

## Dolce

		Serving Size full pan (16 ppl)
Walnut Tart	Homemade pastry shell filled with fresh walnuts and caramel drizzled with chocolate ganache	\$56
Lemon Tart	A zesty lemon curd in an orange pastry shell, topped with raspberry coulis	\$56
Sour Cream Cheesecake	Light, fluffy cheesecake on graham cracker crust, drizzled with lemon and raspberry coulis	\$64
Chocolate Mousse	Rich fluffy chocolate mousse on an Oreo cookie crust, topped with raspberry coulis and chocolate ganache	\$64

Everything crafted by Café Luna is hand-made to order, therefore substitutions and special requests can usually be accommodated.

A 72 hour advance notice is greatly appreciated for all catering orders.

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11040 Rancho Carmel Drive  
San Diego, California 92128

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cafelunasd@gmail.com

www.cafelunasd.com (online reservations available)

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### Lunch Hours

Tuesday – Friday  
11:00am – 2:00pm

### Dinner Hours

Tuesday – Saturday  
5:00pm – 9:00/\*9:30pm  
\* Friday (9:30)  
Sunday 4:00 – 8:00pm



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Free wireless internet

*“A Celestial Dining Experience”*



*the  
Catering Menu*

Call Us to Cater, your Private Party, Anniversary,  
Rehearsal Dinner & Birthday Celebration!

*fine Italian Cuisine @ Catering*

## Antipasti

		Serving Size 10 ppl/25 ppl
Italiano	Prosciutto, sopressata, salami, roasted peppers, sun-dried tomatoes, olives, cheese & greens tossed in balsamic vinaigrette	\$40 / \$85
Misto	A wonderful array of grilled, marinated & roasted vegetables along with caprese	\$40 / \$85
Caprese	Fresh Roma tomatoes topped with buffalo mozzarella, extra virgin olive oil, balsamic glaze and fresh basil.	(2 caprese ea) \$25 / \$60
Asparagus	Grilled and wrapped in goat cheese and prosciutto	\$2.25 each

## Pasta

Rosetta	Our homemade pasta sheet rolled with ham & Swiss cheese, sliced and baked with cream and parmesan	\$1.50 ea
Penne all' Arrabbiata	Pasta tubes tossed in pomodoro with garlic and chili peppers	\$70 / \$150
Penne Bolognese	Chef's selection of prime ground filet mignon, simmered with diced vegetables and tomatoes	\$80 / \$180
Linguini Di Marco	Sautéed Roma tomatoes, prosciutto, mushrooms & peas tossed with linguini in a rose cream sauce	\$80 / \$180
Fusilli Umbriaco	Spiral pasta sautéed with a rose cream sauce, pancetta, onion, and a touch of vodka	\$65 / \$155
Spaghetti Di Nonna	Spaghetti pasta with fresh pomodoro, served with either meatballs or crumbled Italian sausage	\$75 / \$165
Manicotti	Homemade crepes stuffed with ricotta & spinach, topped with mozzarella and baked in tomato sauce	1/2 pan (10) full pan (20) \$60 / \$120
Lasagna (Vegetarian upon request)	Homemade pasta sheets layered and baked with hearty Bolognese, pomodoro, ricotta, parmesan and mozzarella	1/2 pan (10) full pan (20) \$85 / \$170

A 15% gratuity will be added to all offsite catering.

## Insalate

		Serving Size 10 ppl/25 ppl
Della Luna	Radichio & red leaf tossed with creamy raspberry vinaigrette, topped with cheese & caramelized walnuts	\$35 / \$65
Della Casa	Garden red leaf tossed with a balsamic vinaigrette	\$25 / \$55
Di Caesar	Our classic-style Caesar tossed with homemade croutons	\$35 / \$65

## Panini

All paninis are served with cold pasta salad

Italiano	A perfect balance of parma prosciutto, sopressata, salami, provolone, arugula & roasted peppers with sun-dried tomato aioli	\$70 / \$165
Petto di Pollo	Grilled chicken breast, pancetta, roasted peppers, arugula & Gorgonzola with a sun-dried tomato aioli	\$70 / \$165
Caprese	Roma tomatoes, fresh buffalo mozzarella, avocado & basil grilled on ciabatta	\$60 / \$145
Pollo Pesto	Grilled chicken breast, Roma tomatoes & mozzarella with a basil pesto aioli	\$70 / \$165

## Entrees

Pollo La Costa	Boneless chicken breasts sautéed with a lemon Dijon cream, julienne carrots, green onions & mushrooms	\$80 / \$185
Pollo Marsala	Sautéed boneless chicken breast topped with provolone & finished with marsala wine cream sauce	\$80 / \$185
Pollo Parmesan	Chicken breasts baked with mozzarella, parmesan and pomodoro	\$80 / \$185
Pork Tenderloin	White marble pork loin smothered in our famous balsamic shallot reduction	\$100 / \$220
Atlantic Salmon	Grilled salmon filet paired with blueberry beurre rouge	\$100 / \$220
Chef's Seared Dry Rubbed Angus Tenderloin	Roasted garlic green peppercorn demi glacé	Market Price

## Sides

Meatballs	\$1.50 ea	Stuffed Mushrooms Italian sausage, mozzarella, parmesan & breadcrumbs	\$2 ea
Italian Sausage	\$2.50 ea	Bread & Celestial Sauce	10 ppl \$15 25 ppl \$35
Vegetable of the day	\$2 ea		