

## Antipasti Appetizers

<b>Calamari Fritti e Zucchini</b>	<b>14.50</b>
Calamari and zucchini fried golden brown served with our marinara sauce.	
<b>Cozze Posillipo</b>	<b>16.25</b>
Fresh steamed mussels, cooked in a delicate tomato sauce with a touch of wine and garlic.	
<b>Mozzarella Caprese</b>	<b>14.50</b>
Homemade mozzarella with sliced tomato and basil.	
<b>Mozzarella Fritta</b>	<b>13.25</b>
Homemade mozzarella, lightly breaded served with our marinara sauce.	
<b>Fresh Stuffed Artichoke</b>	<b>17.50</b>
(When in Season - Please allow time.) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	



## Zuppe Soups

<b>Lenticche</b>	<b>7.95</b>
Fresh lentil soup with carrots, onions, garlic, escarole and pasta with a touch of tomato.	
<b>Pasta e Fagioli</b>	<b>7.95</b>
Tuscan style white bean soup with pasta and a touch of tomato.	
<b>Zuppa Mare e Monti</b>	<b>8.95</b>
Mixed fish, radicchio, arugula, rice, clam broth and a touch of tomato and a touch of tomato sauce.	

<b>Vegetariana</b>	<b>7.95</b>
Fresh chopped vegetables in a delicate broth, touch of garlic, angel hair pasta.	

## Carpaccio

<b>*Carpaccio al Salmone</b>	<b>16.25</b>
Thin slices of cured fresh salmon, served with arugula, slices of Parmesan cheese, Portobello mushrooms and capers with our homemade tomato dressing.	
<b>*Carpaccio di Manzo</b>	<b>16.25</b>
Thin slices of cured beef, arugula, artichokeserved with arugula and Parmesan cheese drizzled with extra virgin olive oil.	



## Insalate Entree Salads

<b>*Insalata Mediterranea</b>	<b>14.95</b>
Marinated salmon, romaine, black olives, fresh tomatoes, feta cheese and red onions tossed in our vinaigrette dressing.	
<b>Insalata Colli Toscana</b>	<b>14.95</b>
Grilled chicken on a bed of lettuce, red onions, roasted peppers, diced tomato dressing and sliced parmigiano cheese.	
<b>*Insalata Cesare</b>	<b>12.50</b>
Traditional Caesar salad, topped with croutons and parmigiano cheese. <b>Add Chicken \$4.95 Add Baby Shrimp \$6.95</b>	
<b>*Insalata Pescatora</b>	<b>16.95</b>
Shrimp, mussels, clams, calamari on a bed of romaine, red onions and roasted peppers in a lemon dressing.	
<b>Insalata Spinaci e Peperoni</b>	<b>14.95</b>
Breast of chicken, roasted peppers, spinach, radicchio, sliced marinated mushrooms in a tomato balsamic vinaigrette dressing.	
<b>Insalata Parmigiana</b>	<b>15.00</b>
Marinated mushrooms, thin slices of parmesan, olive oil and balsamic vinegar over a bed of arugula.	
<b>Misticanza Salad</b>	<b>14.95</b>
Mixed greens, cherry tomato, walnuts, goat cheese with our honey vinaigrette dressing.	



## Pizza From Our Wood Burning Oven

<b>Pizza Margherita</b>	<b>15.45</b>
Mozzarella cheese, tomato sauce and basil.	
<b>Pizza Rustica</b>	<b>16.25</b>
Sliced chicken, mozzarella cheese.	
<b>Pizza Contadina</b>	<b>16.25</b>
Italian sausage, mozzarella cheese and tomatoes.	
<b>Pizza Fiorentina</b>	<b>16.25</b>
Mozzarella cheese, fresh spinach, sliced tomatoes and onions.	
<b>Pizza Pepperoni</b>	<b>16.25</b>
Mozzarella, tomato sauce and pepperoni.	
<b>Pizza Rugantino</b>	<b>16.95</b>
Mozzarella cheese, tomato sauce, topped with arugula and prosciutto.	



## Bella Luna Specialties

<b>Burrata</b>	<b>21.95</b>
Creamy mozzarella di Bufala, arugula, prosciutto, fresh tomato, sundried tomatoes, Kalamata olives, basil and glazed balsamic.	
<b>Grilled Octopus</b>	<b>21.95</b>
Chard octopus served with mixed greens, chick peas, tomato dressing.	
<b>*Capaccio Tre Gusti</b>	<b>21.95</b>
Thin slices of cured salmon, octopus and tuna. Served with infused lemon and tarragon dressing.	

