · Red Onion · Parsley · Organic Egg Yolk · Whole Grain Crostini	19
<b>COZZA MARE AZZURRO</b>	Fresh Sautéed Blue Mussels · White Wine · Roasted Garlic	13
<b>SACCHETTI AL TARTUFO BIANCO</b>	White Truffle · Ricotta Stuffed Sacchetti · Tartufata Cream Sauce · Aged Fig Balsamic	18

## INSALATE E ZUPPE

<b>INSALATA DI CASA</b>	Mixed Greens · Cherry Tomato · Shaved Parmigiano Reggiano · Balsamic Vinaigrette	11
<b>SPINACI CON PANCETTA</b>	Baby Spinach · Crisp Pancetta · Baby Bella Mushrooms · Strawberries · Pecorino Romano · Pancetta Vinaigrette	13
<b>CAPRESE</b>	Seasonal Tomatoes · Fresh Mozzarella · Basil · EVOO · Aged Balsamic Vinaigrette	13
<b>RUCOLA AL GRUMATO</b>	Arugula · Parmigiana Reggiano · Roasted Tomato · Red Onion · Olive Oil · Fresh Lemon	13
<b>LATTUGA DI BIB TRITARE</b>	Bibb Lettuce · Endive · Raspberries · Dolce Gorgonzola · Aged Truffle Balsamic	13
<b>RIBOLLITA</b>	Tuscan White Bean Soup · Fresh Mushrooms · Vegetables · Vegetable Broth	11

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in foodborne illness.*

## LA PASTA

<b>VITELLO TORTELLINI</b>	Veal Tortellini · Cream · Prosciutto · Peas	32
<b>CAVATELLI AL FORNO</b>	Ricotta Cavatelli · Tomato Sauce · Pancetta · Barolo · Fontinella Cheese	30
<b>SACCHETTI AL TARTUFO BIANCO</b>	White Truffle · Ricotta Stuffed Sacchetti · Tartufata Cream Sauce · Aged Fig Balsamic	35
<b>ORRECHIETTE CON RAPINI</b>	Handmade Orrechiette · Rapini · Italian Fennel Sausage · Chardonnay · Extra Virgin Olive Oil · Parmigiano Reggiano	26
<b>GNOCCHI DI PATATE</b>	Traditional Potato Gnocchi · Tomato Sauce · Crushed Red Pepper · Fresh Mozzarella Cheese	24
<b>CANNELLONI DI VITELLO</b>	Veal Cannelloni · Black Truffle Puree · Wild Mushrooms	30
<b>PAPPARDELLE ALLA BOLOGNESE</b>	Handmade Pappardelle · Tomato · Veal · Duck · Wild Boar · Filet Tips	32
<b>RAVIOLI DI ARAGOSTA</b>	Lobster · Squid Ink Ravioli · Tomato Cream Sauce · Lobster Meat · Shrimp	35
<b>TAGLIATELLE AL MARE</b>	Handmade Tagliatelle · Agli Olio · Little Neck Clams · Shrimp	28
<b>RISOTTO DEL GIORNO</b>	Risotto of the Day	TBA

## SECONDI

<b>OSSOBUCCO DI VITELLO</b>	Slow Roasted Veal Shank · Soffritto · Chianti Classico	45
<b>COSTOLLETA DI AGNELLO**</b>	Grilled Lamb Chop · Shallot · Port Glace · Sweet Pea Risotto	40
<b>VITELLO ALLA MILANESE**</b>	Breaded Veal Chop · Marinated Grilled Radicchio · Goat Cheese · Aged Balsamic	54
<b>MAIALE AL FUNGHI**</b>	Grilled Berkshire Pork Chop · Wild Mushroom · Dolce Gorgonzola Sauce	40
<b>OSSOBUCCO DI CINGHIALE</b>	Slow Roasted Wild Boar Shank · Julienne Vegetables · Dolcetto Wine · Linguini Pasta	45
<b>PICCATA DI POLLO</b>	Marinated Semi-Boneless Half Chicken · Pinot Grigio · Lemon · Caper Sauce	28
<b>BRANZINO FRITTO</b>	Pan Seared Branzino · Champagne · Garlic · Lemon · Caper Sauce · Filleted Tableside	43
<b>SALTIMBOCCA DI VITELLO</b>	Pounded Veal Medallions · Prosciutto · Sage · White Wine · Citrus Zest	40
<b>FILETTO DI MANZO**</b>	Filet Mignon · Porcini Mushroom · Rosémary Demi Glaze	45
<b>ANATRA ARROSTO</b>	Slow Roasted Duck · Orange · Peach · Grand Marnier Sauce	38

