ANTIPASTO ~ STARTER

Grenadian Pumpkin & Ginger Soup - Pumpkin soup flavored with local spices & ginger	13.00
Zuppa di Ceci – Vegetarian chickpea soup with onions carrots & celery	13.00
Gazpacho - Chilled tomato based soup with fresh onion, cucumber, and sweet pepper	13.00
Laluna Salad - Garden lettuce, tomatoes, cucumbers, carrots, black Olives, parmesan & seasonal fruit	15.00
Seasonal Vegetable Tempura – Tempura battered vegetables w/balsamic agrodolce sauce	17.00
Caesar Salad – Chicken, bacon, crisp romaine lettuce with croutons and a creamy dressing	18.00
Tonno e Fagioli - Premium Jar Callipo Tuna in extra virgin olive oil with white beans, onion & celery	20.00
Bresaola Condita - Bresaola beef with olive oil, lemon, black pepper & parmesan cheese	21.00
Fish Tartar – Catch of the day served with papaya, sesame seed, passion fruit and soy sauce	21.00
Antipasto Italiano - Fine Italian cold cut meat served with marinated vegetables, parmesan cheese & olives	22.00
Octopus Salad – Octopus, potato, chickpeas, sun-dried tomato & snap peas drizzled with olive oil	22.00

Gluten free

Vegetarian

Prices are in usd exclusive of Tax & Service

Main course

Pasta

Conte Artisanal Pasta al Ragu - Original recipe Italian meat ragu with Conte pasta	26.00
Rigatoni Siciliana - with eggplant & tomato sauce, extra virgin olive oil, fresh basil	26.00
Risotto of the Day - Italian risotto cooked from scratch to order (minimum two orders)	26.00
Seafood Risotto - Fish of the day, shrimps, clams, and scallops in a red tomato sauce	28.00
Seafood Spaghetti - Fish of the day, shrimp, clams, and scallops in a red tomato sauce	28.00
Pappardelle Laluna - Nutmeg cream & porcini mushroom sauce with parmesan cheese	28.00
Homemade Ravioli of the Day – Traditional Italian fresh Ravioli stuffed with local ingredients	28.00
Spicy Thai Peanut Chicken Curry - Tossed with garden vegetables, served on rice noodles	28.00
Lobster Linguine – Lobster & linguine sauté with cognac & olive oil (seasonal)	47.00

Gluten free pasta available

Pesce ~ Seafood

Herb Crusted Catch - Served with eggplant caponata or grilled veg & lemon butter sauce on the side	33.00
Grilled Catch of the Day - Served with eggplant caponata or grilled veg & pineapple citrus salsa	33.00
Lionfish – in a white wine butter sauce served with grilled veg	34.00
Seafood Brodetto - Shrimps, scallops, clams & catch of the day in tomato sauce served with grilled bread	35.00
Seafood Cartoccio – Seafood baked with vegetables in a sealed bag and white wine sauce	38.00
Grilled Lobster – served on green peas puree or garlic butter sauce (seasonal)	47.00

Carne ~ Meat

Scaloppine al Marsala – Thin sliced beef, seared with a Marsala reduction	34.00
Tagliata – Grilled rib eye steak with scalloped potatoes	39.00