## Pasta Half Orders Add \$1.00

<b>Capellini Pomodoro</b>	<b>14.50</b>
Angel hair, fresh tomato, basil, garlic and oil.	
<b>Linguini Amatriciana</b>	<b>16.50</b>
Linguini in our pomodoro sauce with pancetta, onions, touch of basil.	
<b>Tortellini Luna Rosa</b>	<b>17.75</b>
Tortellini filled with veal, tossed with peas. In our cream sauce with a touch of tomato.	
<b>Capellini Primavera</b>	<b>17.75</b>
Angel hair tossed with broccoli, mushrooms, zucchini, spinach with a touch fresh tomato sauce.	
<b>Linguini Carbonara</b>	<b>16.75</b>
Linguini in a cream sauce with pancetta and shallots.	
<b>Spaghetti Puttanesca</b>	<b>16.50</b>
Spaghetti in a savory sauce with olives, capers and fresh tomato.	
<b>Linguine Vongole</b>	<b>19.50</b>
Linguine tossed with fresh clams in a tomato or white clam sauce.	
<b>Agnolotti Bella Luna</b>	<b>17.75</b>
Homemade round agnolotti, stuffed with spinach and ricotta cheese in a pink cream sauce.	
<b>Fettuccine Alfredo</b>	<b>16.50</b>
Fettuccine in a classic Alfredo cream sauce.	
<b>Linguine Frutti di Mare</b>	<b>21.50</b>
Linguine tossed with clams, mussels, scallops and shrimp in our marinara sauce.	
<b>Spaghetti Bolognese</b>	<b>16.50</b>
Spaghetti in our classic homemade meat sauce.	
<b>Pennette Paper Moon</b>	<b>17.75</b>
Pennette with garlic, olive oil, spinach, sundried tomatoes, pinenuts and a touch of tomato.	
<b>Linguine Tre Funghi</b>	<b>17.75</b>
Linguine tossed with three types of mushrooms, homemade mozzarella, sundried tomatoes in garlic and oil.	
<b>Fusilli al Telefono</b>	<b>17.25</b>
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled pecorino cheese.	
<b>Lasagna</b>	<b>16.50</b>
Beef lasagna with mozzarella and pomodoro sauce. <b>Add Chicken \$4.95 Add Baby Shrimp \$6.95</b>	



## Risotto

<b>Risotto Tre Funghi</b>	<b>25.00</b>
Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.	
<b>Risotto Primavera</b>	<b>25.00</b>
Risotto tossed with mixed vegetables.	
<b>Risotto Frutti di Mare</b>	<b>25.00</b>
Risotto with clams, mussels, scallops and shrimp in our marinara sauce.	
<b>Antipasto Misto</b>	<b>21.95</b>
Cold cuts, prosciutto, salami, parmesan, provolone cheese, roasted peppers and Kalamata green and black olives..f	

## Pesce / Fish & Seafood

<b>Tonno alla Griglia</b>	<b>23.95</b>
Fresh tuna grilled and topped with tri-color salad in our diced tomato dressing.	
<b>Salmone alla Fiorentina</b>	<b>23.95</b>
Fresh salmon fillet grilled over a bed of sautéed spinach, garlic and olive oil.	
<b>Tilapia Livornese</b>	<b>23.95</b>
Fresh Tilapia fillet sautéed with black olives, onions, capers and a touch of tomato.	
<b>Snapper Francese</b>	<b>27.95</b>
Snapper filet done the classic Francese style in a light lemon sauce.	

## Pollame / Chicken

<b>Pollo Caprese</b>	<b>19.45</b>
Breast of chicken topped with fresh mozzarella and tomatoes in a white wine sauce.	
<b>Pollo Milanese</b>	<b>19.45</b>
Breaded breast of chicken with three colored salad and our chopped tomato dressing.	
<b>Pollo Parmigiana</b>	<b>19.45</b>
Breast of chicken lightly breaded, topped with melted mozzarella cheese and tomato sauce.	
<b>Pollo Paillard</b>	<b>19.45</b>
Grilled breast of chicken with mixed mushrooms, sundried tomatoes, garlic and oil.	

## Sides

<b>Mixed Vegetables</b>	<b>6.95</b>
<b>Chopped Tomato Dressing</b>	<b>3.95</b>
<b>Bruschetta</b>	<b>7.95</b>

## Carne / Meats

<b>Sausage Rustiche</b>	<b>19.95</b>
Homemade Italian sausage lightly spiced, served with sautéed vegetables, garlic and oil.	
<b>Veal Paillard</b>	<b>24.25</b>
Veal scaloppine grilled with mixed mushrooms, sundried tomatoes, garlic and oil.	
<b>Piccata al Limone</b>	<b>24.25</b>
Veal scaloppine served with roasted peppers in our lemon sauce.	
<b>Scaloppine Portabello</b>	<b>24.25</b>
Veal scaloppine sautéed with portabello and select mushrooms in a marsala wine sauce.	
<b>Tagliata alla Piemontese</b>	<b>29.95</b>
Sirloin steak butterflied and grilled topped with three colored salad in our diced tomato dressing.	

## Focaccia

*Focaccia pizza sandwich, stuffed and baked in our wood burning oven*

<b>Focaccia Ripiena</b>	<b>16.45</b>
Focaccia stuffed with chicken, onions and mozzarella cheese.	
<b>Focaccia Caprina</b>	<b>17.45</b>
Focaccia stuffed with smoked salmon and goat cheese.	
<b>Focaccia Vegetariana</b>	<b>15.50</b>
Focaccia stuffed with mixed vegetables, mozzarella cheese and tomato.	
<b>Focaccia Genovese</b>	<b>15.50</b>
Focaccia stuffed with prosciutto, mozzarella cheese and basil.	