

Luna Blu New Year's Eve 2018

\$60 per person not including tax & gratuity (gluten free & vegetarian options available)

Antipasti, select 1

Gamberi Crostini

Shrimp with a tapenade of roasted red peppers, kalamata olives and capote capers

Lamb Lollipops

Pan seared over creamy polenta with pesto

Baked Oysters

Topped with leeks, parmesan and bacon

Fig Tart

With caramelized onion tart and brie

Insalata, select 1

Caesar

With fresh parmesan and croutons tossed with our caesar dressing, topped with anchovies upon request

Artician

Baby mix lettuce with candied pecans, dried cherries and goat cheese with an aged cherry balsamic

Primi, select 1

Braised Boneless Beef Short Ribs

With wild mushroom risotto

Stuffed Veal Chop

Over garlic mashed potatoes and broccoli rabe

Aragosta Adritaco

Lobster, peas and tomatoes tossed with pappardelle pasta in a saffron cream sauce

Frutti di Mare

Squid ink linguine with calamari, mussels, clams, shrimp and scallops tossed with a garlic and EVOO

Sacchetti

Purse shaped pastas filled with cheese in a gorgonzola cream sauce with pears

Dolci, select 1

Zabaglione

Egg custard creamed with marsala wine served in a glass with berries

Pistachio & Dark Chocolate Cannoli

Limoncello Cake

With lady fingers and mascarpone