

GLUTEN FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST • COFFEE & UNLIMITED SODA INCLUDED

Half Moon

- ANTIPASTI -

VINNY STYLE PIZZA

Bar-style pizza, tomato sauce, Grande mozzarella

MINI ARANCINI / MOZZARELLA CARROZZA

Saffron risotto, pecorino, breaded fresh mozzarella, marinara

FRANCESCA'S MEATBALLS

Sunday gravy

HOUSE SALAD

Iceberg, carrot, cucumber, red cabbage, tomato, house balsamic

- FAMILY -

RIGATONI MARINARA

San Marzano tomato sauce, basil, parmesan

FETTUCCINE ALFREDO

Butter, parmesan, cream

- ENTREE -

CHICKEN MARSALA

Wild mushrooms, Marsala wine reduction

SHRIMP FRANCESE

Lightly egg-battered, lemon, white wine, butter

EGGPLANT PARMESAN

Eggplant, San Marzano tomato sauce, fresh mozzarella, basil

- \$55 -

Full Moon

- ANTIPASTI -

MARGHERITA PIZZA

San Marzano, fresh mozzarella, basil

CALAMARI / ZUCCHINI

Crispy calamari and zucchini, lightly fried, marinara, lemon

BAKED CLAMS

Littleneck clams, garlic herb breadcrumbs, lemon

CAESAR SALAD

Romaine hearts, croutons, Caesar dressing

- FAMILY -

RIGATONI BOLOGNESE

Beef ragu, San Marzano tomato sauce

PENNE VODKA

Tomato, vodka, touch of cream, parmesan

- ENTREE -

CHICKEN MARTINI

Artichoke hearts, parmesan crust, vermouth lemon butter

BRANZINO PICATTA

Pan-seared branzino, lemon, capers, white wine

PORK CHOP SICILIANO

Lightly breaded, hot cherry peppers, garlic brown butter

- \$70 -

Moon & Stars

- ANTIPASTI -

TRUFFLE PIZZA

Prosciutto di Parma, truffle oil, arugula, shaved parmesan

FRITTO MISTO

Calamari, zucchini, baby shrimp, lemon, spicy aioli

BURRATA CAPRESE

Heirloom tomatoes, basil, extra virgin olive oil, aged balsamic

PEAR SALAD

Mesclun, pears, candied walnuts, cranberries, bacon, house balsamic

- FAMILY -

RIGATONI SICILIANA

Eggplant, tomatoes, basil, ricotta salata, touch of marinara

PENNE ALLA LUNA

Baby shrimp, cognac cream sauce

- ENTREE -

CHICKEN ROLLATINI

Prosciutto, asparagus, fresh mozzarella, Valentino sauce

HALIBUT OREGANATA

Seasoned breadcrumbs, caper berries, lemon white wine

FILET MIGNON

6 oz prime Angus filet, portobello mushrooms, port wine reduction

- \$85 -



WINE - \$10pp BEER - \$5pp
ESPRESSO/CAPPUCCINO - \$5pp
FRUIT PLATTER - \$5pp
PRIME PORTERHOUSE OR TOMAHAWK - M/P

OPEN BAR | \$40pp For 2 Hours
20+ GUESTS | \$60pp For 4 Hours