

# MEZZA LUNA

## Appetizers

	Small	Large		
<b>ANTIPASTO NAPOLITANO</b> Prosciutto, soppressata, salami, provolone, fresh mozzarella, red roasted peppers, gaeta olives, basil, garlic, and olive oil	15	21	<b>SOFIA DELIGHT</b> Mesclun lettuce, blackened chicken, walnuts, dried cranberries, mandarin oranges, capers, grape tomatoes, red onions, and carrots with house balsamic	13
<b>ITALIAN-AMERICAN ANTIPASTO</b> Ham, salami, provolone, tomatoes, cucumbers, black olives, red onions, and red roasted peppers over romaine lettuce with house balsamic	10	13	<b>WALDORF</b> Romaine lettuce, baby spinach, blackened chicken, green apples, walnuts, dried cranberries, portobello mushrooms, red roasted peppers, grape tomatoes, and cucumbers with house balsamic	13
<b>MOZZARELLA CAPRESE</b> Fresh mozzarella, red roasted peppers, grape tomatoes, gaeta olives, basil, garlic, and olive oil	10	17		
<b>STUFFED EGGPLANT</b> Stuffed with ricotta and mozzarella cheese. Topped with mozzarella and pink sauce		11	<b>Personal 12" Pizza</b> <i>(Wait time may be longer than other menu items)</i>	
<b>MONTE MARE</b> Fried calamari, baked clams, jumbo shrimp, and stuffed eggplant	18	26	<b>PLAIN</b>	13
<b>CLAMS OREGANATA</b>	11	18	<b>WORKS</b> Sausage, peppers, onions, mushrooms, pepperoni	15
<b>ZUPPA DI CLAMS OR MUSSELS</b> Red or white	11	18	<b>VEGETABLES</b> Chopped tomatoes, broccoli, peppers, onions, mushrooms	15
<b>ARTICHOKE HEARTS FRANCESE</b>		11	<b>SALAD PIZZA</b>	15
<b>FRIED CALAMARI</b>	14	21	<b>BAKED ZITI PIZZA</b>	15
<b>SWEET AND SPICY CALAMARI</b> Fried calamari tossed in sweet chili sauce with hot pepper flakes. Sided by ranch	15	22	<b>MELANZANE</b> Eggplant, ricotta, mozzarella, tomato sauce	15
<b>MOZZARELLA STICKS</b>		8.50	<b>MILANO</b> Portobello mushrooms, roasted peppers, fresh mozzarella, focaccia sauce, basil	16
<b>GARLIC BREAD</b>		7	<b>MARGHERITA</b> Fresh mozzarella, focaccia sauce, basil	15

## Salads

Chicken (grilled, marinated, or blackened) +3  
Grilled Shrimp +6 | Grilled Salmon +8

<b>GARDEN</b> Romaine lettuce, grape tomatoes, cucumbers, carrots, and green olives with house balsamic		9	<b>SAUTEED VEGETABLES</b> Artichokes, spinach, mushrooms, zucchini, roasted peppers, carrots, garlic	15
<b>MESCLUN</b> Mesclun lettuce, red onions, carrots, grape tomatoes, capers, sun-dried tomatoes, and red roasted peppers with house balsamic		11	<b>HAWAIIAN</b> Ham, pineapple, mozzarella, tomato sauce	15
<b>CAESAR</b> Romaine lettuce, croutons, and shaved parmigiana with homemade caesar dressing		11	<b>THE MEZZA LUNA</b> Half margherita pizza, half calzone	18
<b>VEGGIE</b> Romaine lettuce, portobello mushrooms, broccoli, string beans, zucchini, carrots, and red roasted peppers with house balsamic		11		

## Gourmet Salads

<b>SPRING FEVER</b> Romaine lettuce, fried chicken, croutons, hard-boiled eggs, and red onions with honey mustard		13	<b>Baked Entree's</b>	
<b>LUNA</b> Mesclun lettuce, grilled chicken, portobello mushrooms, cucumbers, grape tomatoes, red roasted peppers, and red onions with house balsamic		13	<b>BAKED GNOCCHI</b>	16
			<b>BAKED ZITI</b> In pink sauce	15
			<b>BAKED ZITI SICILIAN</b> In pink sauce with eggplant	16
			<b>BAKED STUFFED SHELLS</b>	14
			<b>LASAGNA</b> Meat lasagna baked with mozzarella and ricotta cheese	17
			<b>EGGPLANT PARMIGIANA</b> Sided by choice of pasta	16
			<b>EGGPLANT ROLLATINI</b> Stuffed with ricotta cheese and topped with mozzarella in pink sauce. Sided by choice of pasta	17

# Pasta

## RIGATONI GIARDINO

Garlic, basil, gaeta olives, and roasted eggplant in marinara

## PENNE PUTTANESCA

Garlic, capers, anchovies, and gaeta olives in marinara

## FETTUCCINE ALFREDO

A creamy parmigiana sauce

## PENNE ARRABIATA

A spicy marinara sauce with tomatoes, hot pepper, mushrooms, gaeta olives, and prosciutto

