

LUNA BLU

On Site Catering Information

Luna Blu Ristorante Italiano is a privately owned intimate restaurant located in the first block of West street in historic downtown Annapolis.

Michelina & Ivano Scotto opened the restaurant in December of 2001.

Luna Blu offers authentic Italian cuisine in a cozy atmosphere at a reasonable price.

The décor is cozy, with hand painted murals of the Amalfi Coast and cobalt blue accents. Tables are topped with white linens, candles and your personalized menus. Fresh cut flowers accent the archways and walls.

Ivano is the Executive Chef and has trained his talented staff of chefs on creating his hometown specialties from Napoli. Michelina attends to the front of the house making sure all of their guests are comfortable and receiving the attentive service that Luna Blu is known for.

Luna Blu, which can accommodate up to 50 people, is the perfect place to hold your next office party or affair. From business meetings to rehearsal dinners, birthdays to receptions, we will assist you in making your event perfect.

The restaurant is available day or evening, including Sunday and Saturday afternoon. We offer set menus for your choosing or we can custom a set menu to fit your specific tastes and desires.

We take great pride in our restaurant and in your satisfaction. We look forward to helping you plan your next event.

Sincerely,
Michelina & Ivano Scotto

Dinner Menu #2
\$45 per person
5% sales tax and 20% gratuity added

Antipasti

Choice of

Bruschetta

Roma tomatoes, garlic, basil and olive oil served on grilled Italian bread
or

Frittura di Pomodori Verdi

Breaded green tomatoes fried to golden, topped with fresh buffalo mozzarella
and served on a pool of marinara sauce

Insalata della Casa

Wild field greens, tomatoes, carrots, cucumbers and onions topped with
our house Italian

Entrée

Choice of

Penne Vesuviana

Penne pasta sautéed with buffalo mozzarella in a tomato marinara sauce
or

Pollo Piccata

Chicken breast sautéed with capers in a lemon white wine sauce served over angel hair
pasta

or

Fusilli Chesapeake

Bowtie pasta sautéed with crabmeat and green peas in a creamy alfredo sauce

Dolci

Tiramisu

Italian for "lift me up"

Alternating layers of lady fingers dipped in espresso, mascarpone cheese,
and chocolate chips topped with cocoa

or

Mousse au Chocolate

Whipped chocolate mousse made with chocolate chips served in a wine glass topped
with a strawberry

Coffee, tea, soft drinks and bread included in this package

Dinner Menu #2
\$80 per person Fri & Sat (minimum 35 persons)
\$70 per person Sun-Thurs (minimum 30 persons)
5% sales tax and 20% gratuity added

You and your guests will enjoy four courses starting with a selection of family style appetizers: Mozzarella Caprese, Bruschetta, Antipasto della Casa and Frittura di Pomodori Verdi. Individual house salads topped with our house Italian will follow the appetizers.

Entrée

Choice of

Farfalle Maresca

Bowtie pasta sautéed with lobster, shrimp, scallops, crabmeat and green peas in our creamy rose sauce

or

Pollo Piccata

Chicken breast sautéed with capers in a lemon white wine sauce served over angel hair pasta

or

Vitello al'Annapolis

veal scallopine sautéed with crabmeat and mushrooms in a creamy rose sauce served over angel hair pasta

Dolci

Tiramisu

Italian for "lift me up"

Alternating layers of lady fingers dipped in espresso, mascarpone cheese, and chocolate chips topped with cocoa

or

Zabaglione

A smooth dessert of egg custard creamed with marsala wine served in a wine glass with fresh strawberries

Luna di Luna wine, beer and cocktails for you and your guests included in this exclusive package!

A great choice for rehearsal dinners, birthday parties, anniversaries, office functions and special occasions! Restaurant is available for you and your guests for the entire evening for an unhurried memorable evening.

Coffee, tea, soft drinks and bread included in this package

Lunch Menu
\$20 per person
Available Mon-Sat 1:30pm-4:30pm
5% sales tax and 20% gratuity added

Antipasti

Choice of

Bruschetta

Roma tomatoes, garlic, basil and olive oil served on grilled Italian bread

or

Frittura di Pomodori Verdi

Breaded green tomatoes fried to golden, topped with fresh buffalo mozzarella and served on a pool of marinara sauce

or

Insalata della Casa

Wild field greens, tomatoes, carrots, cucumbers and onions topped with our house Italian

Entrée

Choice of

Penne Vesuviana

Penne pasta sautéed with fresh buffalo mozzarella in a tomato marinara sauce

or

Fusilli alla vodka

Spiral shaped pasta sautéed with ham and peas in a creamy rose sauce

or

Farfalle Genovese

Bowtie pasta tossed with a homemade creamy pesto sauce

Dolci

Tiramisu

Italian for "lift me up"

Alternating layers of lady fingers dipped in espresso, mascarpone cheese, and chocolate chips topped with cocoa

or

Zabaglione

A smooth dessert of egg custard creamed with marsala wine served in a wine glass with fresh strawberries

Coffee, tea, soft drinks and bread included in this package

OFF SITE CATERING

Planning a party or an office meeting? Order our party trays to go.

