



ANTIPASTO ~ STARTER

	US	EC
Grenadian Pumpkin & Ginger Soup - Pumpkin soup flavored with local spices & ginger  	12.00	32.00
Zuppa di Ceci – Vegetarian chickpea soup with onions carrots & celery  	12.00	32.00
Gazpacho - Chilled tomato based soup with fresh onion, cucumber, and sweet pepper  	12.00	32.00
Laluna Salad - Garden lettuce, tomatoes, cucumbers, carrots, black Olives, parmesan & seasonal fruit  	14.00	38.00
Seasonal Vegetable Tempura – Tempura battered vegetables w/balsamic agrodolce sauce 	16.00	43.00
Caesar Salad – Chicken, bacon, crisp romaine lettuce with croutons and a creamy dressing	16.00	43.00
Tonno e Fagioli - Premium Jar Callipo Tuna in extra virgin olive oil with white beans, onion & celery 	18.00	48.00
Bresaola Condita - Bresaola beef with olive oil, lemon, black pepper & parmesan cheese 	19.00	51.00
Fish Tartar – Catch of the day served with papaya, sesame seed, passion fruit and soy sauce 	19.00	51.00
Antipasto Italiano - Fine Italian cold cut meat served with marinated vegetables, parmesan cheese & olives 	20.00	54.00
Octopus Salad – Octopus, potato, chickpeas, sun-dried tomato & snap peas drizzled with olive oil 	20.00	54.00

 Gluten free

 Vegetarian





MAIN COURSE

PASTA


	US	EC
Conte Artisanal Pasta al Ragu - Original recipe Italian meat ragu with Conte pasta	23.00	62.00
Rigatoni Siciliana - with eggplant & tomato sauce, extra virgin olive oil, fresh basil 	23.00	62.00
Risotto of the Day - Italian risotto cooked from scratch to order (minimum two orders)	23.00	62.00
Seafood Spaghetti - Fish of the day, shrimps, clams, and scallops in a red tomato sauce	24.00	65.00
Pappardelle Laluna - Nutmeg cream & porcini mushroom sauce with parmesan cheese 	24.00	65.00
Homemade Ravioli of the Day - Traditional Italian fresh Ravioli stuffed with local ingredients	27.00	73.00
Spicy Thai Peanut Chicken Curry - Tossed with garden vegetables, served on rice noodles 	27.00	73.00
Lobster Linguine - Lobster & linguine saute with cognac & olive oil (seasonal)	34.00	92.00

Gluten free pasta available

PESCE ~ SEAFOOD

Herb Crusted Catch - Served with eggplant caponata or grilled veg & lemon butter sauce on the side	29.00	78.00
Grilled Catch of the Day - Served with eggplant caponata or grilled veg & pineapple citrus salsa 	29.00	78.00
Lion Fish - in a white wine butter sauce served with grilled veg	31.00	84.00
Seafood Brodetto - Shrimps, scallops, clams & catch of the day in tomato sauce served with grilled bread	31.00	84.00
Seafood Cartoccio - Seafood baked with vegetables in a sealed bag and white wine sauce 	34.00	92.00
Grilled Lobster - served on green peas puree or garlic butter sauce (seasonal)	36.00	97.00

CARNE ~ MEAT

Scaloppine al Marsala - Thin sliced beef tenderloin, seared with a Marsala reduction	31.00	84.00
Tagliata - Grilled rib eye steak with scalloped potatoes 	32.00	87.00

Prices are exclusive of Tax & Service