

## Bella Luna

### ● ANTIPASTI ●

#### **Melanzane Ripiene**

*Baby eggplant, spinach, artichoke, ricotta, fresh tomato and mozzarella cheese* 12.50

#### **Polenta con Gorgonzola**

*Soft polenta, wild mushrooms, gorgonzola cheese* 12.50

#### **Cozze in Umido**

*Fresh P.E.I. mussels, tomato, fennel, touch of garlic, white wine* 12.50

#### **Calamari Fritti**

*Fried calamari, spicy marinara sauce* 12.95

#### **Antipasto di Vegetale con Bruschetta**

*Assorted marinated vegetables, Tuscan bread* 12.95

#### **Mozzarella e Pomodoro**

*Fresh mozzarella cheese with tomatoes, basil and olive oil* 12.95

#### **Carpaccio Bella Luna**

*Thinly sliced filet mignon, arugula, Parmesan* 12.95

#### **Maryland Crab Cakes**

*Pan fried lump crab meat, roasted bell pepper sauce* 15.50

#### **Brodetto di Mare**

*Shrimp, clams and mussels sautéed in garlic, white wine, cherry tomato sauce* 15.95

#### **Prosciutto di Parma**

*Parma Prosciutto, mixed cheeses, fresh melon, fire roasted peppers* 16.50

#### **Zuppa del Giorno**

*Soup of the day*

### ● INSALATE ●

#### **Organica**

*Organic mixed greens, cherry tomatoes, house vinaigrette* 7.95

#### **Cesare**

*Romaine hearts, shaved Parmesan cheese, toasted crostini, traditional caesar dressing* 8.95

#### **Tenera**

*Arugula, baby red romaine, frisee, Gorgonzola cheese, hazelnuts, pears, blueberry vinaigrette* 9.95

#### **Spinach Salad**

*Red Onion, cucumber, tomatoes, balsamic vinaigrette* 9.95

#### **Beet Salad**

*Organic greens, roasted beets, goat cheese, champagne vinaigrette* 10.95

#### **Palmita**

*Organic greens, avocado, hearts of palm, fresh mango, house vinaigrette* 10.95

#### **Bella Luna**

*Romaine hearts, caramelized walnuts, sliced apples, gorgonzola cheese, citrus vinaigrette* 10.95

## ● PASTA E RISOTO ●

### **Rigatoni alla Bolognese**

*Rigatoni pasta, fresh bolognese sauce, honey baked ricotta* 16.95

### **Spaghetti alla Puttanesca**

*Fresh tomatoes, capers, kalamata olives, touch of anchovies* 16.95

### **Penne Siciliana**

*Pen shaped pasta, baby eggplant, fresh tomato sauce, mozzarella cheese* 17.95

### **Fusilli con Salsiccia**

*Corkscrew pasta, Italian sausage, mushrooms, bell peppers, creamy tomato sauce* 18.50

### **Gnocchi Sorentina**

*Homemade potato and ricotta dumplings, fresh tomato sauce, mozzarella cheese* 18.95

### **Linguine con Vongole**

*Linguini pasta, clams, white wine, garlic and parsley sauce* 18.95

### **Mezzelune Bella Luna**

*Ricotta and spinach filled homemade ravioli, light tomato cream sauce* 18.95

### **Pennette con Pollo alla Vodka**

*Penne pasta, breast of chicken, mushrooms, vodka crema sauce* 19.50

### **Ravioli di Pere**

*Homemade ravioli filled with fresh pears, in a mascarpone sauce, a touch of cream, walnuts* 20.50

### **Agnolotti Veneziana**

*Homemade ravioli filled with veal, wild mushrooms, spicy marinara sauce* 21.95

### **Farfalle al Salmone**

*Bow tie pasta, fresh salmon, spinach, light pink sauce* 22.50

## ● CARNI E PESCI ●

### **Pollo al Forno**

*Roasted airline chicken breast, bed of spinach polenta* 24.50

### **Pollo Parmigiana**

*Traditional style served with spaghetti* 24.50

### **Scaloppine Romana**

*Veal scaloppini topped with mozzarella, prosciutto, white wine, light tomato sauce* 28.95

### **Scaloppine di Vitello**

*Veal scaloppini, lemon, capers, white wine reduction* 28.95

### **Salmone al Senape**

*Fresh Atlantic salmon, white wine Dijon reduction* 28.95

### **Tonno al Erbe**

*Sashimi grade tuna, roasted potatoes, fresh herb sauce* 28.95

### **14oz Certified Angus New York Strip**

*Cabernet reduction, garlic mashed potatoes, seasonal vegetables* 29.95

### **Cioppino**

*Traditional style fresh seafood in spicy tomato broth* 31.95

### **Shrimp Stuffed with Lobster**

*Jumbo shrimp stuffed with lobster, crab meat, oven baked, butter sauce, parmesan risotto* 35.00

### **Filetto al Barolo**

*Grilled 8oz filet mignon, Borolo reduction* 32.95