



CAFFE LUNA ROSA

RESTAURANT MONTH MENU – AUG 1 to 31, 2021

1st COURSE

FIRE CRACKER SHRIMP

CRISPY LOCAL MIDDLE EASTERN SHRIMP WITH SWEET CHILI SAUCE AND ARUGULA

POLPETTE di CARNE

TWO IN HOUSE MADE MEATBALLS WITH RICOTTA CHEESE

INSALATA TRITATA

CHOPPED ROMAINE, PLUM TOMATO, CUCUMBER AND JULIENNE CARROTS

LUNA ROSA SALAD

LOCAL ARUGULA WITH FRESH SQUEEZED CITRUS DRESSING, PLUM TOMATO AND PARMIGIANO CHEESE

2ND COURSE

RIGATONI WITH MEATBALLS

SAN MARZANO TOMATO SAUCE WITH RIGATONI AND MEATBALLS

LINGUINI VONGOLE

SAUTEED COLD WATER CLAMS WITH GARLIC, OLIVE OIL, FRESH HERBS AND LINGUINI PASTA

POLLO alla PARMIGIANA

THINLY POUNDED CHICKEN CUTLETS WITH SAN MARZANO TOMATO SAUCE AND MOZZARELLA CHEESE

SALMONE IN PADELLA

PAN SEARED HOISIN GLAZED SALMON WITH VEGETABLE RICE

ITALIAN SHRIMP & GRITS

SAUTEED JUMBO SHRIMP, SPANISH CHORIZO, BELL PEPPERS AND SOFT POLENTA

3RD COURSE

CHOCOLATE CHIP CANNOLI

CREAMY RICOTTA FILLING IN A CRISPY CANNOLI SHELL

NEW YORK CHEESECAKE

SERVED WITH FRESH WHIPPED CREAM AND BERRIES

\$40 includes 3 course dinner ~ Excludes beverages ~ Excludes Saturday Nights