

APPETIZER

For a "better dining experience" we invite you to place your appetizer and Entrée order all at once

Sourdough Bread

"Artisanal Sourdough" Made fresh daily from our "10 year" Mother Starter dough. Served with homemade sundried tomato sauce. 4.5

Crabcake

Jumbo lump, arugula garnish, over pink relish 17

Bruschetta

Mix of fresh grape tomatoes, fresh mozzarella cheese and balsamic reduction 13

Empanadas

(2) Ground beef, onion, sweet paprika 13

Fried Calamari

Our crispy calamari with Marinara sauce. 16

Arancini

Fresh creamy Arborio rice, stuffed with mozzarella, marinara sauce 13

Grilled Octopus

Black olives, tomatoes, roasted potatoes, Lemon olive oil. 22

Burrata

Roasted peppers, prosciutto di parma 18

Coconut Shrimp

Zesty orange mustard dressing 15

Shrimp & Polenta

Grilled shrimp, creamy polenta, saffron gravy 15

Meatballs

Three ground beef / pork blend, Special Luna tomato sauce and a touch of pesto 15

PEI Mussels

Sweet Vermouth sauce, fresh herbs and breadcrumbs. 20

SALAD

Grilled Chicken Salad

Iceberg, grilled chicken, grape tomatoes, fresh mozzarella, caramelized walnuts, sesame dressing 18

Wedge

Iceberg lettuce, homemade creamy blue cheese dressing, bacon crumbles, diced tomato 16

Kale

Crispy quinoa, crumbled feta cheese, dried cranberries, tahini dressing 16

Pistachio Burrata

Arugula, fresh oranges, fennel, orange mustard vinaigrette topped with pistachio nuts. 17

Arugula & Pear

Arugula, Bosc pears, goat cheese, caramelized walnuts, dijon mustard vinaigrette 16

SIDES

*Available with the purchase of an Entrée or Salad

House Salad 8

Cacio e Pepe Risotto 15

Grilled Shrimp 15 (5)

Seasoned Fries 5

Mixed vegies 8

Breaded Chicken 12

Side order

Grilled Chicken 12

Side order

Truffle Fries 8

Brussel Sprouts 8

Sprinkled with parmesan cheese

Penne Tomato 15

Side Order

WEEKLY HIGHLIGHTS

WEDNESDAY

Weekly Trivia

— 7- 10pm —

EVERYDAY

1 hour Bottomless Mimosas

— Till 4pm. \$28 per person. —

MONDAY

Detroit style personal pizza- 10

— Glass of Malbec 10 —

HOMEMADE PASTA

Pappardelle Rustica

Handmade pappardelle, old style meaty Bolognese sauce. Pecorino. Winner of best pasta in Bergen county 30

Rigatoni Zingara

Sweet & hot peppers, black olives, fresh tomatoes, cream, "a bit spicy" 26

Spaghetti Cacio e Pepe

"Cacio e Pepe" means cheese and pepper. A traditional roman dish served with homemade spaghetti 28

Fettuccine Mountain & Sea

Wild porcini, shiitake mushrooms, jumbo shrimp. light brown cream sauce fresh spinach 30

Spaghetti & Meatballs

Luna tomato sauce - Meatballs basil pesto 28

Zucchini Noodles

100% ZUCCHINI SPIRAL, white wine garlic, red peppers, onions, broccoli 24

Pear Ravioli

Sweet imported Bosc Pears, danish blue cheese, walnuts, ricotta cheese. Brown butter balsamic reduction. 26

Braised Short Rib Ravioli

Slow cooked pulled braised short ribs & asiago cheese. Roasted garlic, fresh tomato sauce with a touch of cream & diced fresh mozzarella. 30

Crabmeat Ravioli

Homemade ravioli, pink vodka sauce, baby shrimp and spinach 30

Cavatelli Chorizo

Basil Pesto, ground roasted chorizo, Pecorino (no nuts in pesto!) 28

Spinach Gnocchi

Hand made Spinach gnocchi, cream sauce, walnuts & basil 26

Penne Pink Vodka

Creamy vodka sauce 28

ENTRÉE

Chicken Francaise

Tender chicken breast in a lemon white wine sauce served over homemade fettuccini 32

Ribeye Dry Rub

14oz Grassfed Ribeye "Hot & sweet" dry rub, roasted diced potatoes, peppers & onions 42

Chicken Stew

Slowly roasted, smothered in a rich tomato sauce, tender vegetables. Sourdough bread 28

Double Cheese Burger

Two short rib blend Pat LaFrieda patties, lettuce, tomato, onions, cheese. Truffle Fries. 22

Grilled Cajun Salmon

Cajun spices, balsamic reduction, roasted brussels sprouts, parmesan sprinkle 30

Chicken Picatta

Pan seared chicken wine lemon and capers. over risotto 32

Churrasco

8 oz Skirt steak, chimichurri, truffle fries 36

Braised Short Rib

Slow braised, red wine, tomatoes and fresh herbs ragu sauce. Served with Ricotta Gnocchi, grana padano cheese 35

Espresso Short Ribs

Boneless, braised in imported dry chilis, espresso coffee mix and our own blend of spices. Over polenta 35

Chicken Milanese

Pan seared, cherry tomatoes, mozzarella cubes, arugula, pecorino romano cheese 32

Branzino

Pan Seared, Hickory-smoked tomatoes, jumbo lump crab meat, served with pesto-mash 34

Chicken Rollatini

Stuffed with spinach, prosciutto, asiago, red peppers. Bacon wrapped. Mushroom brandy sauce. Over mashed potatoes 30

"DETROIT STYLE" Personal Pizza

Soft, doughy, cheesy with a crispy crust 18
— Choice: Xtra Cheese, Pepperoni, Peppers & Onion