

DAL MARE

Ravioli Con Astice \$24

Ravioli stuffed with lobster sautéed with crabmeat, mushrooms and peas in a creamy rose sauce

*Salmone Con Spinaci \$26

Grilled Salmon topped with creamy alfredo sauce, scallops and crabmeat, over sautéed spinach

*Rockfish Mediterranean \$28

Filet of rockfish sautéed with capers and crabmeat in a lemon white wine sauce over angel hair pasta
(substitute spinach or asparagus for pasta +\$1)

*Fettuccini Scampi \$28

Lobster, scallops and shrimp tossed with fettuccini in a garlic wine sauce
(substitute spinach or asparagus for pasta +\$1)

*Farfalle di Cremona \$26

Bowtie pasta sautéed with shrimp, scallops, crabmeat and peas in a creamy alfredo sauce
(substitute spinach or asparagus for pasta +\$1)

*Seafood Fra Diavola \$28

Lobster, shrimp, mussels, clams, scallops and calamari in a spicy marinara sauce with linguine pasta
(substitute spinach or asparagus for pasta +\$1)

*Linguine alle Vongole \$21

Fresh clams in the shell sautéed with white wine and garlic tossed with linguine pasta

*Barramundi Caprese \$26

Pan Seared Australian Sea Bass, over fettuccini sautéed with fresh basil, tomatoes and fresh Grande mozzarella with garlic and EVOO
(substitute spinach or asparagus for pasta +\$1)

*Penne Mare e Monte \$26

Penne pasta sautéed with shrimp, crabmeat and mushrooms in a creamy rose sauce
(substitute spinach or asparagus for pasta +\$1)

POLLO O VITELLO

Each entrée below is served over your choice of angel hair pasta, asparagus or sautéed spinach

*Pollo o Vitello Val 'D Aosta \$21/\$23

Chicken or veal scallopine topped with prosciutto and fontina cheese in a marinara sauce

*Pollo o Vitello Piccata \$21/\$23

Chicken or veal scallopine sautéed with capers in a lemon white wine sauce

*Pollo o Vitello all' Annapolis \$22/\$24

Chicken or veal scallopine sautéed with crabmeat and mushrooms in a creamy rose sauce

SIDES DISHES

Sautéed Spinach \$5 Sautéed Asparagus \$5

DOLCI

All of our mouthwatering desserts are made fresh on the premises!

Tiramisu \$7

Italian for "lift me up" this traditional Italian dessert is made up of alternating layers of mascarpone cream, lady fingers dipped in espresso and chocolate chips topped with cocoa

*Chocolate Mousse \$7

Whipped chocolate mousse made with chocolate chips served in a glass topped with a strawberry

*Zabaglione \$7

A smooth dessert of egg custard creamed with marsala wine served in a glass with strawberries.
Our house specialty!

*Limoncello Sorbet \$7

A refreshing lemon flavored frozen dessert made with Limoncello

Strudel de Mele \$8

Puff pastry with apple filling, topped with a warm caramel sauce and vanilla ice cream. (Please allow 15 - 20 minutes, strudels are baked to order)

*Affogato \$7

Vanilla ice cream drowned in espresso

BEVANDE

Coke, Diet Coke, Sprite, Gingerale, Unsweetened Iced Tea, Cranberry Juice, Lemonade, Tonic, Black or Green Tea & Coffee ~ \$2.50

Small San Pellegrino Sparkling Water ~ \$3.50

San Pellegrino Limonata & Aranciata~ \$3.50

Lavazza Espresso & Cappuccino (Regular or decaffeinated) ~ \$3/\$4

Ask your server for seasonal additions

Please ask your server if you would like to see our wine list

Buon Appetito! We appreciate your patronage and patience* No separate checks please

\$5 Minimum on credit cards

All menu items cooked to order, while we do our best to ensure prompt service some menu items take longer to cook than others

*** We reserve the right to add 20% gratuity to parties of 5 or more.**

When using any discount certificates or coupons no one at the table can order 1/2 price wine and no separate checks. Grazie!

Our weekly Specials...

1/2 priced bottles of wine all day every Wednesday

Pizza & Wine pairing menu Tuesday & Thursday nights 5-9:30pm

4 course dinner special, your choice of any appetizer, our house salad, any entrée and any homemade dessert \$48 (served nightly from 5 to close)

(4 course dinner special may not be split)

Ask your server about our monthly Charity Wine Dinners & Wine tasting events!

ON & OFF SITE CATERING AVAILABLE

www.lunablufannapolis.com

Luna Blu is the perfect place to hold your next party or event. We offer our full menu for both on and off site catering. We can accommodate any size group, up to 50 people.

Ask your server for a copy of our catering menu or view online at the above site.

