

MEZZA LUNA BAR & GRILL

MANGIA BENE VIVE BENE

Serving Lunch & dinner Daily

APPETIZERS

Antipasto Napolitano

Prosciutto, salami, sharp provolone, fresh mozzarella, red roasted peppers, kalamata olives, marinated artichoke hearts & chef's secret touches 13.95

Mozzarella Caprese Deluxe

Fresh mozzarella, Roma tomatoes, extra virgin olive oil, fresh basil, garlic and a touch of our house balsamic. 9.95

Crab Cake bites (6)

Fresh crab meat stuffing dipped in egg and panko bread crumbs, Fried to perfection, sided by spicy dipping sauce 9.95

Monte Mare

Fried calamari, stuffed mushrooms, baked clams, jumbo shrimp, stuffed eggplant, topped with a variety of sauces. 13.95

Boardwalk Baked Clams

Topped with crab meat stuffing and prosciutto 9.95

Calamari (Fried or Cajun)

Regular fried sided with marinara sauce ,Cajun sided with bleu cheese 10.95

Coconut Shrimp (Golden crispy with mango sauce.)

9.95

Mussels Luna (PEI) (white or red sauce)

Fresh black mussels sautéed in white wine garlic sauce. 12.95

Stuffed Mushroom Caps

With fresh crab meat stuffing and spices. 8.95

Homemade Buffalo Wings

Tossed in a buffalo garlic and butter sauce (10). 9.95

Mozzarella Sticks (Sided with marinara sauce.)

8.95

Bruschetta Tropicale

Homemade crostini bread topped with mango roasted eggplant bruschetta mixture 9.95

BRICK OVEN FLATS

(Whole wheat)

Margherita al Prosciutto

Fresh mozzarella, focaccia sauce, fresh basil topped with prosciutto di Parma, baby Argula and a drizzle of pesto sauce. 10.25

Buffalo Chicken

Crispy breaded chicken, tossed in spicy buffalo sauce, bleu cheese and mozzarella cheese 10.25

Chicken Carbonara

Chicken strips, mozzarella cheese, bits of prosciutto, mushrooms, green onions topped with a drizzle of Alfredo sauce. 10.25

Melanzane

Fresh eggplant, ricotta cheese, focaccia sauce and mozzarella cheese. 9.95

Rocco's Favorite

Pesto sauce, fresh ground sausage, broccoli rabe, sundried tomatoes, and mozzarella cheese 10.95

Brooklyn Meat Special

Focaccia sauce, fresh ground sausage, meatballs, pepperoni and mozzarella cheese. 10.95

Veggie Lovers (no cheese)

Grilled veggies (zucchini, Portobello mushrooms, artichoke hearts and carrots) focaccia sauce 10.25

SALADS

To any salad

Add grilled or crispy chicken 3.95
Add strips of beef tenderloin 4.95
Add shrimp 5.95

DRESSINGS

Award winning house balsamic vinaigrette, homemade Caesar, Russian, bleu cheese, honey mustard, and Creamy Italian.

Garden State Salad

Mixed greens, red onions, carrots, tomatoes, capers, sundried tomatoes, roasted peppers. 8.95

Luna Cobb Salad

Salami, ham, provolone cheese, iceberg lettuce, cucumbers, boiled eggs and tomatoes. 9.95

Arugula Salad

Prosciutto, walnuts, tomatoes, red onions, dried berries and crumbled bleu cheese. 8.95

Tortilla bowl salad

Fresh spinach, roasted peppers, sliced olives, tomatoes, cucumbers, topped with shredded mozzarella. 8.95

Caesar Salad

Romaine lettuce, croutons, parmigiano reggiano and fresh black pepper. 6.95

Bella Mia Salad

Crispy iceberg lettuce, strips of beef tender loin, fresh mango, grape tomatoes, red onions, fresh crumbled bleu cheese and dried berries. 12.95

Garden Salad

Romaine lettuce, cucumbers, tomatoes, carrots and olives. 6.95

ON THE RUN SANDWICHES

(Ciabatta Bread) served with French fries

Add Soup or salad for 1.95

Italian

Ham, cheese, Salami lettuce, tomatoes, oil and vinegar 9.50

Chicken Parmigiana

9.50

Meatball Parmigiana

9.50

Luna Burger

½ pound Angus meat, grilled onions, mushrooms and provolone cheese 9.95

Brando

Grilled pesto chicken with red roasted peppers, fresh mozzarella and fresh garden greens 9.50

