# **Appetizers**

Baked Meatballs 11.95 Mozzarella Sticks 10.95

Mussels Marinara 15.95 Zucchini Fries 10.95

Fried Calamari 14.95 Broccoli (sauteed w/ garlic & evoo) 11.95

**Baked Clams** (shucked in casserole) 13.95 **Soup of the Day** 6.95

#### Salads

All Salads Served with 2 Garlic Knots Add Chicken 6.95 | Add Gorgonzola 2.95 | Add 6 Jumbo Shrimp 12.95

**Antipasto** - Crisp lettuce with tomato, cucumbers, black olives, pepperoni, genoa salami, provolone, giardinera, pepperoncini 15.95 / 18.95

**Garden** - Crisp lettuce with tomato, cucumbers, mushrooms, onion, green peppers 9.95 / 11.95

**Italian Garden** - Crisp lettuce with tomato, cucumbers, black olives, pepperoni, giardinera, and pepperoncini 9.95 / 11.95

Caesar - Romaine lettuce mixed with parmigiana cheese, croutons, & caesar dressing 10.95 / 12.95

Fresh Mozzarella & Tomato ~Full Salad~ 14.95

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

Fresh Mozzarella & Tomato ~Traditional Style~ 13.95

Fresh mozzarella & tomato slices with fresh basil

**Chef Salad** - A bed of crispy lettuce with fresh spinach, ham, provolone, mushrooms, & tomato 14.95

**Spinach Salad** - Fresh bed of spinach leaf with tomato, cucumber, mushrooms, onions, & provolone 14.95

**Iceberg Wedge** - Quarter iceberg lettuce with gorgonzola cheese, slivers of roasted almonds, & sun-dried cranberries 12.95

## **Gourmet Pasta Specialties**

Served over Pasta with 2 Garlic Knots Add a Soup or side House or side Caesar salad 3.95 Add Chicken 6.95 | Add 6 Jumbo Shrimp 12.95 | Add 1 Meatball or 1 Sausage 5.95

**Pasta con Rapini & Sausage** - Broccoli rabe & Italian sausage sauteed in a garlic & oil marinara sauce, with sun dried tomato, hot pepper flakes 22.95

**Pesto Pomodora** - Fresh basil sauteed with sun dried tomato, pine nuts, fresh garlic & olive oil 23.95

Rigatoni Con Broccoli - Fresh broccoli sauteed in garlic & olive oil sauce over Rigatoni pasta 23.95

**Pasta Carbonara** - Sauteed prosciutto and chopped onions in a creamy alfredo sauce 24.95

**Rigatoni a la Vodka** - Rigatoni sauteed with vodka in a meat marinara cream sauce 25.95

**Pasta Primavera** - Fresh zucchini, mushrooms, broccoli, tomato, sauteed in garlic, olive oil & marinara 23.95

Linguini w/ Red or White Clam Sauce 21.95

Fettuccini Alfredo 23.95

Ravioli Marinara Sauce 22.95

### **Classic Pasta Entrees**

Served over Pasta with 2 Garlic Knots Add a Soup or side House or side Caesar salad 3.95

**Meatballs or Sausage & Tomato Sauce** 19.95

Meat Sauce 19.95

**Mushrooms & Tomato Sauce** 19.95

**Tomato Sauce** (thick and hearty) 17.95

**Marinara Sauce** (light and spicy) 17.95

Garlic & Oil (aglio ed olio) 19.95

## **Pasta Choices**

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

# **Specialty Pasta Choices**

Ravioli 5 | Tortellini 4

Multi-Grain Penne 2 | Gnocchi 4

Gluten-Free Egg Fettuccini 3

## **Baked Casseroles**

Served with 2 Garlic Knots Add a Soup or side House or side Caesar salad 3.95 Add meat sauce to any Baked Casserole 3.95

### Luna Special

A fan favorite since it's inception back on Long Island, NY in the 1950's...An overflowing casserole packed with lasagna, ravioli, stuffed shell, meatball & ziti, baked with tomato sauce and mozzarella cheese 22.95

#### **Baked Ravioli**

Jumbo cheese ravioli slathered with tomato sauce, then baked with mozzarella 22.95

#### **Stuffed Shells**

Jumbo Shell Pasta Stuffed with a special blend of cheese and spices, then baked with tomato sauce and mozzarella cheese 19.95

### Lasagna

A generous portion of our Old-world style lasagna noodles layered with home-made meat sauce & home-made blend of cheeses, topped & baked with tomato sauce and mozzarella cheese

#### **Baked Ziti**

Ziti pasta baked with scoops of ricotta cheese and tomato sauce, and baked with mozzarella 20.95

#### **Baked Ziti Siciliano**

Just like a regular baked ziti, but add fresh breaded eggplant & our home-made meat sauce 21.95

## **Gourmet Traditions**

Served with Pasta & 2 Garlic Knots Add a Soup or side House or side Caesar salad 3.95 Substitute Broccoli for pasta 3.95

