

"A Celestial Dining Experience"



the
Dinner Menu

Tuesday - Saturday
5:00pm - 9:00/*9:30pm

*Friday (9:30)

Sunday 4:00 - 8:00pm

fine Italian Cuisine @ Catering

Antipasti

Rosetta	Our homemade pasta sheet rolled with ham & Swiss cheese, sliced and baked with cream and parmesan	17
Eggplant all Nonna	Hollow eggplant shell stuffed with ground filet mignon, tomato pomodoro and mozzarella, baked and finished with sundried tomato cream	11
Portabello Napoleon	Marinated Portabello mushroom baked with an oven-dried tomato mousse, diced grilled vegetables, mozzarella and a balsamic reduction	9
Misto	A wonderful array of grilled, marinated & roasted vegetables (Recommended for two or more) (Single serving)	16 8
Italiano	Prosciutto, coppa, salami, roasted peppers, sun-dried tomatoes, olives cheese & greens tossed in balsamic vinaigrette	16
Carpaccio*	Thinly sliced raw filet mignon, fresh arugula, capers, shallots, lemon zest & shaved parmesan	13
Caprese	Fresh Roma tomatoes topped with buffalo mozzarella, extra virgin olive oil, balsamic glaze and fresh basil	7

Insalate

Della Luna	Radicchio & red leaf tossed with creamy raspberry vinaigrette, topped with feta cheese & caramelized walnuts	8
Della Casa	Garden red leaf tossed with a balsamic vinaigrette	5
Di Caesar*	Our classic-style Caesar tossed with homemade croutons	7
Di Spinaci	Fresh spinach leaves topped with warm honey bacon Dijon dressing, fresh tomatoes, hard boiled eggs	9
Siciliano	Diced cucumbers, Roma tomatoes & red onion in a red wine vinaigrette	8

Specialty Pasta

Rosetta	Our homemade pasta sheet rolled with ham & Swiss cheese, sliced and baked with cream and parmesan	17
Lasagna	Homemade pasta sheets layered and baked with hearty Bolognese, spinach, ricotta, parmesan and mozzarella	20
Linguini Di Marco	Sautéed Roma tomatoes, prosciutto, mushrooms & peas tossed with linguini in a rose cream sauce	18
Capelli Di Gamberi	Angel hair pasta with sautéed prawns in fresh tomato sauce (Diablo style upon request)	23
Fettuccine Del Sole	Diced chicken breast, sun-dried tomatoes, artichoke hearts & feta cheese finished in a chardonnay cream sauce	20

Pasta

Fusilli Umbriaco	Spiral pasta sautéed with a rose cream sauce, pancetta, onion, and a touch of vodka	15
Fettuccine Bolognese	Chef's selection of prime ground filet mignon, simmered with diced vegetables and tomatoes	17
Ravioli Con Noci	Homemade spinach and cheese filled pasta in a light cream sauce, topped with ground walnuts	16
Penne Con Salciccia	Pasta tubes tossed with crumbled Italian sausage in a white wine cream sauce	15
Penne all' Arrabbiata	Pasta tubes tossed in pomodoro with garlic and chili peppers (spicy)	14
Spaghetti Di Norma	Spaghetti pasta with fresh pomodoro, served with either meatballs or crumbled Italian sausage	16
Bucatini Alla Norma	Hollow spaghetti pasta and large cubes sautéed eggplant tossed with fresh tomato sauce, mozzarella & basil	16
Capelli Putanesca	Angel hair pasta tossed with a fresh tomato sauce, kalamata olives, capers, garlic & a hint of anchovy	16
Manicotti	Homemade crepes stuffed with ricotta & spinach, topped with mozzarella and baked in tomato sauce	16
Capelli D'Angelo	Angel hair pasta with fresh tomato sauce & basil	14
Bis Della Casa	Your choice of two pastas from above	20

Carni

All meat dishes are served with Fusilli Umbriaco or Chef's vegetable of the day

Tournadoes Gorgonzola	Two pan-seared petite filet mignons topped with Gorgonzola and mushroom caps, finished with a cabernet demi-glace	31
Pollo La Costa	Boneless chicken breast sautéed with a lemon Dijon cream, julienne carrots, green onions & mushrooms	21
Vitello Limone	Veal scallopini lightly floured, sautéed in butter, white wine & lemon (Picatta style upon request)	23
Pollo Marsala	Sautéed boneless chicken breast topped with provolone & finished with Marsala wine cream sauce	21
Pollo Pizziola	Chicken breasts sautéed with kalamata olives, capers, garlic, oregano, fresh tomato sauce, with spaghetti pasta	21
Vitello Marsala	Veal Scallopini sautéed in Marsala wine, cream & mushrooms	24
Vitello Parmesan	Veal scallopini baked with mozzarella, parmesan & pomodoro, served with spaghetti pomodoro and topped with fresh basil	24



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www.cafelunasd.com (online reservations available)

Directions coming South on Interstate 15:

- Exit Carmel Mountain Road, Turn left at stoplight
- Pass through one stoplight and take next right (before Olive Garden)
- We are located behind Carl's Jr

Directions coming North on Interstate 15:

- Exit Carmel Mountain Road, Turn right at stoplight
- Take next right (before Olive Garden)
- We are located behind Carl's Jr

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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Rehearsal Dinner & Birthday Celebration!