

# 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	11	19.5
<b>ITALIAN-AMERICAN ANTIPASTO</b> Ham, salami, provolone, tomatoes, cucumbers, black olives, red onions, and red roasted peppers over romaine lettuce with house balsamic	9	13.5
<b>MOZZARELLA CAPRESE</b> Fresh mozzarella, red roasted peppers, grape tomatoes, gaeta olives, basil, garlic, and olive oil	9	16
<b>STUFFED EGGPLANT</b> Stuffed with ricotta and mozzarella cheese. Topped with mozzarella and pink sauce		10
<b>MONTE MARE</b> Fried calamari, baked clams, jumbo shrimp, and stuffed eggplant	14	21.5
<b>CLAMS OREGANATO</b>	10	17
<b>ZUPPA DI CLAMS OR MUSSELS</b> Red or white	10	17
<b>ARTICHOKE HEARTS FRANCESE</b>	9	
<b>FRIED CALAMARI</b>	11	17
<b>SWEET AND SPICY CALAMARI</b> Fried calamari tossed in sweet chili sauce with hot pepper flakes. Sided by ranch	12	18
<b>MOZZARELLA STICKS</b>		7
<b>GARLIC BREAD</b>		5

## SALADS

	Chicken (grilled, marinated, or blackened) +3 Grilled Shrimp +6   Grilled Salmon +6
<b>GARDEN</b> Romaine lettuce, grape tomatoes, cucumbers, carrots, and green olives with house balsamic	9
<b>MESCLUN</b> Mesclun lettuce, red onions, carrots, grape tomatoes, capers, sun-dried tomatoes, and red roasted peppers with house balsamic	11
<b>CAESAR</b> Romaine lettuce, croutons, and shaved parmigiana with homemade caesar dressing	11
<b>GRILLED 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	12
<b>LUNA</b> Mesclun lettuce, grilled chicken, portobello mushrooms, cucumbers, grape tomatoes, red roasted peppers, and red onions with house balsamic	12
<b>SOFIA DELIGHT</b> Mesclun lettuce, blackened chicken, walnuts, dried cranberries, mandarin oranges, capers, grape tomatoes, red onions, and carrots with house balsamic	14
<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	14

## BAKED ENTRÈES

<b>BAKED GNOCCHI</b>	13.5	<b>BOWTIES VERDI</b> Artichoke hearts, broccoli rabe, sun-dried tomatoes, and grated parmigiana in marinara	14
<b>BAKED ZITI</b> In pink sauce	13.5	<b>BOWTIES ROSINA</b> Artichoke hearts, sun-dried tomatoes, and basil in a light garlic sauce	14
<b>BAKED ZITI SICILIAN</b> In pink sauce with eggplant	15	<b>RIGATONI VODKA</b> Diced tomatoes and peas in a vodka cream sauce	13.5
<b>BAKED STUFFED SHELLS</b>	13.5	<b>CAVATELLI &amp; BROCCOLI</b> In a light garlic sauce	13
<b>LASAGNA</b> Meat lasagna baked with mozzarella and ricotta cheese	15	<b>SAUSAGE AND BROCCOLI RABE</b> Served over choice of pasta with garlic and oil	16
<b>SAUSAGE PARMIGIANA</b> Sided by choice of pasta	14	<b>SAUSAGE, PEPPERS AND ONIONS WITH MARINARA</b> Served over choice of pasta	15
<b>EGGPLANT PARMIGIANA</b> Sided by choice of pasta	15	<b>LOBSTER RAVIOLI</b> Served in a vodka cream sauce	17
<b>EGGPLANT ROLLATINI</b> Stuffed with ricotta cheese and topped with mozzarella in pink sauce. Sided by choice of pasta	16.5	<b>SPINACH RAVIOLI</b> Tomatoes, spinach, and parmigiana cheese in a garlic cream sauce	14.5
		<b>CHEESE RAVIOLI</b> Served in tomato sauce	13
		<b>GNOCCHI POMODORO</b> Potato dumplings in a plum tomato sauce with garlic, basil, and prosciutto	14
		<b>CHICKEN AND SHRIMP COMBO</b> Spinach, broccoli, zucchini, portobello mushrooms, and basil in a white wine garlic sauce over whole wheat penne	20.5
		<b>GRILLED CHICKEN WITH BROCCOLI</b> Served over choice of pasta	17
		<b>FETTUCINE BARONE</b> Vodka cream sauce with ground beef, peas, mushrooms, and fresh mozzarella	17
		<b>PASTA WITH MEATBALLS, SAUSAGE, OR CHICKEN</b> Served in tomato sauce	13

