



Mezza Luna Restaurant

Starters

Chef's Soup Created Daily	7.00
Ahi Tuna Tartare <i>ginger aioli & sweet soy sauce</i>	13.00
Crispy Vagabondo Calamari <i>lemon, basil & marinara</i>	10.00
Hot Banana Peppers <i>stuffed with veal, topped with roasted tomato & mozzarella</i>	11.00
Pan Seared Scallops <i>with pear, sundried cherry relish, gorgonzola cheese & port reduction</i>	13.00
Jumbo Lump Crab Cake , <i>mustard shallot sauce & truffle arugula</i>	13.00
Escargot <i>with shitake mushrooms & garlic parmesan cream</i>	12.00
Lemongrass-siracha Mussels <i>with mango salsa</i>	11.00
Steamed Clams <i>in a habanera chive broth</i>	13.00
Cheese Plate	9.00

Salads

Caesar <i>creamy parmesan vinaigrette, parmesan & croutons</i>	6.50
Grilled Pear Salad , <i>gorgonzola, spiced pecans & raspberry vinaigrette</i>	8.50
Baby Arugula , <i>toasted pine nuts, parmesan, grape tomato & truffle vinaigrette</i>	7.50
Mozzarella Caprese <i>house made mozzarella, tomatoes & basil</i>	9.50
<i>add prosciutto</i>	11.50
Bibb Salad <i>with grape tomato, black olives, cucumber, bacon, red onions and an avocado ranch dressing</i>	8.00
Haricot Vert Salad <i>with tomato tartare & chive oil</i>	9.00

Entrees

Big Eye Tuna , <i>crispy soba noodle cake, Szechwan style</i>	28.00
Filet Mignon <i>braised cipollini onions & mushrooms, fingerling potatoes</i>	29.00
Lasagna Bolognese <i>rich beef ragout, layered with fresh ricotta & pasta sheets</i>	17.00
Crispy Skin On Snapper , <i>green tea scented rice cake, bok choy, togarahi-miso butter sauce</i>	28.00
Pepper Seared Loin of Lamb <i>with black truffle butter over risotto, tomato mushroom ragout</i>	30.00
Prosciutto Wrapped Free Range Chicken Breast , <i>mozzarella, basil pesto, mashed potatoes</i>	24.00
Grilled Sea Bass <i>over roasted root vegetables, mushrooms, artichoke ragout & red pepper jus</i>	29.00

Pan Seared Scallops, roasted napoleon ratatouille & smoked tomato & leek sauce 25.00
Pan Roasted Salmon with sweet potato hash & balsamic sage butter 25.00
Chicken 18.00 **Veal** 24.00 *piccata, parmesan or marsala*

Create Your Own Pasta

12.00

Pasta

Fettuccini, Tortellini, Angel Hair, Penne or Linguine

Sauces

Marinara, Rosato, Alfredo, Roasted Tomato, Bolognese or Garlic & Oil

Additions

Shrimp, Chicken, Clams, Mussels, Meatballs, Calamari or Primavera 5.00
Scallops 3.00 each, *Fresh Catch* 10.00

Wood Fired Pizza

The Greek *feta, spinach, tomatoes, mozzarella & olives* 14.50

Prosciutto *mozzarella, fontina, caramelized onions & roma tomatoes* 15.00

Spicy Shrimp *roma tomatoes, mozzarella, sweet peppers & red onions* 15.50

Traditional *your choice of: pepperoni, sausage, mushrooms, onions, olives or tomatoes* 14.50

(White) Four Cheese *mozzarella, fontina, parmesan, ricotta cheese* 14.00

20% Gratuity will be added to parties of 8 or more
\$5 Plate charge for split entrees

Open 5 p.m. – Monday through Saturday

Free Valet Parking on Thursday, Friday and Saturday