

Luna Blu Ristorante Italiano

Valentine's Day 2011 \$50 per person (tax and gratuity not included)

Antipasti

Crabmeat Bruschetta

Toasted bread topped with crabmeat, seasoned and baked to perfection

or

Antipasto della Casa

Chef's selection of Italian meats, cheeses and grilled vegetables

or

Risotto

Arborio rice sautéed with porcini mushrooms topped with shaved Parmesan and drizzled with truffle oil (available as an entrée)

or

Lumache alla Luna

Escargot sautéed with mushrooms, marinara and marsala with a touch of cream, served in a puff pastry

Insalata

Spinachi

Baby spinach tossed with fresh strawberries and goat cheese with a balsamic vinaigrette

or

Arugula Salad

Baby arugula tossed with truffle oil and topped with candied walnuts and shaved Parmesan

Entrée

Veal Chop Milanese

Grilled veal chop stuffed with fontina cheese and prosciutto served with sautéed spinach and roasted garlic potatoes

or

Lobster Risotto

Slow cooked Arborio rice with fresh lobster, topped with a lobster tail

or

Bucatini di Luna

Fresh calamari, shrimp, mussels, clams and scallops sautéed with bucatini pasta in a lemon white wine sauce

or

Cuoricini Con Gorgonzola

A Five color heart shaped pasta sautéed with fresh pears in a Gorgonzola cream sauce

Dolci

Mousse Au Chocolate layered with Zabaglione

Alternating layers of whipped chocolate mousse served with chocolate chip bits and a smooth egg custard creamed with marsala wine served with strawberries in a wine glass

or

Limoncello Sorbet

Topped with fresh raspberries

or

Heart-shaped Strawberry Strudel

Topped with a fresh strawberry sauce

or

Amaretto Cheesecake