Godfather

Italian sausages peppers, onions and marinara sauce 9.50

SOUPS

Small 3.95, Large 5.99

Pasta Fagioli, Minestrone, Lentil and spinach, Chicken Noodle

CLASSIC ITALIAN DISHES

(served with house salad or homemade soup)

Whole wheat penne or spaghetti 1.95 extra

Add grilled or crispy chicken 3.95
Add strips of beef tenderloin 4.95
Add shrimp 5.95

Fettuccini Alfredo
Fettuccini pasta in a creamy parmigiana sauce. 12.95

Meat Lasagna
Original triple layered meat and cheese filled lasagna baked to perfection with tomatoes and mozzarella. 14.99

Pasta al Forno (baked ziti)
Ziti pasta in a pink cream sauce, baked with part skim mozzarella 12.95

Cheese Ravioli
Ravioli stuffed with a blend of ricotta, parmesano-Reggiano, pecorino cheeses in tomato cream sauce 12.95

Eggplant Parmigiana
Homemade eggplant layered with mozzarella and tomato sauce and finish with freshly grated Parmigiano Reggiano served with cappellini. 13.95

Eggplant Rollatini
Stuffed with three cheeses baked in a cream tomatoe sauce and melted mozzarella served with cappellini. 14.95

Chicken Parmigiana
Panko breaded chicken breast fried and topped with our signature tomato sauce and mozzarella served with cappellini. 16.95

Shrimp Parmigiana
Panko breaded jumbo shrimp fried and topped with our signature tomato sauce and mozzarella served with angel hair pasta. 17.95

Chicken and Shrimp Primavera
Sautéed with fresh tomatoes, zucchini, peas, mushrooms & broccoli in a garlic and oil sauce served over angel hair pasta. 18.95

SIGNATURE PASTA

(served with house salad or homemade soup)

(Whole wheat penne or spaghetti 1.95 extra)

Add grilled or crispy chicken 3.95
Add strips of beef tenderloin 4.95
Add shrimp 5.95

Penne Vodka
Diced tomatoes and peas in a vodka cream sauce. 12.95

Penne Rosina
Fresh basil, artichoke hearts, sundried tomatoes and spinach in a light garlic sauce. 12.95

Fettuccini Barone
Sautéed with fresh ground beef, peas, mushrooms in a creamy vodka sauce, topped with melted fresh mozzarella. 14.95

Linguini with Clams
Combination of littleneck clams and chopped clams, choice of red or white sauce. 16.95

Linguini with Calamari (medium or hot)
Fresh calamari sautéed in a plum tomato basil sauce. 15.95

Linguini Pescatore (medium or hot)
Fresh black mussels, jumbo shrimp, littleneck clams and Calamari sautéed in a zesty pomodoro sauce. 18.95

Linguini with Mussels Fradiavolo (medium or hot)
Fresh black mussels sautéed in a spicy white wine garlic sauce. (white or red) 19.95

Penne Arrabiata
Sautéed with sausage, onions and mushrooms, in a spicy plum tomato sauce 13.95

Penne Bolognese
Penne pasta tossed with our traditional meat sauce and cracked pepper 12.95

Spaghetti and Meatballs or Sausage
With our signature tomato sauce 12.95

VEAL & CHICKEN

Served with soup or salad and a choice of mixed vegetables or cappellini with our signature tomato sauce.

Whole wheat penne or spaghetti 2.50 extra

Same sauce on pasta 1.95 extra

CHICKEN 16.95

VEAL 18.95

Marsala

Sautéed with mushrooms, prosciutto, and Florio Marsala wine sauce

Francese

Egg dipped sautéed with lemon and white wine

Parmigiana

Breaded and topped with our signature tomato sauce and melted mozzarella

Piccata

Sautéed in white wine lemon sauce, capers and a touch of butter, over angel hair pasta.

Campana

Sautéed in a garlic sherry cream sauce topped with roasted peppers & eggplant served over angel hair pasta.

