

MEZZA LUNA

Appetizers

	Small	Large
ANTIPASTO NAPOLITANO Prosciutto, soppressata, salami, provolone, fresh mozzarella, red roasted peppers, gaeta olives, basil, garlic, and olive oil	18	24
ITALIAN-AMERICAN ANTIPASTO Ham, salami, provolone, tomatoes, cucumbers, black olives, red onions, and red roasted peppers over romaine lettuce with house balsamic	14	17
MOZZARELLA CAPRESE Fresh mozzarella, red roasted peppers, grape tomatoes, gaeta olives, basil, garlic, and olive oil	14	20
EGGPLANT ROLLATINI Stuffed with ricotta and mozzarella cheese. Topped with mozzarella and pink sauce		14
ZUPPA DI CLAMS OR MUSSELS Red or white	15	21
FRIED CALAMARI	17	24
SWEET AND SPICY CALAMARI Fried calamari tossed in sweet chili sauce with hot pepper flakes. Sided by ranch	18	25
MOZZARELLA STICKS		9
GARLIC BREAD		10

Salads

Chicken (grilled, marinated, or blackened) +4.5
Grilled Shrimp +10 | Grilled Salmon +12

GARDEN Romaine lettuce, grape tomatoes, cucumbers, carrots, and green olives with house balsamic		12
MESCLUN Mesclun lettuce, red onions, carrots, grape tomatoes, capers, sun-dried tomatoes, and red roasted peppers with house balsamic		14
CAESAR Romaine lettuce, croutons, and shaved parmigiana with homemade caesar dressing		14
VEGGIE Romaine lettuce, portobello mushrooms, broccoli, string beans, zucchini, carrots, and red roasted peppers with house balsamic		14
LUNA Mesclun lettuce, grilled chicken, portobello mushrooms, cucumbers, grape tomatoes, red roasted peppers, and red onions with house balsamic		16
SOFIA DELIGHT Mesclun lettuce, blackened chicken, walnuts, dried cranberries, mandarin oranges, capers, grape tomatoes, red onions, and carrots with house balsamic		16
WALDORF Romaine lettuce, baby spinach, blackened chicken, green apples, walnuts, dried cranberries, portobello mushrooms, red roasted peppers, grape tomatoes, and cucumbers with house balsamic		16

Gourmet Salads

SPRING FEVER Romaine lettuce, fried chicken, croutons, hard-boiled eggs, and red onions with honey mustard		16
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Personal 12" Pizza

(Wait time may be longer than other menu items)

PLAIN	15
WORKS Sausage, peppers, onions, mushrooms, pepperoni	18
VEGETABLES Chopped tomatoes, broccoli, peppers, onions, mushrooms	18
SALAD PIZZA	18
BAKED ZITI PIZZA	18
MELANZANE Eggplant, ricotta, mozzarella, tomato sauce	18
MILANO Portobello mushrooms, roasted peppers, fresh mozzarella, focaccia sauce, basil	18
MARGHERITA Fresh mozzarella, focaccia sauce, basil	18
CHICKEN PARMIGIANA	19
CHICKEN CAESAR	19
CHICKEN VODKA	19
BUFFALO CHICKEN Blue cheese and hot sauce	19
WHITE CLAM Ricotta, mozzarella, chopped clams, garlic, oregano	19
SAUTEED VEGETABLES Artichokes, spinach, mushrooms, zucchini, roasted peppers, carrots, garlic	18
HAWAIIAN Ham, pineapple, mozzarella, tomato sauce	18
THE MEZZA LUNA Half margherita pizza, half calzone	21

Baked Entrees

BAKED ZITI In pink sauce	18
BAKED ZITI SICILIAN In pink sauce with eggplant	20
LASAGNA Meat lasagna baked with mozzarella and ricotta cheese	20
EGGPLANT PARMIGIANA Sided by choice of pasta	20
EGGPLANT ROLLATINI Stuffed with ricotta cheese and topped with mozzarella in pink sauce. Sided by choice of pasta	20

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will be added to all checks
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Pasta

RIGATONI GIARDINO

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

FETTUCCINE ALFREDO

A creamy parmigiana sauce

RIGATONI BOLOGNESE

Tomato and meat sauce

PASTA WITH MEATBALLS, SAUSAGE, OR CHICKEN

Served in tomato sauce

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

CHICKEN AND SHRIMP COMBO

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

FETTUCCINE BARONE

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

Seafood

SALMON ARROSTA

Grilled salmon in a light garlic 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

ZUPPA DI PESCE

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

LINGUINI WITH CLAM SAUCE *(red or white)*

LINGUINI WITH CALAMARI FRA DIAVOLO

SHRIMP FRA DIAVOLO

SHRIMP SCAMPI

RED SNAPPER OREGANATA

Baked with breadcrumbs in a light garlic sauce

17 RED SNAPPER TOSCANA 28

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

17 RED SNAPPER MARECHIARA 30

Served with clams and mussels in a plum tomato sauce

17 RED SNAPPER LIVORNESE 28

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

17 Entrees

17 CHICKEN PARMIGIANA 20

Topped with tomato sauce, mozzarella, and grated parmigiana

17 MARSALA 21

With mushrooms in a marsala demi-glaçe

17 FRANCESE 21

Egg battered and served in a lemon white wine sauce

17 YOLANDA 23

In a marsala cream sauce with mushrooms and mozzarella

21 ANTONIO 22

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

19 MURPHY 22

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

15 CACCIATORE 22

Peppers, onions, and mushrooms in a light marinara sauce

25 SAVOY 22

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

21 SALTIMBOCCA 23

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

PICCATA 22

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

SOPRANO 23

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

25 CAMPANA 23

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

28 CAPRICCIOSA 23

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

24 TRIO PARMIGIANA *(shrimp, veal, and chicken)* 26

Topped with tomato sauce, mozzarella, and grated parmigiana

24 VEAL PARMIGIANA 24

Topped with tomato sauce, mozzarella, and grated parmigiana

26 OSSO BUCO ROMANO *(pork)* 30

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

29 OSSO BUCO LUNA *(pork)* 30

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

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