

ANTIPASTO ~ STARTER

		US	EC
Grenadian Pumpkin & Ginger Soup - Pumpkin soup flavored with local spices & ginger	 	10.00	27.00
Zuppa di Ceci – Vegetarian chickpea soup with onions carrots & celery	 	10.00	27.00
Gazpacho - Chilled tomato based soup with fresh onion, cucumber, and sweet pepper	 	10.00	27.00
Laluna Salad - Garden lettuce, tomatoes, cucumbers, carrots, black Olives, parmesan & seasonal fruit	 	12.00	32.00
Octopus Salad – Octopus, potato, chickpeas, sun-dried tomato & snap peas drizzled with olive oil		14.00	38.00
Bresaola Condita - Bresaola beef with olive oil, lemon, black pepper & parmesan cheese		14.00	38.00
Seasonal Vegetable Tempura – Tempura battered vegetables w/balsamic agrodolce sauce		15.00	40.00
Fish Tartar – Catch of the day served with papaya, sesame seed, passion fruit and soy sauce		15.00	40.00
Caesar Salad – Chicken, bacon, crisp romaine lettuce with croutons and a creamy dressing		16.00	43.00
Antipasto Italiano - Fine Italian cold cut meat served with marinated vegetables, parmesan cheese & olives		16.00	43.00
Tonno e Fagioli - Premium Jar Callipo Tuna in extra virgin olive oil with white beans, onion & celery	 	16.00	43.00



 Gluten free

 Vegetarian

Prices are subject to 25% Tax & Service



MAIN COURSE

PASTA




	US	EC
Seafood Spaghetti - Fish of the day, shrimps, clams, and scallops in a red tomato sauce	21.00	57.00
Fettuccine Ragu - Original recipe Italian meat ragu with fettuccine pasta	21.00	57.00
Pappardelle Laluna - Nutmeg cream & porcini mushroom sauce with parmesan cheese 	21.00	57.00
Rigatoni Alla Norma - Cooked with eggplant & tomato sauce, extra virgin olive oil, fresh basil & mozzarella 	21.00	57.00
Risotto of the Day - Italian risotto cooked from scratch to order (main course size only due to cooking method)	23.00	62.00
Homemade Ravioli of the Day – Traditional Italian fresh Ravioli stuffed with local ingredients	26.00	70.00
Sea Crab Linguine – Deep sea crab meat sautéed w/ olive oil, sweet peppers, & tomato sauce	29.00	78.00

Gluten free pasta available for all options above

PESCE ~ SEAFOOD

Herb Crusted Catch - Served with a lemon butter sauce on the side (not suggested with Tuna)	27.00	73.00
Grilled Catch of the Day - Served with a pineapple citrus salsa 	27.00	73.00
Seafood Brodetto - Shrimps, scallops, clams & catch of the day in tomato sauce served with grilled bread	29.00	78.00
Grilled Lobster – served on green peas puree (seasonal)	30.00	80.00
Seafood Cartoccio – Seafood baked with vegetables in a sealed bag and white wine sauce 	32.00	85.00

CARNE ~ MEAT

Spicy Thai Peanut Chicken Curry - Tossed with garden vegetables, served on rice noodles 	26.00	70.00
Scaloppine al Marsala – Thin sliced beef tenderloin, seared with a Marsala reduction	27.00	73.00
Pork Tenderloin – served with Tamarind sauce with prune flavoured mashed potatoes and vegetables 	27.00	73.00
Tagliata – Grilled rib eye steak with scalloped potato and seasonal vegetables 	29.00	78.00
Lamb – Braised lamb in tomato sauce served with a curry risotto	29.00	78.00

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