

Luna Blu Ristorante Italiano
Valentine's Day 2012
\$50 per person (not including tax & gratuity)

Antipasti

Ahi Tuna

Seasoned Tuna pan seared, sliced and served over fresh tomatoes sautéed with garlic, capers and kalamata black olives

Eggplant Siciliana

Lightly breaded eggplant topped with our house made buffalo mozzarella, baked and served over a pool of roasted red pepper marinara

Gamberi Scampi

Shrimp sautéed in a garlic butter white wine sauce with a grilled portabello mushroom

Antipasto Della Casa

Chef's selection of marinated vegetables, cured meats and cheeses

Insalata

Arugula

Baby arugula tossed with white truffle oil, topped with shaved parmesan, pears and candied nuts

Della Casa

Field greens with carrots, tomatoes, cucumbers and red onions with our house Italian dressing

Primi

Parmesan Grouper

A fresh 8oz. Parmesan encrusted grouper filet served over creamy polenta and sautéed spinach

Veal Milanese

A grilled veal chop stuffed with prosciutto and fontina cheese served with caramelized onion mashed potatoes and green beans

Lobster Risotto

Slow cooked Arborio rice sautéed with lobster, topped with a grilled lobster tail

Sacchetti Con Gorgonzola

Purse shaped pasta sautéed with fresh pears in a gorgonzola cream sauce

Dolci

Heart shaped Strawberry Strudel

Panna Cotta

with fresh berries

Formaggi Misti

Chef's selection of cheese and fruit

Hazelnut Chocolate Mousse