

Pizza

Neopolitan (round)

14" Cheese 15.45 / 16" Cheese 16.95

By-The-Slice 3.15

Sicilian (square & thick crust)

Full Sicilian 20.45 / Half Sicilian 15.45

By-The-Slice 3.35

Pizza Toppings

Fresh Basil	Extra Cheese	Pepperoni
Fresh Tomato	Black Olives	Meatball
Onions	Anchovies	Sausage
Fresh Spinach	Broccoli	Ham
Sauteed Spinach	Banana Peppers	Bacon
Eggplant	Jalapeno Peppers	*Chicken
Pineapple	Fresh Garlic	
Green Peppers	Mushrooms	

Each Topping on Whole Pizza

14" - 2.65 16" - 2.80 Sicilian - 3

Each Topping on Half Pizza

14" - 1.45 16" - 1.75 Sicilian - 1.85

Toppings By-The-Slice

Add'l toppings - 0.80 ea.

*chicken charged as double topping

Gourmet Stromboli Rolls

Subject to availability 11.95 ea

Chicken Marsala Roll

Chicken sautéed in marsala brown sauce with zucchini, mushrooms & mozzarella

Sausage Parmigiana Roll

Italian sausage, tomato sauce & mozzarella

Meatball Roll

Home-made meatballs, thinly sliced with tomato sauce & mozzarella

Salami Roll

Genoa salami, pepperoni, imported ham & mozzarella

Eggplant Roll

Breaded eggplant, imported ham, with Marinara sauce & mozzarella

Spinach Roll

Spinach sautéed in garlic with marinara sauce & mozzarella

Broccoli Roll

Fresh broccoli sautéed in garlic with marinara sauce & mozzarella

Sausage, Pepper & Onion Roll 10.95

Italian sausage, green peppers & onions

Luna Specialty Pizza Pies & Slices

(From Old Family Recipes)

14" Small / 16" Large

Full or Half Sicilian also available

House Special

Pepperoni, sausage, meatballs, green peppers, mushrooms, & onions

14" 20.95 / 16" 22.45 / By-The-Slice 4.70

Vegetarian Special

Mushrooms, onions, green pepper, black olives, garlic

14" 18.95 / 16" 20.45 / By-The-Slice 4.70

LUNA Veggie

Mixed veggies (peas, carrots, cauliflower, broccoli, zucchini, string beans) sautéed in garlic with fresh spinach, marinara & mozzarella

14" 21.45 / 16" 23.95 / By-The-Slice 4.95

Margherita

Mozzarella with fresh tomato, fresh garlic, & fresh basil, No Sauce

14" 19.45 / 16" 21.45 / By-The-Slice 4.35

White Pizza

Ricotta, mozzarella & seasoning, No Sauce

14" 19.45 / 16" 21.45 / By-The-Slice 4.70

Gluten Sensitive Cauliflower Pizza Crust

10" Personal Cheese Pizza 15.95; Toppings 1.50 ea.*

Cheese Calzone 10.95

Stuffed with pizza toppings 1.15 ea.

Hot Subs

Meatball Parmigiana 12.45

Sausage Parmigiana 12.45

Eggplant Parmigiana 12.45

Chicken Cutlet Parmigiana 12.45

Veal Cutlet Parmigiana 14.45

Veal, Pepper & Onion 14.45

add cheese 0.95

Sausage, Pepper & Onion 12.45

add cheese 0.95

Cold Subs (try them toasted!)

Served with our Home-made House Dressing & LTO

House Italian Special 12.45

(genoa salami, imported ham, pepperoni, provolone)

Chicken Cutlet & Provolone 11.95

Imported Ham & Provolone 11.95

Small Plates, Sides, & Extras

Garlic Knots 0.47 each

Pasta (w/ tomato sauce) 7.45

add a meatball or sausage 9.95

Broccoli (sauteed w/ garlic) 7.45

Meatballs or Sausage (2) 6.95

Chicken Parmigiana 9.45

Eggplant Parmigiana 8.95

Cheese Ravioli (3) 8.45

Garlic Bread 3.95

Cheesy Garlic Bread 4.95

Gorgonzola or Pizza Cheese 1.95

Tomato Sauce 0.95 / 2.25

Appetizers

Baked Meatballs 9.95
Mussels Marinara 13.45
Fried Calamari 12.45
Baked Clams (in casserole) 11.95

Mozzarella Sticks 9.95
Zucchini Fries 9.95
Broccoli (sauteed w/ garlic & evoo) 9.95
Soup of the Day 4.95

Salads

All Salads Served with 2 Garlic Knots

Add Chicken 4.95 | Add Gorgonzola 1.95 | Add 6 Jumbo Shrimp 12.95

Antipasto - Crisp lettuce with tomato, cucumbers, black olives, pepperoni, genoa salami, provolone, giardinera, pepperoncini 14.45 / 17.45

Garden - Crisp lettuce with tomato, cucumbers, mushrooms, onion, green peppers 8.95 / 10.45

Italian Garden - Crisp lettuce with tomato, cucumbers, black olives, pepperoni, giardinera, and pepperoncini 8.95 / 10.45

Caesar - Romaine lettuce mixed with parmigiana cheese, croutons, & caesar dressing 9.45 / 10.95

Fresh Mozzarella & Tomato ~Full Salad~ 13.45

Fresh mozzarella and tomato slices over a bed of lettuce with cucumbers, black olives & pepperoncini

Fresh Mozzarella & Tomato ~Traditional Style~ 12.45

Fresh mozzarella & tomato slices with fresh basil

Chef Salad - A bed of crispy lettuce with fresh spinach, ham, provolone, mushrooms, & tomato 12.95

