

Luna Blu is turning 22!

We are so excited to celebrate with all of our favorite things

Food, Wine & Music

Join us Tuesday, December 5 at 6:30

\$90 per person not including gratuity

Please arrive at 6pm to enjoy a cocktail before dinner

Email erin@lunablufannapolis.com with questions

or for menu change requests such as gluten free or vegetarian options

If you are less than 4 diners you will be seated with other guests



Book Now!



Paul Cullen Wines

With over 14 years in the Italian wine business, Paul Cullen has established himself as a true rock star in the industry. As a L2 WSET Sommelier and importer for his Italian private label portfolio, he has curated relationships with some of the most revered wineries in several of Italy's wine regions. These wines have been featured at over 1600 In Home Dining events in the last 9 years, showcasing his undeniably extensive knowledge and passion for wine.

Prosciutto & Parmesan
crostini with balsamic glaze
Pairing: Lambrusco D' Emilia IGT

Gamberi Calabresi
Shrimp sauteed with garlic & EVOO with Calabrian peppers over creamy polenta
Pairing: Roero Arneis DOCG

Risotto ai Funghi
Finished with white truffle oil
Pairing: Barbera D' Asti DOCG

Boneless Beef Short Ribs
Over baby spinach
Pairing: Rosso di Toscana

Crostata di Pere
A flakey pear tart with honey
Pairing: Moscato D' Asti DOCG