

**50% off bottles of wine every Wednesday, all wines with an \* will be 20% off**  
exclusions noted on list, only valid on 750ml bottles

## Vino Bianco, Rose and Sparkling

<b>Pinot Grigio, Elena Walch</b> Alto Adige, Italy Brimming with sliced-apple and white-peach aromas, this juicy and pristine dry white has lovely lemon-and-lime freshness though the long, crisp finish.	<b>9/36</b>
<b>Sauvignon Blanc, Mohua</b> Marlborough, New Zealand Crisp and intense showing citrus flavors with hints of fresh coriander which lead to a mouth-watering and zesty finish.	<b>9/36</b>
<b>Orvieto Classico, La Lecciaia</b> Umbria, Italy Fresh with a delicate and persistent bouquet, very elegant, soft, fresh style with typical almond taste to the finish. Taking its name from the fortified town of Orvieto.	<b>8/32</b>
<b>Vermentino, Cantina Santadi “Villa Solais”</b> Carbonia-Iglesias, Italy Fresh and pleasant with a fresh finish on the palate, together with an attractive mineral note.	<b>9/36</b>
<b>Riesling, Dr. Hans Van Muller</b> Mosel, Germany Off-dry style with apple and citrus flavors, coupled with fresh acidity to produce a balanced wine.	<b>8/32</b>
<b>Chardonnay, Rutherford Ranch</b> Napa, California A full-bodied wine with bright acidity, suffusing oak flavors show as vanilla and sweet-oak through to the palate.	<b>10/40</b>
<b>Chardonnay, Bernier</b> Loire, France Made in a fresh, unoaked style with fruit flavors that echo pears and apples, and a hint of minerality.	<b>8/32</b>
<b>La Croix Rose IGP, Peyrassol</b> Provence, France Aromas of wild berries with a hint of juniper. This spicy flavor supports a mouth built on vivacity reminiscent of exotic citrus fruits. The whole is harmonious, clean and refreshing.	<b>10/40</b>
<b>Prosecco, Cortefresca</b> Veneto, Italy Soft, straw yellow sparkling wine with a slightly aromatic fresh and floral bouquet. This Prosecco is fruity and elegant.	<b>36</b>
<b>Prosecco, Canella</b> Veneto, Italy Fresh, fruity and aromatic. Combines softness and freshness thanks to balanced acidity and sugar.	<b>187ml /9</b>
<b>Rose Prosecco, Canella</b> Veneto, Italy Brilliant pink color with, fragrant, fruity bouquet and a fresh, flavorful palate with gobs of character.	<b>187ml /9</b>
<b>Moscato, Villa Jolanda</b> Piedmonte, Italy Light yellow with golden reflections. Intense and delicate, sage signs. Sweet, velvety and intense.	<b>187ml /9</b>
<b>Lambrusco, Molo 8</b> Emilia-Romagna, Italy Hints of black cherries and wild berries. The wine is aromatic, fruity and pleasantly sweet.	<b>36</b>
<b>Sangria, Casal Garcia</b> Portugal Medium-bodied wine with just the right amount of sweetness and lush flavors to suit any taste.	<b>9</b>

