

Dine Out

DOWNTOWN DELRAY RESTAURANT WEEK
AUG. 1-7, 2018

Caffè Luna Rosa DINNER MENU



**THREE-COURSE PRIX FIXE DINNER
\$40 PER PERSON**



FIRST COURSE

Insalata Luna Rosa

Fresh Pontano Farms Arugula, chopped tomatoes and lemon olive oil dressing topped with shaved Parmigiano Reggiano

OR

Caesar Salad

Chilled romaine lettuce, fresh baked croutons and homemade Caesar dressing topped with shaved Parmigiano Reggiano

SECOND COURSE

Papardelle Bolognese

House made wide noodle egg pasta tossed with slow stewed grass fed meat sauce and grated Parmigiano Reggiano

OR

Pollo al Limone

Pan seared chicken breast with Pontano Farms basil & fresh squeezed lemon. Served with roasted garlic mashed potatoes and buttered asparagus

OR

Salmon in Padella

pan seared North Atlantic salmon served with crispy polenta and sautéed zucchini medley

THIRD COURSE

House Made Tiramisu

Imported Marscarpone mousse layered with espresso soaked lady fingers and topped with cocoa sprinkle

OR

Chocolate Chip Cannoli

Crispy cannoli shell stuffed with house made chocolate chip and ricotta cream