



Appetizers

Grilled chicken Caesar \$13

Strips of breast chicken, lettuce, chase, special Caesar sauce

Crab salad A La Romana \$13

Crab meat stack with roman lettuce, olive oil, special Italian herbs

Monte Carlo sea food Caesar \$12

Shrimps, fish, calamari, lettuce, chase, special Caesar sauce

Insalata Toscana – Toscana Salad \$10

Grilled mushroom, Zucchini, Sundried tomatoes, Rucola, Balsamic Vinegar & Fried Mozzarella

★ **Cocktail di Gamberetti A l' Arancia – Shrimps Cocktail \$24**

Red Sea Shrimps, Garden Greens & Orange Sauce

Carpaccio di Manzo – Beef Carpaccio \$17

American Beef Tenderloin, Mushroom, Parmesan shavings & Watercress

Carpaccio di Salmone – Salmon Carpaccio \$17

Fresh Norwegian Salmon, Marinated sweet onions, Capers, & Olive oil

Insalata di Polpo – Octopus Salad \$10

Octopus, Bell pepper, Watercress, Mixed salad leaves, Lemon Juice & Olive Oil

Insalata Caprese – La Luna Capers Salad \$10

Italian Mozzarella, Vine ripened tomatoes, Avocado, Virgin olive oil, Rucola leaves & Pesto sauce

Torrette di Melanzane con Sottilette Kraft “Le Cremose” – Parmigiana \$8

Fresh Eggplant with vegetables grilled With Kraft with olive oil



Soups

Minestrone Casereccio \$ 7
Vegetable Minestrone with Pesto Croutons

Minestra di Pesce – Clear Seafood \$ 8
Shrimp, Fresh Salmon, Sea Bass fillet, Calamari & Parsley

Zuppa di Funghi – Mushroom Soup \$ 12
Cappuccino of Forest Mushrooms & fresh cream

Pasta & Risotto

Risotto di Funghi – Mushroom Risotto \$ 12
Mushrooms, Truffle oil, Veal Jus & Parmigiano Reggiano

Tagliatelle al Sapore di Mare –salmon Risotto \$ 14
Homemade Pasta, Smoked Salmon, Fresh cream & Lemon

Sea food cannelloni \$ 17
Prawn & Calamari, fish with cream sauce, chasseur

Minced beef lasagna \$ 16
Homemade fresh lasagna, minced beef, special tomato sauce, Italian mozzarella chasseur

★ **Capellini di Mare \$ 17**
Capellini with Saffron, Mussels, & Calamari with, Garlic, Chilli & Saffron Sauce

Penne Al'Arabiatta – Penne AL'Arabiatta \$ 8
Penne Pasta, Napolitano Sauce, Hot Chilli & Parsley

Gnocchi di Patate \$ 8
Homemade fresh Potato Gnocchi, Gorgonzola Cream & Toasted Walnuts



Main Courses

Filleteo di Manzo in Salsa al Burro – Beef Fillet with an Herb Butter Sauce
Beef Fillet Tenderloin, Parmesan Mashed Potatoes, Sautéed Vegetables & a Green Pepper Sauce

\$ 28

Costolette di Agnello, Patate Arrosto, Asparagi, Salsa di Erpete \$ 28

Rack of Lamb, Roasted Potatoes, Asparagus & a Herb Sauce

★ Lombata di Vitello in Salsa Tradizionale \$ 28

Veal Loin, Sautéed Vegetables, Roasted Potatoes & a Lemon Sauce

Petto di Pollo \$ 17

Chicken Breast stuffed with Pecorino Cheese, Roasted Potatoes, Grilled Vegetables & Pistachio Cream

Filleteo di Branzino \$ 18

Fillet of Sea Bass, Potato wedges, Sautéed Vegetables, Dill Sauce & Olive Oil

Salmone Alla Griglia \$ 19

Grilled Salmon, Creamy Mashed Potatoes, Spinach & Caper Sauce

Desserts

Hot chocolate cake \$ 6

Fruit trifle \$ 6

Tiramisu \$ 6

All price are quoted in \$ and including 12% service charge & 14% government tax
Please indicate any food allergies to your server