**\*Check out our website for our monthly virtual & in house wine dinners!**

## Vino Rosso

<b>Pinot Noir, Chemistry</b> Willamette Valley, Oregon Inviting aromas of dark berries, earth, and baking spice. Bright flavors of cranberry that evolve to cherry and earth with structured tannins on mid-palate and finish.	<b>12/48</b>
<b>*Pinot Noir, Duckhorn Goldeneye</b> Anderson Valley, St. Helena, California Layers of cherry, ripe cranberry and wild blackberry with notes of leather, earth and spice. Touched with the finest French oak, it carries through to a velvety & lush finish.	<b>95</b>
<b>Chianti Colli Senesi, Farnetella</b> Tuscany, Italy A broad red, this reveals plum, cherry, earth, tobacco and black pepper flavors backed by dense tannins, with a moderately long, fresh finish.	<b>9/36</b>
<b>Chianti Classico, Borgo Scopeto</b> Tuscany, Italy Intense and sweetly fruity, with wild berry fruit supported by wood, vanilla, cocoa, and cherry. Tangy and fresh with notes of violet and plum; long and rich, balanced.	<b>45</b>
<b>Toscana, Monte Antico</b> *Baby Super Tuscan Italy (85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon) Its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate.	<b>9/36</b>
<b>Ziobaffa (Organic)</b> *Baby Super Tuscan Italy (80% Sangiovese, 20% Syrah) Elegant and fruity, with lovely aromas of violets. On the palate is full, warm with perfectly balanced tannins with hints of licorice, spice and red fruits.	<b>8/32</b>
<b>Montepulciano d’ Abruzzo, Fantini</b> Abruzzi, Italy Full-bodied, with good balance and firm tannins, flavorful and long on the finish.	<b>8/32</b>
<b>Tempranillo, Torremoron</b> Ribera del Duero, Spain Fresh black and blue fruit aromas with a peppery note and a hint smoky minerals. A vibrant and focused palate, offering intense boysenberry and cassis flavors.	<b>9/36</b>
<b>Barolo, Monte degli Angeli DOCG</b> Piedmont, Italy A nose of spice box, red fruits, licorice, plums and black cherries. Silky tannins and gentle notes of tar and cigars on the finish.	<b>12/48</b>
<b>Merlot, Alexander Valley Vineyards</b> Sonoma, California This is a big, nicely balanced wine with chewy tannins on the long finish.	<b>44</b>
<b>Cabernet, Matchbook</b> Dunnigan Hills, California Flavors of blackberry, black cherry, clove and star anise linger in the long finish.	<b>9/36</b>
<b>Cabernet, Alexander Valley Vineyards</b> Sonoma, California This is a fruit forward wine with lush flavors, nice balance and a long, silky finish.	<b>12/48</b>
<b>Petite Sirah, Matchbook</b> Dunnigan Hills, California This full-bodied, well-structured red delivers juicy, mouth filling flavors of boysenberry, plum and blackberry jam, vanilla spice and nutmeg.	<b>9/36</b>
<b>Sin Zin, Alexander Valley Vineyards</b> Sonoma, California Rich flavors of black cherry, plum, black pepper, apricot and chocolate. A spicy finish, with notes of brown sugar and warm spices.	<b>9/36</b>
<b>*Rioja Reserva, Marques de Caceres</b> Rioja, Spain 90% Tempranillo, 10% other varieties A bouquet of blackberry and chocolate-covered orange peel. Juicy palate, with flavors of blackcherry and raspberry joined by notes of clove, bittersweet chocolate and black olives.	<b>56</b>
<b>Luce della Vite ‘Lucente’ Toscana IGT</b> Tuscany, Italy Smooth, ripe scents of dried plum and blackberry preserves are easily noted, along with more pungent roasted espresso bean and chocolate.	<b>70</b>

## Vino Rosso

<b>*Mediterranean Blend, Casadei Sogno</b>	<b>60</b>
Tuscany, Italy	
60% Syrah, 20% Grenache, 20% Mourvedre	
<i>Intense aromas of blackberry and currant fruit, accompanied by dark chocolate and tobacco notes. The palate has an intense mouthfeel with sweet and soft tannins and a persistent finish with hints of dark berries and sweet spices.</i>	
<b>Bolgheri Rosso, Le Macchiole</b> <i>*Baby Super Tuscan</i>	<b>65</b>
60% Merlot, 30% Cabernet Sauvignon & Franc, 10% Syrah	
<i>It has a very intense, ruby color. A bouquet of black cherry, cacao and hints of mint, while the taste is solid, full-bodied and warm.</i>	
<b>*Brunello di Montalcino, Terre Nere</b>	<b>90</b>
Tuscany, Italy	
<i>Notes of eucalyptus and peppermint, fruity aromas of blackcurrant, maraschino and candied fruits. Full bodied, yet elegant and refined with soft and silky tannins. Fresh blackberry flavors play beautifully with the sweet notes of liquorish, mint and clove.</i>	
<b>*Châteauneuf du Pape “Les Sinards”, Famille Perrin</b>	<b>75</b>
Rhone, France	
<i>The nose is intoxicating with notes of plums and sweet spices. Complex and rich, the palate has aromas of raspberries and pepper and offers a long elegant finish.</i>	
<b>*‘School House’ Reserve Cabernet Sauvignon, Alexander Valley</b>	<b>70</b>
Alexander Valley, California	
<i>Aromas of cassis, black cherry, plum, oak, vanilla, chocolate and a hint of menthol. This is a smooth wine with flavors of cassis, cherry, plum, vanilla and chocolate.</i>	
<b>*Arsonist Red Blend, Matchbook</b>	<b>52</b>
52% Petit Verdot, 26% Malbec, 22% Cabernet Sauvignon	
Dunningan Hills, California	
<i>Delivers full flavors of blackberry, cherry, chocolate and pepper spice; barrel aging adds a dose of vanilla oak. The finish has dark fruit flavors, herbs and old-fashioned leather.</i>	
<b>*Il Bugiardo Valpolicella Ripasso, Buglioni</b>	<b>58</b>
Veneto, Italy	
<i>Dark ruby-red color. Intense and elegant aromas of ripe fruit and spices with hints of vanilla and tobacco. Warm, persistent flavors, velvety and harmonious.</i>	
<b>*Amarone della Valpolicella, Zeni</b>	<b>70</b>
Vento, Italy	
<i>Aromas of dark-skinned fruit, baking spice and grilled herb. Full-bodied, and offers raisin, licorice and a hint of dark chocolate alongside smooth enveloping tannins.</i>	

