

Champagne & Sparkling Wines by the Glass

NV	<i>Ritz Champagne</i>	18
NV	<i>Veuve Clicquot "Yellow Label"</i>	22
NV	<i>Nicholas Feuillatte Brut Rose</i>	18
NV	<i>Piper Heidsieck, Brut</i>	20
NV	<i>Domaine Chandon, Brut, Napa</i>	13

White Wines

2006	<i>Pighin, Pinot Grigio, Friuli, Italy</i>	14
2006	<i>Saarstein, Riesling, Mosel, Germany</i>	12
2006	<i>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	16
2006	<i>Jayson by Pahlmeyer, Chardonnay, Napa</i>	20
2006	<i>Chateau Ste. Michelle Indian Wells, Chardonnay, Washington</i>	13
2006	<i>Cakebread, Chardonnay, Napa</i>	26

Red Wines

2006	<i>Belle Glos Meiomi, Pinot Noir, Sonoma, California</i>	14
2006	<i>Bergstrom "Cumberland Reserve", Pinot Noir, Willamette Valley, Oregon</i>	20
2006	<i>Paul Hobbs "El Felino", Malbec, Mendoza, Argentina</i>	14
2005	<i>Louis Martini, Cabernet Sauvignon, Napa, California</i>	12
2005	<i>Clos Du Val, Cabernet Sauvignon, Napa, California</i>	22
2005	<i>Francisan, Cabernet Sauviganon, Napa, California</i>	16
2006	<i>Tintara, Shiraz, Australia</i>	15
2006	<i>Hook &amp; Ladder, Merlot, Russian River, California</i>	15
NV	<i>Caine Cuvee, Proprietary Red, Napa</i>	20
2006	<i>Jayson by Pahlmeyer, Proprietary Red, Napa</i>	26

VIA LUNA

## STARTERS

Chicken Vegetable Orzo Soup	8
Buffalo Mozzarella, Vine Ripe Tomatoes, Basil, Roasted Pepper	12
Jumbo Crab Cake, Roasted Sweet Corn, Jalapeno Relish, Remoulade Sauce	15
Seared Pepper Crusted Tuna, Julienne Vegetables, Tamari Vinaigrette	15
Filet Mignon Carpaccio, Arugula, Red Onion, Parmigiano, Garlic Aioli and Tapenade Crostini	14
Jumbo Meatball, Marinara Sauce	8
Antipasto, Parma, Pistachio Mortadella, Sopressata, Imported Cheeses, Marinated Olives, Roasted Peppers, Garlic Crosstini	16
Artisanal Cheese Plate	18
Caesar Salad, Garlic Croutons, Shaved Parmesan	10
Italian Chopped Salad, Red Wine Vinaigrette	12
Arugula, Beet Salad, Goat Cheese Croquets, Parma Ham, Candied Walnuts, Balsamic Vinaigrette	12
Margherita Pizza Fresh Plum Tomato, Torn Basil, Mozzarella	12

## FISH

Yellowtail Snapper Filet, Livornese, Rosemary Roasted Potatoes	26
Grilled North Atlantic Salmon, Orzo Wild Rice, Grilled Asparagus, Chipotle Chile Butter	24
Atlantic Halibut, Butter, Lemon, Virgin Olive Oil, Risotto	26

## PASTAS

Rigatoni Bolognese, Meat Ragout, Carrots, Celery, Onions, Nutmeg, Tomatoes, Basil	20
Spaghetti Pomodoro, Vine Ripe Tomatoes, Basil, Garlic	15
Spaghetti and Meatballs	18
Jumbo Shrimp Scampi, Linguini, White Wine, Garlic, Butter, Lemon	24
Linguini, Lobster, Gulf Shrimp, "Fra Diavolo"	28

## ENTREES

8 oz Center Cut Filet Mignon, Roasted Zucchini, Bacon Onion Potato Cake, Barolo Sauce	34
14 oz New York Prime Strip Steak, Mashed Potatoes	36
18 oz Bone In Rib Eye Florentina, Garlic Mashed Potatoes	38
12 oz Berkshire Pork Chop, Marinated in Fennel, Garlic, Virgin Olive Oil, Parmesan Fries	20
12 oz Rib Veal Chop, Garlic Mashed Potatoes, Rosemary Garlic Wine Sauce	40
Grilled Lamb Chop "Scotta Dita", Rosemary Roasted Potatoes	36
12 oz Prime Rib Eye Steak Paillard, Arugula Salad, Lemon, Virgin Olive Oil	28
Oven Roasted Free Range Boned Half Chicken, Olive Oil, Garlic, Lemon, Rosemary, Mashed Potatoes	24
Chicken Milanese, Arugula, Salad, Extra Virgin Olive Oil, Fresh Lemon, Shaved Reggiano	20

## SIDE OFFERINGS 8

Roasted Rosemary Potatoes  
Zucchini and Mushrooms  
Forked Mashed Potatoes

Broccoli Rabe

## Half Orders 5

Sautéed Spinach  
Parmesan Fries  
Jumbo Asparagus

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
Your risk of food borne illness, especially if you have certain medical conditions.  
A 20% service charge will be added to parties of 6 guests or more.