## PASTA

<b>RIGATONI GIARDINO</b> Garlic, basil, gaeta olives, and roasted eggplant in marinara	13.5
<b>PENNE PUTANESCA</b> Garlic, capers, anchovies, and gaeta olives in marinara	13.5
<b>FETTUCINE ALFREDO</b> A creamy parmigiana sauce	13.5
<b>PENNE ARRABIATA</b> A spicy marinara sauce with tomatoes, hot pepper, mushrooms, gaeta olives, and prosciutto	13.5
<b>RIGATONI BOLOGNESE</b> Tomato and meat sauce	15

# SEAFOOD

- SALMON ARROSTA**  
Baked 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**  
Shrimp 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.
- GARLIC SHRIMP AL GRILLO**  
Served over pasta in garlic sauce with portobello mushrooms
- 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**
- SHRIMP NAPOLI**  
Sun-dried tomatoes and mushrooms in a vodka cream sauce. Served over choice of pasta

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| 19.5                      | <b>RED SNAPPER OREGANATA</b><br>Baked with breadcrumbs in a light garlic sauce                                | 23.5 |      |
| 19.5                      | <b>RED SNAPPER TOSCANA</b><br>In a lemon white wine sauce with artichokes, red onions, and sun-dried tomatoes | 23.5 |      |
| 21                        | <b>RED SNAPPER MARECHIARA</b><br>Served with clams and mussels in a plum tomato sauce                         | 24.5 |      |
| 19                        | <b>RED SNAPPER LIVORNESE</b><br>Capers, gaeta olives, basil, and red onions in a plum tomato sauce            | 23.5 |      |
| <b>CHICKEN &amp; VEAL</b> |   |      |      |
| 21                        | <b>PARMIGIANA</b><br>Topped with tomato sauce, mozzarella, and grated parmigiana                              | 17   | 20   |
| 20                        | <b>MARSALA</b><br>With mushrooms in a marsala demi-glaçe  | 17   | 20   |
| 19.5                      | <b>FRANCESE</b><br>Egg battered and served in a lemon white wine sauce  | 17   | 20   |
| 23                        | <b>YOLANDA</b><br>In a marsala cream sauce with mushrooms and mozzarella                                      | 17.5 | 20.5 |
| 17                        | <b>ANTONIO</b><br>Artichoke hearts, sun-dried tomatoes, spinach, and basil in a lemon white wine sauce        | 17.5 | 20.5 |
| 17.5                      | <b>MURPHY</b><br>Potatoes, peppers, onions, mushrooms, and sausage in a balsamic demi-glaçe                   | 17.5 | 20.5 |
| 19                        | <b>CACCIATORE</b><br>Peppers, onions, and mushrooms in a light marinara sauce                                 | 17.5 | 20.5 |
| 19.5                      | <b>SAVOY</b><br>Red roasted peppers, garlic, and spinach in a balsamic demi-glaçe                             | 17.5 | 20.5 |

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| 17.5 | <b>SALTIMBOCCA</b><br>Prosciutto and spinach in a sherry demi-glaçe with fresh mozzarella  | 20.5 |
| 17.5 | <b>PICCATA</b><br>Sautéed with capers in white wine, lemon, and a touch of butter  | 20.5 |
| 17.5 | <b>SOPRANO</b><br>Chopped tomatoes, mushrooms, sun-dried tomatoes, and spinach in a white wine sauce, topped with mozzarella                           | 20.5 |
| 17.5 | <b>CAMPANA</b><br>Grilled eggplant, red roasted peppers, and garlic, in a sherry demi-glaçe with fresh mozzarella                                      | 20.5 |
| 17.5 | <b>CAPRICCIOSA</b><br>Fried cutlet topped with a tomato onion bruschetta and fresh mozzarella. Served over mesclun lettuce and sided by house balsamic | 20.5 |
|      | <b>TRIO PARMIGIANA</b><br>Butterflied shrimp, veal, and chicken  | 23   |
|      | <b>OSSO BUCO ROMANO</b><br>With green peppers, portobello mushrooms, and onions in a light marinara sauce  | 23   |
|      | <b>OSSO BUCO LUNA</b><br>Creamy marsala demi-glaçe with onions, ham, and mushrooms   | 23   |

# BOTTLED BEVERAGES

- Coke
- Diet Coke
- Sprite
- Dr. Pepper
- Ginger Ale
- Root Beer
- Manhattan Special
- Vitamin Water (XXX, Power-C)
- Apple Juice
- Snapple (Lemon, Peach, Raspberry, Half and Half, Green Tea, Fruit Punch, Lemonade)

# DESSERTS

- Cannoli
- New York Style Cheesecake
- Tartufo
- Tiramisu
- Chocolate Cake
- Lemon Sorbet



Open your phone camera and scan the code to view the menu