### Half Bottles (Excluded for ½ price wine promotions)

<b>Sauvignon Blanc, Honig</b>	<b>24</b>
Rutherford-Napa, California	
<i>A mix of honeysuckle, peach and tropical fruit aromas to a blend of floral, stone fruit and citrus flavors on the palate. The wine is elegant and rich, and perfectly balanced.</i>	
<b>Chianti Classico, Felsina</b>	<b>26</b>
Tuscany, Italy	
<i>Wild berries and spicy notes. Fuity on the palate with good tannins and a lingering finish.</i>	
<b>Merlot, Alexander Valley</b>	<b>22</b>
Alexander Valley, California	
<i>Spicy aromas of dark fruits, cassis, black/red cherry, plum, vanilla, oak and chocolate. Flavors of cherry, cassis, blackberry, plum and chocolate.</i>	
<b>Brunello di Montalcino, Terre Nere</b>	<b>45</b>
Tuscany, Italy	
<i>Full bodied, yet elegant and refined with soft and silky tannins. Fresh blackberry flavors play beautifully with the sweet notes of liquorish, mint and clove.</i>	
<b>Cabernet Sauvignon, Honig</b>	<b>34</b>
Napa, California	
<i>The wine is dense, with deep tannins enhanced by notes of fennel, vanilla and lovey notes of caramel and graphite originating from oak barrel aging.</i>	
<b>Amarone della Valpolicella, Zeni</b>	<b>35</b>
Vento, Italy	
<i>A full-bodied palate offering raisin, licorice and dark chocolate with smooth tannins.</i>	

## Cocktails

*(All cocktails are served on the rocks)*

<b>Aperol Spritz</b>	<b>10</b>
Aperol, Prosecco, Club Soda and served with lemon twist	
<b>Viola Spritz</b>	<b>10</b>
Empress 1908 Gin, Rosemary Simple Syrup, Fresh Lemon and Tonic <i>(Make it a Mocktail with Cedars Non-Alc Gin)</i>	
<b>Aranciata Crush</b>	<b>10</b>
Rocktown Vodka, San Pellegrino Aranciata	
<b>Napoli Basil Crush</b>	<b>10</b>
Rocktown Basil Vodka, Limonata San Pellegrino	
<b>Hibiscus Mule</b>	<b>10</b>
Rocktown Vodka, Fruitlab Hibiscus, Ginger Beer, Fresh Lime	
<b>Harvest Fizz</b>	<b>10</b>
Koval Cranberry Gin, Simple Syrup, Lemon, Club Soda	
<b>Mediterranean Fig Mule</b>	<b>10</b>
Figenza Mediterranean Fig Vodka, Ginger Beer & Lemon	
<b>Orchard Old Fashioned</b>	<b>10</b>
Laird’s Apple Brandy, Taconic Maple Bourbon, Simple Syrup, Cardamom Bitters	
<b>Negroni</b>	<b>10</b>
McClintock Forager Gin (MD), Campari, Sweet Vermouth and a lemon twist.	
<b>Old Fashioned</b>	<b>10</b>
Redwood Empire Rye whiskey with orange bitters, simple syrup & cherry	

