

## NEW YORK STYLE PIZZA

Hand tossed to order please allow 15-20 minutes!

\*12 GLUTEN FREE CRUST AVAILABLE \$13

“14/ “16

### Cheese Pizza \$13/ \$14

Made with fresh tomato sauce, mozzarella and provolone cheese

### White Pizza \$14/ \$15

Made with fresh garlic and EVOO, ricotta, mozzarella and provolone cheese

### Caprese Pizza \$16/ \$17

Our white pizza topped with diced tomatoes, fresh mozzarella and basil

### Meat Lover's \$16/ \$17

Topped with pepperoni, Italian sausage, prosciutto, mozzarella cheese and tomato sauce

### Luna Pizza \$17/ \$18

Our cheese pizza topped with pepperoni, Italian sausage, mushrooms, red peppers, red onions

### Margherita Pizza \$17/ \$18

Traditional Neapolitan pizza with homemade tomato sauce, fresh basil and fresh mozzarella

### Veggie Pizza \$17/ \$18

Our cheese pizza topped with fresh spinach, diced tomatoes, red onions, mushrooms

### Pizza Di Mare \$23/ \$25

Our cheese pizza topped with jumbo lump crabmeat and grilled shrimp

### Chicken Pesto Pizza \$18/ \$19

Grilled chicken with mushrooms and mozzarella with our ricotta and pesto sauce

### Vongole \$16/ \$17

Our white pizza topped with fresh littleneck clams and sautéed spinach

### Melenzane \$16/ \$17

Our traditional tomato sauce topped with ricotta, grilled eggplant and fresh basil, drizzled with pesto

## Create Your Own Pizza

### Pizza Toppings Available:

14" \$2.50 16" \$3.00

Pepperoni, sweet Italian sausage, prosciutto, ground beef, crispy pancetta, mushrooms, red peppers, red onions, kalamata olives, diced tomatoes, artichoke hearts, anchovies, sautéed spinach, basil, extra cheese

### Gourmet Toppings Available:

14" \$4.00 16" \$5.00

Fresh mozzarella, grilled chicken, crabmeat, shrimp, arugula, eggplant, zucchini, littleneck clams, feta cheese  
Seafood: Shrimp \$5/\$6 Crabmeat \$7/\$8 Little Neck Clams \$5/\$6

## SIDES

### \*Sautéed Spinach \$4

### \*Sautéed Asparagus \$4

### \*Seasoned potatoes \$6/ \$8

Fresh cut red potatoes, fried and seasoned with fresh garlic, salt and pepper

### Pasta salad \$7/ \$9

Fusilli tossed with pesto, cherry tomatoes, red onions, baby spinach and marinated mushrooms

## DOLCI

All of our mouthwatering desserts are made fresh on the premises!

### Tiramisu \$7

Italian for "lift me up" this traditional Italian dessert is made up of alternating layers of mascarpone cream, lady fingers dipped in espresso and chocolate chips topped with cocoa

### \*Chocolate Mousse \$7

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

### \*Zabaglione \$7

A smooth dessert of egg custard creamed with marsala wine served in a glass with strawberries.  
Our house specialty!

### \*Limoncello Sorbet \$7

A refreshing lemon flavored frozen dessert made with Limoncello

### Strudel de Mele \$8

Puff pastry with apple filling, topped with a warm caramel sauce and vanilla ice cream.  
(Please allow 15 - 20 minutes, strudels are baked to order)

### \*Affogato \$7

Vanilla ice cream drowned in espresso

## BEVANDE

Coke, Diet Coke, Sprite, Gingerale, Unsweetened Iced Tea, Cranberry Juice, Lemonade, Tonic, Black or Green Tea & Coffee ~ \$2.50

Small San Pellegrino Sparkling Water ~ \$3.50

San Pellegrino Limonata ~ \$3.50

Lavazza Espresso & Cappuccino (Regular or decaffeinated) ~ \$3/\$4

Please ask your server if you would like to see our wine list

### Buon Appetito!

We appreciate your patronage and patience\* No separate checks please

\*\$5 Minimum on credit cards\*

All menu items cooked to order, while we do our best to ensure prompt service  
some menu items take longer to cook than others

\* We reserve the right to add 20% gratuity to parties of 5 or more.

