CALA LUNA
RESTAURANT & BAR

L.I. Restaurant Week
Nov.1st to Nov. 8th, 2026
3 COURSE DINNER $40.00

FIRST COURSE

Caesar Salad
Parmesan shavings, croutons, baby romaine & (anchovy free) caesar dressing

Primavera Salad
arugula, asparagus, beets, tomatoes, cucumber,
red onion, red wine vinaigrette

Homemade Empanadas
flavor of the day with avocado mousse

Calamari Fritti
fresh baby calamari, semolina dusted,
with tomato dipping sauce

Melanzane Parmigiana
baked layers of breaded eggplant, tomato sauce, mozzarella, parmesan & basil

Mussels
P.E.I. mussels steamed in a herbs champagne broth

SECOND COURSE

Pappardelle
filet mignon bolognese sauce, topped with ricotta cheese

Hay & Straw
spinach & semolina pasta, mushrooms, cream & white truffle oil

Chicken Francese
organic chicken cutlet, egg-flour crusted emulsion, jasmine & steamed vegetables

Chicken Marsala
organic chicken cutlet braised in marsala wine, with mushrooms and onion,
served with mashed potatoes & steamed vegetables

Shrimp Al Ajillo
white wine garlic sauce, served with
jasmine rice & baby spinach

(n) Sesame Crusted Salmon ($8.00)
jasmine rice, steamed vegetables,
wasabi aioli, soy sauce

Pork Chop
dijon crusted, mango chutney,
spicy broccoli rabe, mashed potatoes

(n) NY Strip Steak ($15.00)
french fries, haricot verts, salmoriglio drizzle

THIRD COURSE

Flourless chocolate cake, Amaretto Tiramisu, Trio of Gelato, Sorbet

NO SUBSTITUTIONS | MENU SUBJECT TO CHANGE

n. This menu item is cooked to order. Consuming raw or undercooked meat, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain conditions