

CALA LUNA

RESTAURANT & BAR

L.I. Restaurant Week 2025
Sunday Nov 2nd – Sunday Nov 9th
3 COURSE DINNER \$39.00

APPETIZERS:

Choice of:

Soup of the Day

Caesar Salad

parmesan shavings, baby romaine, croutons, (anchovy free) caesar dressing

Harvest Salad

mixed greens, beet, bacon, toasted almond, gorgonzola cheese, red wine vinaigrette

Homemade Empanadas

flavor of the day with avocado mousse

Arancini

mozzarella filled arborio rice balls, breaded and crisped, tomato dipping sauce

Classic Caprese

fresh mozzarella, sliced tomato, roasted pepper, basil and balsamic reduction

MAIN COURSE:

Choice of:

Mezzi Rigatoni Primavera

cauliflower, broccoli rabe, mushrooms, roasted tomatoes & fresh basil

Pappardelle

with filet mignon bolognese sauce, topped with ricotta cheese

Cavatelli

fennel sausage, peas, tomato & cream

Chicken Francese

egg-flour crusted, lemon caper emulsion, jasmine rice, steamed vegetables

Chicken Luciano

organic cutlet, lightly breaded and pan golden, baby arugula, heirloom tomatoes, red onion, mozzarella, balsamic vinaigrette

Monkfish Curry

jasmine rice, baby spinach, mango chutney

Veal Sienna

cutlet topped with spinach and fontina cheese served with demi-glazed, mashed potato

***NY Strip Steak \$10**

house french fries, haricot verts, salmoriglio drizzle

DESSERTS

Choice of:

Flourless chocolate cake, Italian Cheesecake, Coconut Tiramisu, Trio of Gelato, Sorbetto

NO SUBSTITUTIONS | NO SHARING | MENU SUBJECT TO CHANGE