When using any discount certificates or coupons no one at the table  
can order 1/2 price wine and no separate checks. Grazie!

## Our weekly Specials...

1/2 priced bottles of wine all day every Wednesday

Pizza & Wine pairing menu Tuesday & Thursday nights 5-9:30pm

4 course dinner special, your choice of any appetizer, our house salad, any entrée  
and any homemade dessert \$48 (served nightly from 5 to close)

Ask your server about our monthly Charity Wine Dinners & Wine tasting events!

## ON & OFF SITE CATERING AVAILABLE

[www.lunablufannapolis.com](http://www.lunablufannapolis.com)

Luna Blu is the perfect place to hold your next party or event. We offer our full menu  
for both on and off site catering. We can accommodate any size group, up to 50 people.

Ask your server for a copy of our catering menu or view online at the above site.

We have added new non Italian offerings to our catering menu



# Lunch Menu



**Tuesday - Friday**  
**11:00am-2:30pm**

**36 West Street**  
**410.267.9950**  
**[www.LunaBluofAnnapolis.com](http://www.LunaBluofAnnapolis.com)**

## ANTIPASTI

### Bruschetta \$9

Roma tomatoes tossed with fresh basil, garlic and EVOO on grilled Italian bread

### \*Mozzarella and Eggplant Napoleon \$10

A tower of sliced tomatoes, grilled eggplant and Grande mozzarella with balsamic vinaigrette

### \*Antipasto della Casa \$13

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

### \*Calamari Rustici \$11

Fresh calamari sautéed in a balsamic tomato sauce

### \*Mozzarella Caprese \$9

Fresh Grande mozzarella and sliced tomatoes with fresh basil and Cleo's basil infused EVOO

### Crab Bruschetta \$15

A crabmeat mixture with roasted red peppers baked on Italian bread

### \*Cozze e Vongole Possillipo \$10

(add crispy pancetta \$2)

Mussels and clams sautéed with garlic and EVOO in a white wine sauce

### \*Lumache alla Luna \$14

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

### \*Gamberi Napoletana \$14

Shrimp sautéed with garlic, tomatoes, kalamata olives and capers on grilled Italian bread

### Frittura di Pomodori Verdi \$9

Breaded green tomatoes topped with fresh Grande mozzarella baked to perfection, served on a pool of marinara

### Baked Brie en Croute \$14

Brie topped with a portabello mushroom, wrapped in a puff pastry, baked and topped with marinated strawberries on a bed of sautéed spinach (please allow 15 minutes to bake)

### \*Burrata \$13

Burrata cheese with dried figs, pistachios and prosciutto over baby arugula with balsamic glaze

### \*Scallops con Polenta \$14

Pan seared scallops served over a creamy polenta, drizzled with a red pepper puree

## ZUPPA

### Zuppa del Giorno \$5/ \$7

### Ask your server about our soup of the day

### \*Zuppa di Pesce \$15

Sicilian's famous fisherman stew made with shrimp, scallops, mussels and clams in a light tomato seafood broth

### \*Zuppa di Tortellini \$5/ \$7

Cheese tortellini in a light tomato broth

**ALL MENU ITEMS WITH AN ASTERISK (\*) ARE GLUTEN FREE OR CAN BE UPON REQUEST**

## INSALATA

\*grilled chicken \$5, \*grilled shrimp \$6, \*grilled salmon \$9 \*grilled flank steak \$8 \*grilled calamari \$6

### \*Insalata Della Casa \$7

Artisan mix lettuce, tomatoes, cucumbers, carrots and red onions topped with our house Italian dressing

### \*Insalata Greek \$8

Artisan mix, tomatoes, cucumbers, kalamata olives, carrots, red onions, marinated mushrooms and pepperoncini peppers topped with feta cheese and our house Italian dressing

### \*Insalata Cesare \$8

Chopped Romaine lettuce tossed with parmesan cheese and our Caesar dressing with homemade croutons, anchovies upon request

### \*Insalata di Arugula \$9

Baby arugula tossed with balsamic vinaigrette, topped with our bruschetta tomatoes and sliced provolone cheese

### \*Insalata di Spinaci \$9

Baby spinach, artichoke hearts, tomatoes and toasted pine nuts tossed with our house Italian dressing and topped with a grilled portabello mushroom