***Delivery is available for most downtown Annapolis businesses for orders of \$150 or more between the hours of 10:45am-11:45am; 2:00pm-3:00pm and 4:30-5:30pm.**

***For orders within a 10 mile radius a \$25 delivery & set up charge will be added to your final bill. * A 24 hour notice is requested for all orders and deliveries.**

*** Small tray feeds 8-10 persons and large tray feeds 18-20 persons**

*** If you don't see an item listed that you would like to order please call for pricing and availability.**

	Small	Large
Antipasto della Casa	\$50	\$70
A variety of mixed Italian cold cuts, mozzarella, grilled eggplant, grilled zucchini, mushrooms & black olives served on a bed of mixed greens		
Pasta Salad	\$30	\$50
Fusilli pasta tossed with mushrooms, onions, mozzarella, tomatoes and our homemade pesto dressing		
House Salad	\$30	\$50
Wild field greens, cucumbers, carrots, tomatoes and onions served with our house Italian dressing (dressing on side)		
Greek Salad	\$40	\$60
Wild field greens, tomatoes, cucumbers, black olives, onions carrots, marinated mushrooms, pepperoncini and feta cheese served with our house Italian dressing (dressing on side)		
Spinach Salad	\$45	\$65
Baby spinach, pine nuts, tomatoes, artichoke hearts and grilled potobello mushroom served with our house dressing		
Penne Vesuviana	\$50	\$80
With Chicken	\$60	\$90
Penne pasta sautéed with buffalo mozzarella, tomatoes and basil in a light marinara sauce		
Tortellini alla Romana	\$60	\$90
Cheese tortellini with sweet Italian sausage and mushrooms in a creamy alfredo sauce		
Penne al Ragu	\$60	\$90
Penne pasta with a traditional meat sauce		

Penne ai Quattro Formaggi	\$50	\$80
With chicken	\$60	\$90
Penne pasta in a creamy four cheese sauce		
Chicken Piccata	\$90	\$130
Chicken breasts sautéed with capers in a lemon white wine sauce served over angel hair pasta		
Veal Piccata	\$100	\$140
Veal scallopine sautéed with capers in a lemon white wine sauce served over angel hair pasta		
Pollo Con Spinaci	\$90	\$130
Chicken breasts sautéed with fresh spinach in a creamy rose sauce served over angel hair pasta		
Vitello Con Spinaci	\$100	\$140
Veal scallopine sautéed with fresh spinach in a creamy rose sauce served over angel hair pasta		
Pollo all' Annapolis	\$100	\$140
Chicken breast sautéed with mushrooms and crabmeat in a cream rose sauce server over angel hair pasta		
Vitello all' Annapolis	\$110	\$150
Veal scallopine sautéed with mushrooms and crabmeat in a creamy rose sauce served over angel hair pasta		
Farfalle di Cremona	\$100	\$140
Bowtie pasta sautéed with shrimp, scallops, crabmeat and green peas in a creamy alfredo sauce		
DOLCI		
Tiramisu	\$50	
Alternating layers of ladyfingers dipped in espresso, Mascarpone cheese and chocolate chips topped with cocoa		
Zabaglione	\$40	
A smooth dessert of egg custard creamed with marsala wine, our house specialty		
Chocolate Mousse	\$40	
Whipped milk chocolate made with chocolate chips		

Please note: Pizzas are also available during dinner for carryout only; Monday-Thursday (Please see lunch menu for full selection of pizzas)

On Premise Catering

Luna Blu can accommodate a minimum of 12 people and up to 50 people for a private party. We can close the restaurant during the week, or on a Saturday or Sunday afternoon, for groups of 30 or more. If you are interested in hosting a private party on a Friday or Saturday evening a minimum dollar amount must be met depending on time of party, season and dinner menu selection. The minimum requirement must be met before sales tax and gratuity are added.

Menu Selection

For groups of 12 or more Luna Blu offers set menus to insure prompt service and special attention to details. Printed menus will be placed at each setting for your party. Please submit your menu selection when you book your party. Food or beverage items are not to be brought on premises for consumption.

Room Rental Fee

The room rental fee varies according to the time and date of the event, and may be waived or included in the cost of food and beverages depending on your needs and the projected revenue for the restaurant.

The Bar

All wine, beer and cocktail selections are to be selected by the host 72 hours prior to the event and will be added to the final bill after final count of consumption. Please see our wine selection for full list of available wines. Wine selections will be printed on menu. All drinks served during dinner will be billed on one check.

Deposit

A deposit of \$300 is required when booking a private party, which will be applied to your final bill. Please note the deposit is non refundable. A guaranteed final count is required 72 hours prior to your event. Host will be charged for the guaranteed final count or actual number of guests in attendance, whichever is greater.

Name _____ Date _____
 Address _____
 Date of Event _____ Day _____ Time _____
 Menu Selection _____
 Menu Changes or additions _____
 Number of Persons _____ Wine & Beer Selections _____
 Cocktail Selections _____
 Deposit Payment Method _____
 Signature _____ Date _____

*Luna Blu will be happy to accommodate any special requests you may have if possible.
 Please contact Michelina Scotto at 410.267.9950 to book your event.*