

Antipasti-Appetizers

(All appetizer are served as entrees will be charged an additional \$4.00)

Bruschetta

Sliced toastes rustic bread with fresh tomatoes, red onions, basil and garlic topped with cheese. \$5.95

Crab Cakes

Mouthwatering crab cakes perfectly sautéed with scallions in a light sherry and lemon butter sauce. \$9.75

Funghi Ripieni

Stuffed mushroom caps filled with Italian sausage and ricotta cheese served with marinara sauce. \$6.95

Cocktail De Gamberoni

Jumbo shrimp cocktail garnished with our own cocktail sauce. \$11.95

Broccoli Di Rabe Con Salsiccia

Broccoli rabe and Italian sausage sautéed with fresh chunks of garlic, olive oil, and finished with cherry tomatoes. \$7.95

Melon Prosciutto

Fresh Cantaloupe melon wrapped with thinly sliced Parma prosciutto and fresh mozzarella cheese. \$6.95

Vongole Nel Guscio

Fresh raw clams shucked and seved with our own cocktail sauce and garnished with lemons. \$7.95

Calamari Fritti

Deep fried calamari made with semolina flour and served in a potato basket with marinara sauce. \$8.95

Antipasto Caldo Della Luna

Stuffed shrimp and scallops with fresh mozzarella wrapped with parma prosciutto, grilled artichoke hearts and grilled portobello mushrooms, served in a delicate pink lobster sauce. \$10.95

Mozzarella Fritta Della Casa

Breaded mozzarella cheese topped with marinara sauce. \$6.95

Vongole Casino

Fresh clams on the half shell baked with peppers, onions and bacon. \$8.25

Escargot Con Funghi

Sautéed escargot with mushrooms, sundried tomatoes, finished with a lobster cream sauce. \$8.95

Nachos

Nachos with chili. \$ 7.95
Nachos with chili and grilled Chicken breast \$ 9.95

Zuppa di Cozze Posillipo

Sautéed fresh mussels with scallions and garlic in a marinara sauce. \$7.95

Insalata-Salad

(All salads served as entrees will be charged an additional \$4.00)

Insalata Di Cesare

The traditional Caesar Salad with romaine lettuce and croutons, tossed in a light creamy Caesar dressing. \$5.95

Insalata Di Cesare Con Pollo

Caesar salad with grilled chicken breast \$9.95

Insalata de Spinaci

Fresh spinach salad topped with crumbed Feta cheese, tomatoes, and croutons. Served with house vinaigrette. \$8.95

Insalata Caprese

Fresh ripe tomatoes, fresh mozzarella lightly seasoned with virgin olive oil and fresh basil. \$7.25

Insalata Di Cesare Con Gamberi

Caesar salad with grilled shrimp. \$10.95

Insalata Di Mare

Chilled seafood salad calamari, clams, mussels, shrimp and scallops marinara with garlic, oil, basil and lemon served on a bed of greens. \$12.95

Insalata Di Scungilli

Thin slices of scungilli marinated with garlic, oil, fresh basil and lemon served with black olives, tomatoes, celery and pepperocini over fresh mesculin greens. \$9.95

Insalata Di Aragosta

Picked lobster meat served with celery, capers tomatoes over fresh mesculin greens \$13.95

Minestre - Soup

(Sensational and traditional soups made daily)

Cup of soup \$3.95

Bowl of Soup \$4.95

Rhode Island Clam Chowder

A Traditional clam chowder in a clear clam broth.

Minestra Del Giorno

Our chefs daily creation, please ask your server for the soup of the day.