### \*Insalata Albicocca \$9

Baby spinach, dried apricots, candied pecans and gorgonzola cheese with a balsamic glaze

## SANDWICHES

On homemade bread with seasoned cut potatoes or pasta salad, sub a house salad for \$1.50 (gluten free will be made without bread)

### \*Roman Pride \$11

Sliced prosciutto, salami and provolone cheese with lettuce and tomato

### \*Italian Steak and Cheese \$11

Grilled slices of flank steak topped with provolone cheese, grilled onions, lettuce and tomato

### \*Veggie Delight \$11

Grilled eggplant and zucchini topped with fresh mozzarella cheese, lettuce and tomato

### Tony's Favorite \$11

Fried green tomatoes topped with marinara and fresh mozzarella cheese with lettuce and pesto aioli

### \*Chicken Sant' Elena \$11

Chicken strips marinated with balsamic vinaigrette with roasted red peppers, olives, lettuce and tomato

### \*Chicken Val D'Aosta \$11

Grilled chicken breast topped with marinara sauce, prosciutto and provolone cheese with lettuce

### \*Italian Chicken and Cheese \$11

Grilled chicken strips topped with provolone cheese, grilled onions, lettuce and tomato

### \*Caprese \$11 (add grilled chicken \$2)

Fresh mozzarella, lettuce, basil and tomatoes with a roasted red pepper aioli

### \*Sausage and Peppers \$11

\*Sweet Italian sausage with roasted red peppers and grilled onions with lettuce and tomato

### Try our Lunch Combo

Choose 2 \$10 or Choose 3 \$13

½ of any sandwich, ½ of any salad and cup of soup (excluding Zuppa di Pesce)

## LA PASTA, RISOTTO, ENTRATA

\*Chicken \$5, \*Sweet Italian Sausage \$4, \*Shrimp \$6, \*Calamari \$6

Add a small salad- House \$4, Greek salad \$5, Ceasar \$5, Arugula \$6, Spinach \$6, Albicocca \$6

Create Your Own Pasta sheets also available, you be the chef!

Gluten free penne can be substituted into any pasta for \$2.50

Sautéed spinach or Asparagus can be substituted for pasta for \$3

### \*Risotto del Giorno (Market price)

Chef's presentation of the risotto of the day

### \*Penne Vesuviana \$13

Penne pasta sautéed with fresh mozzarella and basil with our marinara sauce

### \*Penne ai Quattro Formaggi \$10

Penne pasta with a four cheese sauce including Fontina, Parmesan, provolone and mozzarella

### \*Penne all' Arrabiata \$10

Penne pasta in spicy marinara sauce

### \*Penne alla Vodka \$13

Penne pasta sautéed with prosciutto and peas in a creamy rose sauce

### \*Farfalle alla Boscaiola \$10

Bowtie pasta sautéed with mushrooms, kalamata olives and capers in a light marinara sauce

### \*Fettuccine Con Vegetali \$10

Fettuccini pasta with mushrooms, spinach, diced tomatoes, roasted red peppers and artichoke hearts in a white wine sauce

### \*Farfalle Genovese \$10

Bowtie pasta tossed with a homemade creamy pesto sauce

### \*Spaghetti al Ragu \$13

Spaghetti pasta with a traditional tomato and meat sauce

### \*Spaghetti alla Carbonara \$13

Spaghetti pasta with egg and pancetta in a creamy alfredo sauce

### \*Tortellini alla Romana \$13

Tri color cheese tortellini with mushrooms and sweet Italian sausage in a parmigiano cream sauce

### \*Tortellini Giardino \$10

Tri color cheese tortellini with mushrooms and artichoke hearts in a light marinara sauce

### \*Farfalle di Cremona \$18

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

### \*Penne Mare e Monte \$18

Penne pasta sautéed with shrimp, crabmeat and mushrooms in a creamy rose sauce

### \*Seafood Fra Diavola \$18

Shrimp, scallop, calamari, lobster, mussels and clams tossed with linguine in a spicy marinara sauce

### \*Pollo o Vitello Picatta \$15/ \$17

Chicken or veal scallopine with capers in a lemon white wine sauce over angel hair pasta

### \*Salmon Con Spinaci \$17

Grilled salmon filet over sauteed spinach, topped with crabmeat and scallops in a creamy alfredo sauce