# **Chicken**

**Chicken Parmigiana** - Chicken cutlet breaded & fried then baked with tomato sauce and mozzarella cheese 22.95

**Chicken Marsala -** Chicken breast sautéed with mushrooms in our made-to-order marsala wine brown sauce 24.95

**Chicken Francese -** Chicken breast coated in egg, then sautéed in our made-to-order lemon, white wine, butter sauce 24.95

**Chicken Cacciatore -** Chicken breast sautéed with mushrooms, peppers & onions in a marinara white wine sauce 25.95

**Chicken Picatta** - Chicken sauteed in a lemon white wine sauce with capers 24.95

**Chicken Rollatini** - Italian prosciutto, mozzarella and spices wrapped in chicken & sauteed in a brown marsala sauce with mushrooms (or tomato sauce) 31.95

### **Shrimp**

Shrimp Scampi (baked OR sauteed) 26.95

Baked in a casserole w/ pasta on side.

Sautéed over an open flame over pasta.

**Shrimp Parmigiana** - Shrimp breaded & fried, or sautéed, then baked with marinara and mozzarella 26.95

**Shrimp Francese** - Shrimp coated in egg, then sautéed in our lemon, white wine, butter sauce 26.95

## **Eggplant**

**Eggplant Parmigiana** - Fresh breaded Eggplant fried then baked with tomato sauce and mozzarella cheese 22.95

**Eggplant Rollatini** - Imported ham, meat sauce, ricotta cheese and spices wrapped up in fresh breaded eggplant topped with tomato sauce and baked with mozzarella 23.95

**Eggplant Veggie Rollatini** - Spinach sautéed with garlic and spices, mixed with ricotta and parmesan cheese wrapped in fresh breaded eggplant & baked with marinara and mozzarella cheese 23.95

### Veal

**Veal Parmigiana** - Breaded veal baked with tomato sauce and mozzarella 27.95

**Veal Marsala** - Veal sauteed in a marsala brown sauce with mushrooms 29.95

**Veal Francese** - Veal dipped in egg batter, sauteed in a lemon white wine, butter sauce 29.95

**Veal Picatta** - Veal sauteed in a lemon white wine sauce with capers 29.95

**Veal Rollatini** - Italian prosciutto, mozzarella and spices wrapped in veal & sauteed in a brown marsala sauce with mushrooms (or tomato sauce) 36.95

# **Neopolitian (round)**

14" Cheese 16.45 / 16" Cheese 17.95

# Sicilian (square & thick crust)

Full Sicilian 21.45 / Half Sicilian 16.45

## Pizza Toppings

Fresh Basil Extra Cheese Pepperoni **Black Olives** Fresh Tomato 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**

16" - 2.80 14" - 2.65 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

## Cheese Calzone 11.95

Stuffed with pizza toppings 1.15 ea.

# Gluten Sensitive Cauliflower Pizza Crust\*

10" Personal Cheese Pizza 16.95; Toppings 1.50 ea.

## **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" 21.95 / 16" 23.45

### Vegetarian Special

Mushrooms, onions, green pepper, black olives,

14" 19.95 / 16" 21.45

### **LUNA Veggie**

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

14" 22.45 / 16" 24.95

### Margherita

Mozzarella with fresh tomato, fresh garlic, & fresh basil. No Sauce 14" 20 45 / 16" 22 45

#### White Pizza

Ricotta, mozzarella & seasoning, No Sauce 14" 20.45 / 16" 22.45

**Pizza By-The-Slice** available inside the main dining room during dinner service only in addition to the purchase of a Whole Pizza or Dinner Entree.

## **Hot Subs**

**Meatball Parmigiana** 13.95

Sausage Parmigiana 13.95

Eggplant Parmigiana 13.95

Chicken Cutlet Parmigiana 13.95

**Veal Cutlet Parmigiana** 16.95

Veal, Pepper & Onion 16.95

add cheese 0.95

Sausage, Pepper & Onion 13.95

add cheese 0.95

### **Cold Subs** (try them toasted!)

Served with our Home-made House Dressing & LTO

**House Italian Special** 13.95

(genoa salami, imported ham, pepperoni, provolone)

Chicken Cutlet & Provolone 12.95

**Imported Ham & Provolone** 12.95

## Small Plates, Sides, & Extras

Garlic Knots (3) 1.95

Pasta (w/ tomato sauce) 8.45

Add 1 meatball or 1 sausage 5.95

**Meatballs (2)** 8.95

**Sausage (2)** 8.95

**Chicken Parmigiana** 10.95

**Eggplant Parmigiana** 9.95

Cheese Ravioli (3) 9.95

**Broccoli (sauteed w/ garlic & evoo)** 10.95

**Cheesy Garlic Bread** 5.95

**Tomato Sauce** 1.25 / 2.25

\*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 keep up with continued increases in card processing fees, we charge a 3% card convenience fee. This charge goes directly to help cover card processing fees and is still less then our cost incurred per transaction. \*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. Italian cooking the old-fashioned way; from scratch every day, since 1991.