Cafe Luna

www.cafelunari.com
22 Midway Road
Cranston, RI 02920
401-944-1438

Starters

Antipasto
Prosciutto di Parma, marinated olives, sharp provolone, bruschetta and assorted daily prepared items — *for one 10* — *for two 15*

Butternut Risotto
Sage, caramelized shallots, asiago cheese — *10.5*

Grilled Polenta
Fontina, arugula, marinara, torn basil — *9*

Mussels
Green curry, coconut milk, crystallized ginger, fennel — *11*

Bruschetta
Chopped roma tomatoes, mozzarella cheese, basil, EVOO, balsamic reduction — *8.5*

Soups

Chicken Escarole — *5*
Soup of the Day — *5.5*

Salads

Caesar
Chopped romaine, croutons, parmesan cheese, caesar dressing — *8*

Spinach
Caramelized onions, toasted almonds, dried cranberries, goat cheese, port vinaigrette — *10*

Luna
Mesclun greens, roasted red peppers, black olives, tomato, red onion, pepperoncini, feta cheese, Luna dressing — *9.5*

Garden
Romaine, mixed greens, tomato, red onion, carrots, light honey vinaigrette — *8*

Roasted Pear
Mesclun greens, crumbled gorgonzola, toasted walnuts, warm roasted pear, champagne vinaigrette — *10*

Salad Buddies

*Grilled Chicken 5
Maple Glazed Salmon 11
Grilled Portobello Cap 5
*Grilled Shrimp (5) 10
Italian Tuna Salad 6
Curry Chicken Salad 6

Grilled Pizza (10" thin crust)

White Pizza
Roasted tomatoes, three cheeses, fresh herbs, balsamic reduction 10

Veggie (raw)
Spinach, roasted red peppers, red onion, mushrooms, mascarpone cheese 12

Rabe and Sausage
Italian sausage, broccoli rabe, garlic, EVOO, romano and parmesan cheeses 13

Pasta

Ravioli of the Day
Ask your server for our specialties

Cardinal
Seared diced chicken, light tomato vodka cream sauce, parmesan, penne 18

Vegetable Lasagna
Seasoned ricotta, marinara, seasonal vegetables, parmesan, greens 17.5

Shrimp Pomodoro
Marinara, kalamata olives, grilled shrimp, basil, feta, cheese, linguini 20

Gnocchi Carbonara
Pancetta, peas, roasted garlic cream, parmesan, torn basil 19

Entrées

* Roasted Half-Chicken
Sweet garlic sauce, roasted potatoes, seasonal vegetables 18.5

* Salmon
Honey maple glaze, roasted potatoes, seasonal vegetables 21

* Black Angus Burger
Lettuce, tomato, Portuguese sweet roll, roasted potatoes, homemade pickles 13.5

*Certified Angus Sirloin
Gorgonzola and potato hash, greens, sea salt, truffle oil 27.5

*Chicken Piccata
Lemon caper butter, roasted potato, seasonal vegetables 19

* Tilapia
Herbed panko bread crumbs, roasted potatoes, seasonal vegetables, lemon butter 18

* Veal Osso Bucco
Parmesan risotto, greens, tomato braise, lemon gremolata 28

* Grilled Pork Chop
Three potato latke, spiced apple sauce, arugula salad 23

Executive Chef : Christopher Farrell

** Consumption of raw or under cooked foods may increase your risk of food borne illness. Please notify your server of any food allergies.*

Please allow sufficient time for food preparation.
All items are made to order.

Gratuity will be added to parties of 8 or more.

Wine List

House Wines by the Glass 8.00

Whites	*Reds*
Woodbridge by Robt. Mondavi Chardonnay	Woodbridge by Robt. Mondavi Cabernet Sauvignon
Geyser Peak Sauvignon Blanc	Woodbridge by Robt. Mondavi Merlot
Casarsa Pinot Grigio	Stemmari Pinot Noir
Shine Riesling	Querceto Chianti

White Wines

Woodbridge by Robt. Mondavi Chardonnay	22.
Kendall-Jackson "VR" Chardonnay	29.
Geyser Peak Sauvignon Blanc	27.
Santa Margherita Pinot Grigio	38.
Casarsa Pinot Grigio	21.
Shine Riesling	24.
Seven Daughters Moscato	27.

Half Bottles

Santa Margherita Pinot Grigio	23.
King Estate Pinot Gris	16.
J. Lohr "Riverstone" Chardonnay	15.
Sonoma-Cutrer "RR" Chardonnay	19.
Frog's Leap Sauvignon Blanc	18.
Kim Crawford Sauvignon Blanc	18.
Ravenswood "OV" Red Zinfandel	16.
Carpineto Chianti Classico	22.
Kenwood Pinot Noir	17.
Rutherford Merlot	18.
Merryvale "Starmont" Cabernet Sauvignon	22.
Estancia Red Meritage	29.

Red Wines

Woodbridge by Robt. Mondavi Merlot	22.
Primal Roots Red Blend	27.
Cypress Merlot	24.
Robert Mondavi Private Select Cabernet Sauvignon	28.
J. Lohr Cabernet Sauvignon	34.
Clos du Bois Sonoma Reserve Cabernet Sauvignon	38.
Woodbridge by Robt. Mondavi Cabernet Sauvignon	22.
Bonterra Organic Red Zinfandel	34.
Querceto Chianti DOCG	26.
Ruffino Chianti Classico	33.
La Crema Pinot Noir	44.
Angeline Pinot Noir	32.
Mark West Pinot Noir	24.
Stemmari Pinot Noir	22.
Cupcake Malbec Mendoza	27.

Sparkling

Martini & Rossi Prosecco	(split)	9.
Moet & Chandon	(split)	10.

Sangria – Red & White

Glass	8.
1/2 Pitcher	14.
Full Pitcher	22.

Beers

3.75
Miller Lite
Miller High Life

4.25
St. Pauli Girl (N/A)

4.50
Super Bock
Heineken
Amstel Light

5.25
Samuel Adams Boston Lager
Samuel Adams Seasonal
Peroni Nastro Azzurro
Palm Belgium Ale
Corona Extra
Harpoon IPA
Newcastle Brown Ale
Woodchuck Pear Cider
Pyramid Hefeweizen
Carlsberg Lager
Blue Moon
Estrella Damn Daura (gluten free)