

luna after dark

APPETIZERS

- Soup Du Jour.....cup: \$4 / bowl: \$6
- Antipasti Platter**serves two: \$15
The finest imported, Italian ingredients: sopressata, capicola, provolone, parmigiano-reggiano cheese, roasted red peppers, black and green olives, marinated artichoke hearts and prosciutto and melon (seasonal).
- Luna Rosa Salad**\$4
Romaine lettuce, tomato wedges, cucumber and onion slices with the house balsamic vinaigrette.
- Pop's Caesar Salad**\$8
Our own recipe made from scratch daily. "The best in town."
Guess all the ingredients, and it's on the house! (We'll be honest.)
- Fancy Nancy Pear Salad**.....\$8
Marinated diced red pears in first, cold-pressed, virgin olive oil and aged, pear balsamic vinegar, crumbled gorgonzola cheese, toasted walnuts, over a spring mix and shredded romaine lettuce, finished with sliced pears and citrus balsamic glaze.
- Vin's Caprese Salad**\$10
Medallions of buffalo mozzarella and sliced plum tomatoes with the house vinaigrette and our homemade basil pesto for dipping.
- Eggplant Parmigiana Stack**\$12
Layers of seasoned, sautéed eggplant, ricotta mixed with our five-cheese blend and topped with Mom's marinara sauce, baked to perfection.

ENTRÉES

daily specialties

- 12-inch Cheese Pizza Pie**\$10 / additional toppings \$1 each
Our homemade, tomato-basil pizza sauce and special cheese blend on a thin Tuscan crust.
Additional toppings: pepperoni, ham, sausage, prosciutto, onions, mushrooms, peppers, and black olives
- Baked Ziti or Ravioli**.....\$13
Your choice of ziti macaroni or cheese ravioli in Mom's marinara sauce topped with our five-cheese blend and baked to perfection. *No meat, kids!*
- Five-layer Lasagna**\$13
Our version of the classic Italian casserole with five layers of crumbled meatballs, ricotta mixed with our five-cheese blend, lasagna pasta and "the family gravy."

tuesday

- Chicken Marsala à la "Silver Moon Restaurant, NYC"**.....\$16
Thinly sliced breast of chicken, sautéed with mushrooms and onions in a fine Marsala wine sauce. Served with sliced, baked red potato rounds and herb-steamed broccoli. *Richard's annual birthday dinner of choice.*

wednesday

- Oven-roasted Pork Loin**\$17
Juicy slices of roast pork, accompanied by a light pork au-jus gravy, crispy potato pancakes and baked cinnamon apple slices. *A football season, Sunday dinner for "Wednesday evening quarterbacks."*

thursday

- Shrimp Scampi**.....\$19
Garlic, lemon butter and seasoned breadcrumb, baked shrimp served next to a mound of melted tomato, garlic, and mozzarella orzo and sautéed garlic spinach. *A high-five to Aunt Lorraine after you taste the orzo.*

friday

- Pot-seared Beef Eye Round**\$18
Braised in a puréed onion and beef stock reduction and accompanied by creamy, homemade mashed potatoes, a rich, dark brown gravy and sweet yellow corn. *Grandma Emily's ultimate comfort food.*