## RIGATONI BOLOGNESE

Tomato and meat sauce

## PASTA WITH MEATBALLS, SAUSAGE, OR CHICKEN

Served in tomato sauce

## BOWTIES VERDI

Artichoke hearts, broccoli rabe, sun-dried tomatoes, and grated parmigiana in marinara

## BOWTIES ROSINA

Artichoke hearts, sun-dried tomatoes, and basil in a light garlic sauce

## RIGATONI VODKA

Diced tomatoes and peas in a vodka cream sauce

## CAVATELLI & BROCCOLI

In a light garlic sauce

## SAUSAGE AND BROCCOLI RABE

Served over choice of pasta with garlic and oil

## SAUSAGE, PEPPERS AND ONIONS WITH MARINARA

Served over choice of pasta

## LOBSTER RAVIOLI

Served in a vodka cream sauce

## SPINACH RAVIOLI

Tomatoes, spinach, and parmigiana cheese in a garlic cream sauce

## CHEESE RAVIOLI

Served in tomato sauce

## GNOCCHI POMODORO

Potato dumplings in a plum tomato sauce with garlic, basil, and prosciutto

## CHICKEN AND SHRIMP COMBO

Spinach, broccoli, zucchini, portobello mushrooms, and basil in a white wine garlic sauce over whole wheat penne

## GRILLED CHICKEN WITH BROCCOLI *(over choice of pasta)*

## FETTUCCINE BARONE

Vodka cream sauce with ground beef, peas, mushrooms, and fresh mozzarella

# Seafood

## SALMON ARROSTA

Grilled salmon in a light garlic sauce

## POACHED SALMON

With spinach, tomatoes, and garlic in a lemon white wine sauce

## SHRIMP ROYALE

Jumbo shrimp topped with homemade crabmeat stuffing over spinach in a garlic lemon sauce

## SHRIMP FRANCESE

Egg battered and served in a lemon white wine sauce

## SHRIMP PARMIGIANA

Topped with tomato sauce, mozzarella, and grated parmigiana

## SHRIMP POMODORO

Sautéed in tomato sauce with garlic, basil, and prosciutto

## GRILLED SALMON PRIMAVERA

Salmon topped with zucchini, mushrooms, tomatoes, sun-dried tomatoes, carrots, and peas in a light garlic sauce

## 15 GARLIC SHRIMP AL GRILLO

Served over pasta in garlic sauce with portobello mushrooms

## 15 ZUPPA DI PESCE

Calamari, shrimp, clams, mussels in a zesty marinara sauce and served over pasta (medium or hot)

## 15 LINGUINI WITH CLAM SAUCE *(red or white)*

## 15 LINGUINI WITH CALAMARI FRA DIAVOLO

## 15 SHRIMP FRA DIAVOLO

## 20 SHRIMP SCAMPI

## 20 SHRIMP NAPOLI

Sun-dried tomatoes and mushrooms in a vodka cream sauce. Served over choice of pasta

## 15 RED SNAPPER OREGANATA

Baked with breadcrumbs in a light garlic sauce

## 15 RED SNAPPER TOSCANA

In a lemon white wine sauce with artichokes, red onions, and sun-dried tomatoes

## 15 RED SNAPPER MARECHIARA

Served with clams and mussels in a plum tomato sauce

## 15 RED SNAPPER LIVORNESE

Capers, gaeta olives, basil, and red onions in a plum tomato sauce

# 15 Chicken & Veal

## 16 PARMIGIANA

Topped with tomato sauce, mozzarella, and grated parmigiana

## 15 MARSALA

With mushrooms in a marsala demi-glaçe

## 17 FRANCESE

Egg battered and served in a lemon white wine sauce

## 16 YOLANDA

In a marsala cream sauce with mushrooms and mozzarella

## 12 ANTONIO

Artichoke hearts, sun-dried tomatoes, spinach, and basil in a lemon white wine sauce

## 22 MURPHY

Potatoes, peppers, onions, mushrooms, and sausage in a balsamic demi-glaçe

## 17 CACCIATORE

Peppers, onions, and mushrooms in a light marinara sauce

## 17 SAVOY

Roasted peppers, garlic, and spinach in a balsamic demi-glaçe

## SALTIMBOCCA

Prosciutto and spinach in a sherry demi-glaçe with fresh mozzarella

## PICCATA

Sautéed with capers in white wine, lemon, and a touch of butter

## 20 SOPRANO

Chopped tomatoes, mushrooms, sun-dried tomatoes, and spinach in a white wine sauce, topped with mozzarella

## 23 CAMPANA

Grilled eggplant, red roasted peppers, and garlic, in a sherry demi-glaçe with fresh mozzarella

## 20 CAPRICCIOSA

Fried cutlet topped with bruschetta and fresh mozzarella. Served over mesclun lettuce and sided by house balsamic

## 20 TRIO PARMIGIANA *(shrimp, veal, and chicken)*

## 21 OSSO BUCO ROMANO *(pork)*

With green peppers, portobello mushrooms, and onions in a light marinara sauce

## 20 OSSO BUCO LUNA *(pork)*

Creamy marsala demi-glaçe with onions, ham, and mushrooms

*Chicken* 18

*Veal* 21

18 21

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