

# ANTIPASTO ~ STARTER

	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 pepper   	10.00	27.00
Laluna Salad - Garden lettuce, tomatoes, cucumbers, carrots, black Olives, parmesan & seasonal fruit  	12.00	33.00
Octopus Salad – Octopus, potato, chickpeas, sun-dried tomato & snap peas drizzled with olive oil 	16.00	43.00
Bresaola Condita - Bresaola beef with olive oil, lemon, black pepper & parmesan cheese 	15.00	40.00
Seasonal Vegetable Tempura – Tempura battered vegetables w/balsamic agrodolce sauce 	15.00	40.00
Fish Tartar – Catch of the day served with papaya, sesame seed, passion fruit and soy sauce 	15.00	40.00
Caesar Salad – Chicken, bacon, crisp romaine lettuce with croutons and a creamy dressing	16.00	43.00
Quinoa Salad – light and citrusy, it's a whole new way to enjoy quinoa   	16.00	43.00
Antipasto Italiano - Fine Italian cold cut meat served with marinated vegetables, parmesan cheese & olives 	16.00	43.00
Tonno e Fagioli - Premium Jar Callipo Tuna in extra virgin olive oil with white beans, onion & celery   	16.00	43.00

 Gluten free



 Vegetarian

 Vegan

*Prices are exclusive of Tax & Service*



# MAIN COURSE

## PASTA



	US	EC
Seafood Spaghetti - Fish of the day, shrimps, clams, and scallops in a red tomato sauce	21.00	57.00
Conte Artisanal Pasta al Ragu - Original recipe Italian meat ragu with Conte pasta	21.00	57.00
Pappardelle Laluna - Nutmeg cream & porcini mushroom sauce with parmesan cheese 	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
Homemade Ravioli of the Day - Traditional Italian fresh Ravioli stuffed with local ingredients	26.00	70.00
Sea Crab Linguine - Deep sea crab meat sautéed w/ olive oil, sweet peppers, & tomato sauce	29.00	78.00

*Gluten free pasta available for all options above*

## PESCE ~ SEAFOOD

Herb Crusted Catch - Served with a lemon butter sauce on the side (not suggested with Tuna)	27.00	73.00
Grilled Catch of the Day - Served with a pineapple citrus salsa 	27.00	73.00
Seafood Brodetto - Shrimps, scallops, clams & catch of the day in tomato sauce served with grilled bread	29.00	78.00
Grilled Lobster - served on green peas puree or garlic butter sauce (seasonal)	32.00	85.00
Seafood Cartoccio - Seafood baked with vegetables in a sealed bag and white wine sauce 	32.00	85.00

## CARNE ~ MEAT

Spicy Thai Peanut Chicken Curry - Tossed with garden vegetables, served on rice noodles 	26.00	70.00
Scaloppine al Marsala - Thin sliced beef tenderloin, seared with a Marsala reduction	27.00	73.00
Tagliata - Grilled rib eye steak with scalloped potato 	29.00	78.00
Lamb - lamb in tomato sauce served with scalloped potato	29.00	78.00

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