LALUNA

ANTIPASTO ~ STARTER

	US	EC
Grenadian Pumpkin & Ginger Soup - Pumpkin soup flavored with local spices & ginger	12.00	32.00
Zuppa di Ceci – Vegetarian chickpea soup with onions carrots & celery	12.00	32.00
Gazpacho - Chilled tomato based soup with fresh onion, cucumber, and sweet pepper	12.00	32.00
Laluna Salad - Garden lettuce, tomatoes, cucumbers, carrots, black Olives, parmesan & seasonal fruit	14.00	38.00
Seasonal Vegetable Tempura – Tempura battered vegetables w/balsamic agrodolce sauce	16.00	43.00
Caesar Salad – Chicken, bacon, crisp romaine lettuce with croutons and a creamy dressing	17.00	46.00
Tonno e Fagioli - Premium Jar Callipo Tuna in extra virgin olive oil with white beans, onion & celery	19.00	51.00
Bresaola Condita - Bresaola beef with olive oil, lemon, black pepper & parmesan cheese	20.00	54.00
Fish Tartar – Catch of the day served with papaya, sesame seed, passion fruit and soy sauce	20.00	54.00
Antipasto Italiano - Fine Italian cold cut meat served with marinated vegetables, parmesan cheese & olives	21.00	57.00
Octopus Salad – Octopus, potato, chickpeas, sun-dried tomato & snap peas drizzled with olive oil	21.00	57.00

Gluten free

Vegetarian

Main course

Pasta

	US	EC
Conte Artisanal Pasta al Ragu - Original recipe Italian meat ragu with Conte pasta	25.00	68.00
Rigatoni Siciliana - with eggplant & tomato sauce, extra virgin olive oil, fresh basil	25.00	68.00
Risotto of the Day - Italian risotto cooked from scratch to order (minimum two orders)	25.00	68.00
Seafood Spaghetti - Fish of the day, shrimps, clams, and scallops in a red tomato sauce	27.00	73.00
Pappardelle Laluna - Nutmeg cream & porcini mushroom sauce with parmesan cheese	27.00	73.00
Homemade Ravioli of the Day – Traditional Italian fresh Ravioli stuffed with local ingredients	27.00	73.00
Spicy Thai Peanut Chicken Curry - Tossed with garden vegetables, served on rice noodles	27.00	73.00
Lobster Linguine – Lobster & linguine saute with cognac & olive oil (seasonal)	45.00	123.00

Gluten free pasta available

Pesce ~ Seafood

Herb Crusted Catch - Served with eggplant caponata or grilled veg & lemon butter sauce on the side	32.00	87.00
Grilled Catch of the Day - Served with eggplant caponata or grilled veg & pineapple citrus salsa	32.00	87.00
Lion Fish – in a white wine butter sauce served with grilled veg	32.00	87.00
Seafood Brodetto - Shrimps, scallops, clams & catch of the day in tomato sauce served with grilled bread	34.00	93.00
Seafood Cartoccio – Seafood baked with vegetables in a sealed bag and white wine sauce	37.00	99.00
Grilled Lobster – served on green peas puree or garlic butter sauce (seasonal)	45.00	123.00

Carne ~ Meat

Scaloppine al Marsala – Thin sliced beef tenderloin, seared with a Marsala reduction	33.00	90.00
Tagliata – Grilled rib eye steak with scalloped potatoes	34.00	93.00

Prices are exclusive of Tax & Service