Spinach Salad - Fresh bed of spinach leaf with tomato, cucumber, mushrooms, onions, & provolone 12.95

Iceberg Wedge - Quarter iceberg lettuce with gorgonzola cheese, slivers of roasted almonds, & sun-dried cranberries 10.45

Lunch Combos

Comes with House Side Salad, 2 Garlic Knots, & Fountain Drink

#1 - Cheese Slice Combo 11.50

#4 - Half Sub Combo 15.45 (veal subs +.80)

#2 - One Topping Slice Combo 12.25

#5 - Soup Combo 13.25

#3 - Two Cheese Slices Combo 14.25

Add'l toppings on slices .80 ea (per topping, per slice)

Lunch Entrees

All Lunch Entrees served with 2 Garlic Knots & choice of side house salad, side caesar salad or soup.

Parmigianas

Served with pasta. Substitute broccoli for 2.75

Chicken 14.95

Veal 16.95

Eggplant 13.95

Shrimp 15.95

Classic Pasta Entrees

Meatballs or Sausage & Tomato Sauce 13.95

Mushrooms & Tomato Sauce 13.45

Meat Sauce 13.45

Garlic & Extra Virgin Olive Oil 12.45

Tomato Sauce (thick & hearty) 12.45

Marinara Sauce (light & spicy) 12.45

Baked Specialties

Lasagna (meat) 14.95

Baked Ziti Siciliano 14.95
(eggplant & meat sauce)

Baked Ziti 13.95

Stuffed Shells 13.95

Baked Ravioli 13.95

Luna Special Dinner Casserole 19.95
(lasagna, ravioli, stuffed shell, meatball & ziti)

Gourmet Selections

Chicken Marsala 14.95

Served with pasta. Substitute broccoli for 2.75

Rigatoni a la Vodka 14.95

Linguini w/ Red or White Clams 15.95

Cheese Ravioli w/ Tomato or Marinara 13.95

Pasta Choices

**Spaghetti, Penne (ziti), Linguini,
Capellini (angel hair), Rigatoni,
Egg Fettuccini**

Specialty Pasta Choices

Ravioli 3.95 | **Tortellini** 3.95
Multi-Grain Penne 1.95 | **Gnocchi** 3.95
Gluten-Free Egg Fettuccini 2.95

Red Wine

Chianti

Ruffino g: 9.95 / b: 23.95

Cribari g: 8.95 / hlf carafe: 14.95 / carafe: 19.95

Chianti Classico

Cavaliere D'Oro Gabbiano g: 12.95 / b: 36.95

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Valpolicella (Blend, Medium-Bodied)

Tuffo (Northern Verona) g: 9.95 / b: 29.95

Cabernet Sauvignon

Barefoot (CA) g: 8.95

Juggernaut, Hillside (CA) g: 13.95 / b: 38.95

Coppola, Director's Cut (Alexander Valley) b: 40

Route Stock (Napa Valley, Small Batch). b: 48

Merlot

Barefoot (CA) g: 8.95

Pinot Noir

Erath, Resplendent (OR) g: 12.95 / b: 36.95

Zinfandel (red)

PrisonerWineCo., Saldo (CA). hlf bottle: 25.95

White Wine

Pinot Grigio

Mezza Corona (IT) g: 8.95 / hc: 14.95 /c: 19.95

Vermentino

Tesoro (IT) g: 12.95 / b: 42

Prosecco (Sparkling)

Mionetto (IT) g: 10.95

Chardonnay

Barefoot (CA) g: 8.95

Kendall-Jackson (CA) g: 9.95 / b: 28.95

Sauvignon Blanc

Sea Glass (CA). g: 8.95 / b: 22.95

Moscato

Barefoot (CA) g: 8.95

Rosé Wine

Minuty (FR, dry) g: 10.95 / b: 26.95

White Zinfandel, Barefoot (CA, sweet) g: 8.95

Beer by the Bottle

Domestics

Mich Ultra

Miller Light

Bud Light

Budweiser

Yuengling

4.95

Imports / Crafts

Peroni

Stella Artois

Sam Adams Lager

Lagunita's IPA

Seasonal

5.95

Soft Drinks 3.15

Coke

Diet Coke

Sprite

Pink Lemonade

Barq's Root Beer

(caffeinated)

Raspberry Sweet Tea

Unsweet Tea

Shirley Temple 4.25

San Pellegrino Sparkling Water 4.45

Fiji Bottled Water 3.45

From Scratch Everyday

Since 1991 Luna has offered a creative menu with something for everyone in mind. We believe a true restaurant exists not just to fill you up but to be a place where you can relax and enjoy your meal. The only way to do this is to have a staff who truly understand the spirit of hospitality. We use 100% all natural ingredients, the finest and freshest meats and produce delivered daily from local vendors, & Grande Mozzarella (the best).

Our pizzas are hand made & baked in Stone Hearth ovens.

Entrees are prepared to order over an open flame.

Sticking to these standards since 1991 is what makes Luna the oldest and a local favorite in the Historic Downtown, riverside area of Stuart.

So thank you for dining with us, where your meal is made the old fashion way; from scratch everyday. You'll taste the difference.

#LetsLuna

*Due to the potential for cross-contact with other food in shared cooking and preparation areas and equipment, Luna cannot guarantee that any item is completely free of an allergen.

*In order to ensure the integrity of our food & offer the best service possible, we strictly adhere to our recipes.

Thank you for your help in keeping Luna in downtown for the next generation to enjoy.
Made the old-fashioned way; from scratch, every day since 1991.