

# Luna Di Mare

## Antipasti

starters

### Insalata Cesar

with anchovy crouton and garlic chips  
\$9

### Insalata Caprese

vine ripened tomatoes, fresh mozzarella, basil and lettuce chiffonade  
\$8

### Frito Misto

crispy shrimp, calamari and fish, sun dried tomato aioli  
\$12

### Insalata Mixta

mixed greens with olives, potatoes, salt fish, walnut dressing  
\$8

### Zuppa di Frutti di Mare

tomato broth with shrimp, mussels, grouper, clams  
\$12

### Minestrone de la Casa

hearty vegetable broth, beans and parmesan  
\$8

### Prosciutto with Grissini

crispy bread sticks wrapped with cured ham  
\$8

### Jumbo Shrimp Cocktail

cocktail sauce, lime  
\$20/ AIP 10

## Pastas

Entrées

### Fettuccine Diavolo

sautéed chicken, spicy tomato-bell pepper sauce  
\$23

### Lasagna al Forno

meat sauce, ricotta cheese and cream sauce  
\$22

### Spaghetti and Meatball

homade turkey meat balls, pomodora sauce, garlic silvers  
\$19

### Farfalle

bow tie pasta, sautéed beef tenderloin tips, green pepper corn sauce  
\$24



### Linguini Verde

green vegetables and home made pesto  
\$19

April 1, 2010

A 10% service charge and 10% sales tax will be added to all menu prices

# Piatti Principali

## Entrées

🦆 Jumbo U10 Shrimp Scampi  
cream sauce ,rice and vegetable  
\$38/ AIP20

Bouillabaisse Toscana  
shrimp, black grouper, clams and mussels sautéed with garlic in a tomato broth  
\$26

Herbed Salmon Fillet  
baked, saffron sauce, orzo pasta  
\$26

Swordfish Steak  
red wine butter sauce, grilled lime  
\$29

Turkey Scaloppine  
peppers, black & green olives, lime jus and polenta  
\$25

🦆 Beef Tenderloin  
orange sauce, toasted walnuts, roasted potatoes  
\$40/ AIP\$20

Red Wine Braised Beef Roulade  
bacon, pearl onions & mushroom ragout, smashed red skin potatoes  
\$32

LOW CARB Pork Medallion  
served on bean stew, grilled zucchini  
\$29

🦆 Grilled Lamb Chops  
rosemary jus, polenta  
\$45/ AIP \$20