MEZZA LUNA'S AWARD WINNING SALAD PIZZA

Tender baby leaves mixed with red onions, carrots, tomatoes, capers, sundried tomatoes, and roasted peppers served over brick oven crispy crust with a balsamic reduction.

Small

12.95

Large

16.95

NEW YORK THIN CRUST PIZZAS

TRADITIONAL

Regular cheese pizza

Small 10.95

Large 12.95

Additional Topping

Ground Sausage, Pepperoni, Onions, Peppers, Extra cheese, Meatballs, garlic, Broccoli and tomatoes.

Small 1.00 each

Large 1.75 each

Gourmet Toppings

Roasted Peppers, Garlic braised Spinach, artichoke hearts, sundried tomatoes, broccoli rabe and chicken.

Small 1.95 each

Large 3.50 each

SPECIALTY

Small 12.95

Large 16.95

Margherita al Prosciutto

Fresh mozzarella, focaccia sauce, fresh basil topped with prosciutto di Parma, baby arugula and a drizzle of pesto sauce.

Vodka Napolitana

Fresh mozzarella, vodka sauce, prosciutto & green onions

Buffalo Chicken

Crispy breaded chicken, tossed in spicy buffalo sauce, bleu cheese & mozzarella cheese

Chicken Carbonara

Chicken strips, mozzarella cheese, bits of prosciutto, mushrooms, green onions topped with a drizzle of Alfredo sauce

Melanzane

Fresh eggplant, ricotta cheese, focaccia sauce & mozzarella cheese.

Rocco's Favorite

Pesto sauce, fresh ground sausage, broccoli rabe, sundried tomatoes, mozzarella cheese and a drizzle of focaccia sauce.

Brooklyn Meat Special

Focaccia sauce, fresh ground sausage, meatballs, pepperoni and mozzarella cheese.

Veggie Lovers (no cheese)

Focaccia sauce, Grilled veggies (zucchini, Portobello mushrooms,

SPECIALTY ROLLS

Additional fillings 1.50

ITALIAN STROMBOLI

Sausage, pepperoni and mozzarella cheese

9.95

CALZONE

Ricotta, fontina, mozzarella cheese and ham.

9.95

Desserts

Home made cannoli's, tiramisu and fresh limocello

SIGNATURE ENTREES (SERVED WITH SOUP OR SALAD)

Walnut Baked Salmon (new)

Fresh Alaskan baked salmon with walnuts and sweet chili sauce serve with stem broccoli and yellow rice. 19.00

Mezza Luna stuffing chicken (new)

delicate grill chicken stuffing with spinach and roasted red pepper with mozzarella cheese serve with mash potatoes and veggies 18.00

Baked Salmon Ripieno

With fresh homemade crab meat stuffing and spices cooked to perfection in a light garlic wine lemon sauce sided by steamed vegetables 21.95

Veal and Shrimp Rosa

Sautéed with artichoke hearts, fresh basil, sundry tomatoes & spinach in a light garlic sauce served over angle hair pasta 23.95

Grouper Livornese

Pan seared fillet with capers, kalamata olives, shallots, fresh basil in a light plum marinara sauce. 19.95

Salmon Piccata

Oven baked salmon filet topped with a light white wine lemon sauce and fresh capers, served with veggies and seasoned rice. 19.95

Mahi Mahi Casalingo

Sautéed with grape tomatoes, capers & artichoke hearts, in a lemon white wine sauce served with veggies. 18.95

ITALIAN STEAK HOUSE

Served with soup or salad and a choice of mixed vegetables and garlic mashed potatoes.

ADD SHRIMP 5.95

Sirloin Cacciatore 10oz

Grilled with mushrooms, peppers and onions in a light plum marinara sauce with a touch of sherry wine. 20.95

Sirloin Marsala 10oz

Grilled with mushrooms, prosciutto, and Florio Marsala wine sauce. 20.95

CHILDREN'S MENU

Spaghetti & Meatballs	6.95	Chicken Tenders & Fries	6.95
Chicken Parmigiano with Cappellini	6.95	Cheese Pizza	8.95

SIDE DISHES

Mixed Vegetables	3.95	Sausage or Meatballs	6.95		
Fettuccini Alfredo	6.95	Penne Vodka	6.95	French Fries	2.95
Sausage & broccoli	6.95	Garlic Mashed Potatoes	3.95		