



## **New Year's Eve 2008**

### **Starters**

**Stone Crab Claws**  
*drawn butter & mustard sauce*      \$16

**Crispy Vagabondo Calamari**  
*lemon, basil & marinara*      \$10

**Beef Carpaccio**  
*mustard aioli, arugula salad & fried capers*      \$15

**Parmesan Shrimp**  
*artichokes, field greens, roasted pepper vinaigrette*      \$11

**Ahi Tuna Tartare**  
*ginger aioli & sweet soy sauce*      \$13

**Cheese Plate**  
*ask server for details*      \$13.50

### **Salads**

**Caesar**  
*creamy parmesan vinaigrette, parmesan & croutons*      \$6.50

**Greek**  
*Feta cheese, grape tomatoes, cucumber, pepperoncinis,  
Kalamata olives & lemon vinaigrette*      \$6.50

**Mixed Greens**  
*grape tomatoes, cucumbers & herb vinaigrette*      **\$6.50**

### **Soup Du Jour**

**French Onion**      \$7  
**Lobster Bisque**      \$7

### **Entrees**

**Big Eye Tuna**  
*crispy soba noodle cake, Szechwan style*      \$28

**Grilled Wild Boar Chops**  
*herb soft polenta & Dijon bordelaise sauce*      \$31

**Veal Entrée**  
*piccata, parmesan or marsala served with chef's vegetables*      \$24

**Jumbo Sea Scallops**

*baby spinach salad, green apples & warm pancetta vinaigrette* **\$24**

**Onion Crusted Free Range Chicken Breast**

*silky mashed potatoes & roasted garlic sauce* **\$24**

**Prosciutto Wrapped Grouper**

*fingerling potatoes & gorgonzola butter* **\$28**

**Butter Braised Lobster Tail**

*risotto with fresh peas & vanilla sauce* **\$32**

**Filet Mignon**

*roasted shallot sauce & fingerling potatoes* **\$32**

**20% Gratuity will be added to parties of 10 or more**  
**\$5 Plate charge for split entrees**

Mezza Luna Restaurant  
110 North First Street, Neptune Beach, Fl.  
(904) 249-5573  
[www.mezzalunaneptunebeach.com](http://www.mezzalunaneptunebeach.com)