

Luna Blu Ristorante Italiano
Lunch Menu, Restaurant Week Feb 20-26 2012
Choose 2 for \$15.95

Bruschetta

Roma tomatoes tossed with garlic, fresh basil and EVOO served on grilled Italian bread

Insalata Greek

Wild field greens, tomatoes, carrots, cucumbers, kalamata olives, red onions, marinated mushrooms and pepperoncinis topped with our house Italian dressing (topped with grilled chicken, upon request)

Tony's Favorite

Fried green tomatoes topped with marinara sauce, buffalo mozzarella, lettuce and pesto aioli on our homemade panini bread with your choice of pasta salad or seasoned cut potatoes

Steak and Cheese

Flank steak with grilled onions and topped with provolone cheese, lettuce and tomato, served on our homemade panini bread with your choice of pasta salad or seasoned cut potatoes

Linguine Alfredo

Linguine pasta sautéed in a creamy alfredo sauce
(with chicken, shrimp or sweet Italian sausage, upon request)

Penne Mare E Monte

Penne pasta with mushrooms, shrimp and crabmeat in a creamy rose sauce

Insalata di Arugola

Baby arugola tossed with tomatoes and balsamic vinaigrette with provolone

Farfalle alla Boscaiola

Bowtie pasta with capers, olives and mushrooms in a light marinara sauce

Chocolate Mousse

Luna Blu Ristorante Italiano
Dinner Menu, Restaurant Week Feb 20-26 2012
3 Courses for \$32.95

1st

Frittura di Pomodori Verdi

Breaded green tomatoes topped with our fresh homemade buffalo mozzarella
baked to perfection, served on a pool of marinara

or

Gamberi Napoletana

Shrimp sautéed with garlic, tomatoes, capers and kalamata olives on grilled
Italian bread

or

Insalata Spinaci

Baby spinach tossed with our house Italian dressing, topped with pine nuts,
artichoke hearts, tomatoes and a portabello mushroom

2nd

Seafood Ravioli

Homemade seafood stuffed ravioli sautéed in a creamy rose sauce

or

Tortellini alla Romana

Tri colored tortellini sautéed with mushrooms and sweet Italian sausage in a
creamy parmigano sauce

or

Gnocchi all' Arrabiata

Potato dumpling pasta with a spicy marinara sauce, topped with our
homemade buffalo mozzarella

or

Vitello o Pollo Picatta

Veal scallops or chicken breasts sautéed with capers in a lemon white wine
sauce over angel hair or asparagus

3rd

Zabaglione

or

Chocolate Mousse

or

Tiramisu

Zabaglione