

Antipasti Appetizers

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



Zuppe Soups

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

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

Carpaccio

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



Insalate Entree Salads

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



Pizza From Our Wood Burning Oven

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



Bella Luna Specialties

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

Pasta Half Orders Add \$1.00

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



Risotto

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

Pesce / Fish & Seafood

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

Pollame / Chicken

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

Sides

Mixed Vegetables	6.95
Chopped Tomato Dressing	3.95
Bruschetta	7.95

Carne / Meats

Sausage Rustiche	19.95
Homemade Italian sausage lightly spiced, served with sautéed vegetables, garlic and oil.	
Veal Paillard	24.25
Veal scaloppine grilled with mixed mushrooms, sundried tomatoes, garlic and oil.	
Piccata al Limone	24.25
Veal scaloppine served with roasted peppers in our lemon sauce.	
Scaloppine Portabello	24.25
Veal scaloppine sautéed with portabello and select mushrooms in a marsala wine sauce.	
Tagliata alla Piemontese	29.95
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

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