

DINNER MENU

ANTIPASTO ~ APPETIZER

	US	EC
Grenadian Pumpkin & Ginger Soup - Pumpkin soup flavored with local spices & ginger	10.00	27.00
Zuppa di Ceci – Vegetarian chickpea soup with onions carrots & celery	10.00	27.00
Gazpacho - Chilled tomato based soup with fresh onion, cucumber, and sweet peppers	10.00	27.00
Laluna Salad - Garden lettuce, tomatoes, cucumbers, parmesan & seasonal fruit	12.00	32.00
Caesar Salad - Crisp romaine lettuce with croutons and a creamy dressing	11.00	30.00
Caprese Salad – Fresh tomato, mozzarella, basil leaf with Bernardo's extra virgin olive oil	15.00	40.00
Octopus Salad – Octopus, potato, chickpeas, sun-dried tomato & snap peas drizzled with olive oil	14.00	38.00
Antipasto Italiano - Fine Italian meats served with marinated vegetables	16.00	43.00
Bresaola Conditata - Bresaola beef with olive oil, lemon, black pepper & parmesan cheese	14.00	38.00
Seasonal Vegetable Tempura – Tempura battered vegetables w/ agrodolce sauce (tomato balsamic)	15.00	40.00
Tonno e Fagioli - Premium Callipo brand Tuna filet in extra virgin olive oil with white beans, onion & celery	16.00	43.00

Prices Exclusive of 20% Tax & Service

PASTAS

	US	EC
Farfalle – in asparagus sauce and sauté scallops	21.00	57.00
Seafood Spaghetti - Fish of the day, shrimps, clams and scallops in a red sauce	21.00	57.00
Fettuccine Ragu – Original recipe Italian ragu with fettucine	21.00	57.00
Pappardelle Laluna - Nutmeg cream & porcini mushroom sauce with sausage & parmesan	21.00	57.00
Tortellini – Egg pasta with prosciutto filling in a four cheese sauce	21.00	57.00
Rigatoni Alla Norma - Cooked with eggplant & tomato sauce, extra virgin olive oil, fresh basil & mozzarella	21.00	57.00
Risotto of the Day - Italian risotto cooked from scratch to order (main course size only due to cooking method)	23.00	62.00

PESCE ~ SEAFOOD ENTREES

Seafood Brodetto - Shrimps, scallops, clams & catch of the day with grilled bread	29.00	78.00
Sea Crab Linguini – Deep sea crab meat sautéed w/ olive oil, sweet peppers, linguine & tomato sauce	29.00	78.00
Herb Crusted Catch - Served with a lemon butter sauce on the side (not suggested with Tuna)	28.00	76.00
Grilled Catch of the Day - Served with a pineapple citrus salsa	28.00	76.00

CARNE ~ MEAT ENTREES

Scallopine al Marsala – Thin sliced beef tenderloin, seared with a marsala reduction	27.00	73.00
Tagliata – Grilled rib eye steak with scalloped potato and seasonal vegetables	29.00	78.00
Lamb – Braised lamb in tomato sauce served with a curry risotto	29.00	78.00
Calf Liver Venetian Style – Pan seared calf liver (veal may be substituted) with onions & mashed potatoes	26.00	70.00
Chicken – Chicken breast stuffed with mushrooms, pak choi & cheese served au gratin.	26.00	70.00
Spicy Thai Peanut Chicken Curry - Tossed with garden vegetables, served on rice noodles	26.00	70.00

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