We have added new non Italian offerings to our catering menu



Dinner Menu



**36 West Street
410.267.9950**

www.LunaBluofAnnapolis.com

ANTIPASTI

Bruschetta \$9

Roma tomatoes tossed with fresh basil, garlic and EVOO on grilled Italian bread

*Mozzarella and Eggplant Neapolitan \$10

A tower of sliced tomatoes, grilled eggplant and Grande mozzarella with balsamic vinaigrette

*Antipasto della Casa \$14

Chef's selection of imported Italian cured meats, imported cheeses and marinated vegetables

*Calamari Rustici \$11

Fresh calamari sautéed in a balsamic tomato sauce

*Mozzarella Caprese \$9

Fresh Grande mozzarella and sliced tomatoes with fresh basil and Cleo's basil infused EVOO

Crab Bruschetta \$15

A crabmeat mixture with roasted red peppers baked on Italian bread

*Cozze e Vongole Neapolitan \$10

(add crispy pancetta \$2)

Mussels and clams sautéed with garlic and EVOO in a white wine sauce

*Lumache alla Luna \$15

Escargots sautéed with mushrooms, marinara, marsala wine and a touch of cream served in a puff pastry

*Gamberi Neapolitan \$15

Shrimp sautéed with garlic, tomatoes, kalamata olives and capers on grilled Italian bread

Frittura di Pomodori Verdi \$9

Breaded green tomatoes topped with fresh Grande mozzarella baked to perfection, served on a pool of marinara

Baked Brie en Croute \$14

Brie topped with a portabello mushroom, wrapped in a puff pastry, baked and topped with marinated strawberries on a bed of sautéed spinach (please allow 15 minutes to bake)

*Burrata \$13

Burrata cheese with dried figs, pistachios and prosciutto over baby arugula with balsamic glaze

*Scallops con Polenta \$15

Pan seared scallops served over a creamy polenta, drizzled with a red pepper puree

* Items are gluten free or can be upon request

INSALATA

Add to any salad, *grilled chicken \$5, *grilled shrimp \$6, *grilled salmon \$9
*grilled calamari \$7 *grilled flank steak \$9

*Insalata della Casa \$8

Artisan mix lettuce, tomatoes, cucumbers, carrots and red onions topped with our house Italian dressing

*Insalata Greek \$9

Artisan mix lettuce, tomatoes, cucumbers, kalamata olives, carrots, red onions, marinated mushrooms and pepperoncini peppers topped with feta cheese and our house Italian dressing

*Insalata Cesare \$9

Romaine lettuce tossed with our caesar dressing, parmigiano cheese and homemade croutons, anchovies available upon request

*Insalata di Arugula \$10

Rocket lettuce topped with marinated tomatoes and provolone cheese tossed with our house balsamic vinaigrette

*Insalata di Spinaci \$10

Baby spinach, artichoke hearts, tomatoes and toasted pine nuts tossed with our house Italian dressing topped with a grilled portobello mushroom

Insalata Albicocca \$10

Baby spinach, dried apricots, candied pecans and gorgonzola cheese with a balsamic glaze

ZUPPA

*Zuppa di Pesce \$17

Sicilian's famous fisherman stew made with shrimp, scallops, clams and mussels sautéed with a touch of marinara in a seafood broth

*Zuppa di Tortellini \$8

Tri color cheese tortellini in a light tomato broth

FOUR COURSE DINNER SPECIAL \$48

(4 course dinner special may not be split)

Choice of any antipasti, insalata della casa, choice of any pasta dish or entrée and choice of one of our homemade desserts

(you may change the salad for the difference in price)

We appreciate your patronage and patience.* No separate checks please.

* Half portions of pasta dishes available for children under 10 only*

When using any discount certificates or coupons cannot be used on our 4 course dinner special, 1/2 price wine or appetizers, they are valid on full price ala carte items only, please present prior to ordering. Grazie!

LA PASTA, RISOTTO, ENTRATA

Add chicken \$5, Add Shrimp \$8, *calamari \$7, Sweet Italian Sausage \$4
(Gluten free penne add \$3.50)

*Risotto del Giorno (Market price)

Chef's presentation of the risotto of the day

*Penne Vesuviana \$17

Penne pasta sautéed with fresh Grande mozzarella and basil with our marinara sauce

*Penne ai Quattro Formaggi \$16

Penne pasta with a four cheese sauce including Fontina, Parmesan, provolone and mozzarella

*Penne alla Vodka \$18

Penne pasta sautéed with prosciutto and peas in a creamy rose sauce

*Fettuccine Con Vegetali \$16

Fettuccini pasta with mushrooms, spinach, diced tomatoes, roasted red peppers and artichoke hearts in a white wine sauce

*Farfalle alla Boscaiola \$16

Bowtie pasta sautéed with mushrooms, kalamata olives and capers in a light marinara sauce

*Farfalle Genovese \$16

Bowtie pasta tossed with a homemade creamy pesto sauce

*Spaghetti Puttanesca \$16

Spaghetti pasta sautéed with anchovies, capers and Kalamata olives in a marinara sauce

*Spaghetti al Ragu \$18

Spaghetti pasta with a traditional tomato and meat sauce

*Spaghetti alla Carbonara \$18

Spaghetti pasta with egg and pancetta in a creamy alfredo sauce

*Tortellini alla Romana \$18

Tri color cheese tortellini with mushrooms and sweet Italian sausage in a parmigiano cream sauce

*Tortellini Giardino \$17

Tri color cheese tortellini with mushrooms and artichoke hearts in a light marinara sauce

*Penne all' Arrabiata \$16

Penne pasta in spicy marinara sauce