



December 31, 2022

4 courses

\$65 per person

not including & gratuity

Regular menu will not be offered.

Please email Erin@lunablufannapolis.com with questions and for gluten free and vegetarian options.

Antipasti, select 1

Arancini

Fried risotto balls filled with smoked mozzarella over a pool of marinara topped with pesto

Gamberi

Shrimp over a corn souffle finished with a roasted red pepper drizzle

Baked Oysters

with leeks, parmesan and bacon

Grilled Octopus

Capote capers and lemon

Antipasto della Casa

Chef's selections of imported cheeses and cured meats

Insalata, select 1

Caesar

Romaine with fresh grated parmesan and our caesar dressing and croutons, anchovies upon request

Artisan

Baby mixed greens, dried cherries and pears with candied pecans tossed with a pear white balsamic dressing

Primi, select 1

Risotto all' Astice

Baked Lobster tail over lobster risotto

Wild Boar Ragu

Slow cooked to perfection with tomatoes and red wine tossed with pappardelle, topped with ricotta

Fettuccini Nero

Squid ink fettuccini with shrimp, scallops and crabmeat in a creamy rose sauce

Veal Chop

Stuffed with prosciutto and fontina served with garlic mashed potatoes and green beans

Halibut Caprese

Baked Halibut over bucatini with roasted heirloom tomatoes and pesto with garlic and EVOO

Sacchetti

A cheese filled purse pasta with pears in a gorgonzola cream sauce
crispy pancetta added upon request

Dolci, select 1

Cannoli

Dipped in dark chocolate, rolled in pistachios and filled with pistachio cream

New York Cheesecake with berry puree

Limoncello & Mascarpone Cake

Chocolate Mousse with a strawberry

