



Luna Blu
Ristorante Italiano

Restaurant Week 2026 Dinner Menu

3 courses for \$44.95

Wednesday: 1/2 price bottles of wine

(Ask your server about gluten-free, vegan, and vegetarian options)

See the menu for full descriptions

Items with * are special additions for Restaurant Week

1st course, choose 1

Crab Bruschetta

Spinaci salad

Bruschetta

Greek Salad

Gamberi Napoletana

Buratta

Arugula salad

***Mussels in a saffron cream sauce with pancetta**

***Grilled Octopus over creamy polenta with a lemon caper sauce**

Mozzarella & Eggplant Napoleon

2nd course, choose 1

Penne Vesuviana (+chicken, calamari, sausage or shrimp, upon request)

***Caprese Risotto (+chicken or shrimp, upon request)
Barramundi Caprese**

Veal or Chicken Piccata over angel hair or sauteed spinach

Farfalle di Cremona

Tortellini alla Romana

Salmon Con Spinaci

Penne alla Vodka

***Shrimp and Asparagus Risotto**

Fettuccine Con Vegetali (+chicken, sausage, calamari or shrimp, upon request)

***Eggplant Rollatini- thinly sliced pan-fried eggplant rolled with ricotta, pesto and spinach topped with fresh mozzarella, baked, over angel hair with marinara**

Farfalle alla Boscaiola (+chicken, shrimp, sausage or calamari, upon request)

***Wild Boar Ragu over pappardelle with Grande ricotta**

Tortellini Giardino

***Sacchetti**

(+chicken, sausage, calamari or shrimp, upon request)

A purse shaped pasta with pears in a gorgonzola cream sauce

Penne Mare E Monte

***Gamberi Fra Diavola**

Shrimp with linguine in a spicy marinara sauce

Spaghetti al Ragu

Veal or Chicken D' Aosta over angel hair or sauteed spinach

3rd Course, choose 1

Zabaglione

Chocolate Mousse

Tiramisù

Limoncello Sorbet

***Dark chocolate dipped cannoli with pistachio cream**