Pollo-Chicken

(All entrees are served with house salad, potato puree and fresh suted vegetables or ziti. Unless specified)

Pollo Francaise

Lightly egg battered chicken breast finished in a lemon, butter and white wine sauce. \$14.95

Pollo Alla Edgar

Lightly egg battered chicken breast and shrimp, sautéed with sun-dried tomato, asparagus, and roasted red peppers in a light red sauce. \$17.95

Petto di Pollo "Piccata "

Boneless chicken breast sautéed with imported capers, Sfasato Amalfitano lemons and white wine sauce. \$14.95

Pollo, Vitello, Gamberi, Scarpariello

Sautéed chicken, a mediallion of veal and shrimp, sautéed in a wine and garlic, lemon sauce. \$18.95

Pollo Alla Madeira

Chicken breast with fresh asparagus, sun-dried tomatoes, artichoke hearts, roasted red peppers finished with Madeira wine sauce. \$17.95

Pollo Alla Griglia

Grilled boneless chicken breat served with wedgs of lemon \$16.95

Petto Di Pollo "Marsala"

Chicken Breast with fresh mushrooms, finished with Marsala wine. \$15.95

Pollo Alla Parmigiana Con Pasta

Boneless chicken breast, light breaded, topped with house marinara sauce, mozzarella and Parmesan cheese. Served with ziti only. \$16.95

Pollo Saltimbocca

Chicken breast topped with prosciutto, melted mozzarella cheese, finished in a light brown sauce with a splash of sherry wine. \$16.95

Pollo Alla Fiorentina

Boneless chicken breast, lightly egg battered, sautéed with lemon and white wine sauce. \$15.95

Pollo Rollatini

Chicken breast rolled with prosciutto, asparagus, mozzarella cheese and picked lobster meat. Topped with tomato cream sauce.\$19.95

Carne-Beef

(All entrees are served with house salad, potato puree and sauted fresh vegetables or ziti. Unless specified)

Vitello Alla Parmigiana Con Pasta

Fresh medallions of veal lightly breaded and topped with house marinara, mozzarella, and Parmesan cheese. Served with Penne pasta. \$16.95

Terra e Mare

Certified Black Angus N.Y. Strip steak grilled to your liking and grilled shrimp topped with a light blush lobster meat sauce. \$23.95

Vitello Milanese

Lightly breaded veal served with fresh spinach salad and roasted potato only. \$17.25

Vitello Constantino

Lightly breaded medallions or fresh veal in a lemon sherry wine sauce with fresh spinach and roasted potatoes. \$15.95

Bistecca di Casa

Certify NY strip steak sautéed with scallions mushrooms and a touch of brandy sauce. \$ 20.95
With pepper crust, and Chalfonte cognac sauce. \$22.95

Vitello Saltimbocca

Fresh medallions of veal topped with prosciutto melted mozzarella cheese, finished in a light brown sauce with a splash of sherry wine. \$17.95

Slow Roast Prime Rib

Roast Prime rib, slowly cooked in our new state of the art alto ovens \$21.95

Vitello Di Mare

Sautéed medallions of fresh veal, asparagus, roasted red peppers, fresh picked lobster and crab meat, in a light wine sauce, topped with melted mozzarella Cheese. \$18.95

Specialita Di Pasta-Pasta Special

(All Pastas are made on premise and prepared to order, all pastas are served with a house salad)

Pasta con Pomodoro

Your choice of Spaghetti, Penne, Linguine, Fettuccini or Angel Hair, with plum tomatoes, garlic, olive oil and fresh basil. \$11.95

Tagliatelle Alla Bolognese

Home-style fettuccini pasta tossed with La Luna's hearty meat sauce. \$13.95

Gamberi Nicolino

Jumbo shrimp delicately sautéed with sweet roasted peppers, Portobello mushrooms, fresh garlic and olive oil, tossed with angel hair pasta and topped with mozzarella cheese. \$17.95

Penne Con Vodka Sauce

Penne Pasta with picked lobster meat in a light creamy vodka sauce. \$16.95

Gamberi e Calamari Pullanesca

Shrimp, squid sautéed with black and green olives, cappers, anchovies, garlic and cherry tomatoes, over our own angel hair pasta. \$16.95

Penne Alla Genaro

Home-style penne pasta tossed with grilled chicken breast, sausage, roasted red peppers, onions, garlic and olive oil. \$14.95