### Martinis

<b>Cosmocello Martini “Our signature cocktail!”</b>	<b>10</b>
A refreshing blend of Pallini limoncello, Stoli citrus vodka & a splash of cranberry juice, garnished with a lemon wedge	
<b>Bellini Martini</b>	<b>10</b>
Mathilde pear liqueur, peach schnapps & prosecco	
<b>Limoncello Martini</b>	<b>10</b>
Pallini limoncello & Stoli citrus vodka, garnished with a lemon wedge	
<b>Ketel One Martini</b>	<b>10</b>
Ketel One vodka, a splash of dry vermouth & 3 olives <i>Bleu cheese stuffed olives upon request</i>	
<b>Pomegranate Martini</b>	<b>10</b>
Pama pomegranate liqueur & Tito’s vodka garnished with a lemon wedge	
<b>Cosmopolitan Martini</b>	<b>10</b>
Titos vodka, triple sec & a splash of cranberry juice, garnished with a lime wedge	
<b>Blueberry Lemon Martini</b>	<b>10</b>
Green Mountain blueberry vodka & Pallini limoncello, garnished with a lemon wedge <i>(Experience the true taste of wild blueberries with 100% Maine potato vodka that trades sugar and additives for the real thing)</i>	
<b>Chrystini Martini</b>	<b>10</b>
Square One organic cucumber vodka with St. Germaine, fresh lime juice, simple syrup & a splash of club soda, finished with fresh basil	
<b>Espresso Martini</b>	<b>10</b>
Fresh brewed Lavazza espresso, Grand Mariner, Bailey’s Irish cream & Kahlua	
<b>Chocolate Martini</b>	<b>10</b>
Stoli vanilla vodka, Mozart chocolate cream & Bailey’s Irish cream	

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**Traditional Classic Cocktails are also available to order, please ask your server.**

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## PIZZA & WINE PAIRING MENU

**Tuesday & Thursdays from 5pm - 9:30pm**  
**All pizzas are 12" and hand tossed to order!**  
Gluten Free available for an additional \$2.50

**Blanca \$15** Our white pizza finished with baby arugula & balsamic glaze  
*add sliced Prosciutto di Parma \$2*

**Wine Pairing:** Elena Walch Pinot Grigio 9/36

**Genovese \$15** Homemade pesto with ricotta mozzarella and mushrooms,  
*add grilled chicken \$2*

**Wine Pairing:** Mohua Sauvignon Blanc 8/32

**Il Mare \$17** Our white pizza with shrimp & crab meat

**Pairing :** Rutherford Ranch Chardonnay 10/40

**Vongole \$15** Our white pizza with fresh clams & sauteed baby spinach

**Wine Pairing:** Bernier Chardonnay 8/32

**Caprese \$15** Our white pizza with fresh mozzarella, bruschetta tomatoes and basil

**Wine Pairing:** Peyrassol La Croix Rose IGP 10/40

**Gamberi \$17** Shrimp with Capote capers, Kalamata olives, fresh tomatoes, basil and garlic with mozzarella

**Wine Pairing:** Villa Solias Vermentino 9/36

**Giardino \$17** Our Traditional marinara and mozzarella with mushrooms, tomatoes, red onions & sauteed spinach

**Wine Pairing:** Monte Antico Toscana 9/36

**Carne \$17** Our marinara and mozzarella with pepperoni, sweet Italian sausage & prosciutto

**Wine Pairing:** Terre Nere Brunello di Montalcino (half bottle) \$45

**Melanzane \$15** Grilled eggplant with our traditional marinara finished with ricotta, fresh basil & pesto

**Wine Pairing:** Ziobaffa red blend 8/32

**Margheria \$15** Our marinara with slices of fresh mozzarella and basil

**Wine Pairing:** Torremoron Tempranillo 9/36

**Toscana \$17** Our maraina and mozzarella pizza with crispy pancetta and pepperoncinis

**Wine Pairing:** Fantini Montepulciano 8/32

**Arrabiata \$17** Sweet Italian sausage and roasted red peppers with spicy marinara sauce topped with a blend of provolone & mozzarella

**Wine Pairing:** Sin Zin 9/36

**Sienna \$17** Homemade marinara topped with pepperoni and mozzarella

**Wine Pairing:** Farnetella Chianti Colli Senesi 9/36

**Figura \$17** Dried figs and crispy pancetta with goat cheese and balsamic glaze

**Wine Pairing:** Chemistry Pinot Noir 12/48

**Bella \$17** Our marinara and mozzarella pizza with sliced portobello mushroom & dusted with black truffle

**Wine Pairing:** Zeni Amarone della Valpocella (half bottle) \$35

**Fianco \$17** Our traditional marinara and mozzarella with red onions and grilled flank steak

**Wine Pairing:** Alexander Valley Vineyards Cabernet Sauvignon 12/48



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