



11040 Rancho Carmel Drive  
San Diego, California 92128

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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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Free wireless internet

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

*"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<br>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

|                      |  |    |
|----------------------|--|----|
| Tornadoes Gorgonzola | Two pan-seared petite filet mignons topped with Gorgonzola and mushroom caps, finished with a cabernet demi-glaze      | 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 |