Tagliatelle Alla Luna

Lobster tail and picked lobster meat, sautéed with shallots, scallions in a light creamy vodka sauce, over our own fettuccini. \$18.25

Linguine Alla Vongole

Sauteed fresh clams, fresh herbs, olive oil, fresh garlic and a white wine sauce served over our own home-style linguini. \$15.95

Gnocchi Alla Bolognese

Home-style Potato Gnocchi tossed with La Luna's hearty meat sauce. \$13.95

Ravioli Tri-colore

Tri-color ravioli filled with lobster meat served in a light creamy pink lobster sauce and fresh basil. \$16.95

Cannelloni

Baked home-style mannicotti in a light pomodoro sauce with mozzarella cheese. \$14.75

Spaghetti Pasqualino

An authentic recipe! Home-style spaghetti sautéed with shrimp, Italian hot pepper, fresh tomatoes and roasted garlic gloves. \$18.95

Fettucine Alfredo Con Pollo

Home-style fettuccini tossed with creamy alfredo sauce \$12.95 with chicken \$14.95

Linguine Alla Pesto

Home-style linguini pasta tossed with grilled scallops in a creamy into pesto sauce. \$17.95

Invollini Di Melanzane

Eggplant stuffed with ricotta and mozzarella cheese, topped with tomato sauce. Serve with Ziti. \$15.95

Pesce-Fish

(All entrees are served with a house salad, unless specified)

Gamberi-Shrimp

Shrimp scampi in a wine and butter sauce. \$16.95
Jumbo shrimp stuffed with fresh seafood. \$18.95

Zuppa Di Pesce

Clams, mussels, shrimp, scallops, calamari prepared "red", "white" or "fradiavolo", tossed with home-style linguini. \$19.95

Risotto Di Mare

Clams, mussels, shrimp, scallops and calamari prepared with Italian Rice. \$21.95

Combo Al Forno Con Oregano

Shrimp, filet of sole, scallops and salmon, baked with breadcrumbs, fresh garlic, oregano in a lemon butter herb sauce. \$19.95

Gamberi Fra Diavolo

Sautted shrimp with fraDiavolo sauce, tossed with home-style linguini (spicy). \$17.95

Filetto Di Sogliola Alla Fiorentina

Lightly egg battered filet of sole, sautéed in a white wine butter sauce, served with sautéed fresh spinach and roasted potato. \$16.95

Salmono Croccante Con Spinaci e Funghi

Pan seared Atlantic salmon steak with sautéed spinach, Mushrooms and roasted potatoes. \$14.95

Bello Mare (Beautiful Sea)

Calamari, Scallops and shrimp sautéed in virgin olive oil and garlic, finished with a Parmesan cream sauce tossed with our own fettuccini. \$19.95

Children's Menu

(For children 12 and under)

Chicken Tenders

Fried chicken tenders with La Luna style fries. \$8.95

Fettucini Alfredo

Fettucini tossed with parmesan cream sauce. \$9.95

La Luna Burger

Grilled burger and La Luna style fries \$8.95

Pasta

Ziti with marinara sauce. \$7.95

Ziti Con Pollo

Ziti with sauteed chicken and marinara sauce. \$10.25

Al Formaggio

Ravioli stuffed with cheese with marinara sauce. \$9.95

Side Orders

Broccoli Rabe with oil and garlic **\$4.95**
Side of pasta **\$3.95**
Sauteed fresh Spinach or Broccoli **\$4.25**

Potatoes and Daily Vegetable **\$3.95**
House Salad **\$3.95**

We reserve to the right to add a \$3.00 plate charge for sharing meals.

Available La Luna Merlot, our joints venture with an Italian winery!

Don't Forget to Try Our New Cappuccino!

La Luna Cappuccino with Kahula, Brandy and a kick of Bacardi 151 to flame!

Book your next event here at La Luna! We cater parties from 5-130 persons.