

## APPETIZERS

### 2 CRAB CAKES *new!*

Bluecrab, caramelized onions, carrots, celery and bell peppers, mozzarella cheese, parme- giano cheese, breaded with panko gluten free Japanese breadcrumps, with hollandaise sauce

Pair it up with: Di Majo Sangiovese

### CARPACCIO DI MANZO

Beef tenderloin carpaccio, parmigiano reggiano, capers, lemon & olive oil

Pair it up with: Zenato Pinot Grigio

### BRUSCHETTA

Diced fresh tomatoes, fresh basil, minced garlic & extra virgin olive oil over sliced ciabatta bread

Pair it up with: La Fiera Pinot Grigio

### CALAMARI FRITTI

Served with pomodoro sauce

Pair it up with: Vermentino Giunco

### MUSSELS ALLA TARANTINA

Choice of: White wine and garlic sauce with cherry tomatoes or marinara sauce

Pair it up with: Bottega Vinaia Pinot Noir

### CAPRESE SALAD

Thick sliced tomatoes, fresh basil, mozzarella & aged balsamic

Pair it up with: Zenato Pinot Grigio

### ANTIPASTO ROMANO

Cured Italian meats, asiago cheese, marinated artichokes, olives

Pair it up with: Velenosi Montepuciano

\$25

\$22

\$15

\$20

\$22

\$18

\$25

2 PPL

35

4 PPL

## SOUPS

### TOMATO BISQUE

Tomato bisque with fresh basil

Pair it up with: Di Majo Sangiovese

\$14

### ZUPPA DEL GIORNO

Soup of the day

MKT\$

## SALADS

ADD: CHICKEN \$11 SHRIMP \$12 SALMON \$15

### BIETOLE E ARUGULA

Roasted beets, arugula, pistachios, gorgonzola, & lemon olive oil

Pair it up with: La Fiera Pinot Grigio

\$15

### ARUGULA SALAD

Arugula, dried cranberries, toasted walnuts, goat cheese and housemade balsamic vinaigrette

Pair it up with: Terra Alpina Chardonnay

\$15

### CAESAR SALAD

Hearts of romaine lettuce, croutons & shaved parmigiano cheese

Pair it up with: Inma Vin Soave Classico  
ADD ANCHOVIES \$4

\$15

### HOUSE SALAD

Spring mix, cucumbers, tomatoes, & onions with housemade honey mustard vinaigrette

Pair it up with: Terra Alpina Chardonnay

\$15

### GREEK SALAD

Spring mix, banana peppers, sundried tomatoes, artichokes & feta cheese with housemade honey vinaigrette

Pair it up with: Polvaro Nero Blend

\$18

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## PASTA

### **TORTELLINI ALLA ROMAGNOLA**

Stuffed with veal, lamb & pork in o sage cream butter sauce with truffle oit

Pair it up with: **Villasparina Gavi**

### **PACCHERI DUCK RAGU**

Juicy duck meat, slow braised in a rich tomato and red wine sauce and paccheri pasta

Pair it up with: **Riviera Cannonau**

### **RISOTTO AL TARTUFO**

With porcini mushrooms, shaved truffle and a decadent creamy sauce

Pair it up with: **Polvaro Nero Blend**

### **BUTTER SQUASH RAVIOLI WITH SAGE BUTTER SAUCE**

Stuffed with butter squash and parmigiano cheese topped with sage butter sauce

Pair it up with: **Borgogno Doc Dolcetto**

### **PAPPARDELLE BOLOGNESE**

Homemade pasta with meat sauce

Pair it up with: **Tommasi Valpolicella**

### **GNOCCHI AL PESTO WITH BLUE CRAB MEAT**

Traditional dish with fresh pesto sauce and shredded blue crab meat

Pair it up with: **Villasparina Gavi**

### **FETTUCCINE ALLA PANNA**

Pair it up with: **La Fiera Pinot Grigio**

(Alfredo) Add: Chicken \$11 Shrimp \$13

**\$32**

### **LASAGNA**

Homemade lasagna sheets with bechamel, bolognese, and pecorino cheese

Pair it up with: **Lamole Chianti Classico**

**\$27**

**\$35**

### **ORECCHIETTE PUGLIESE**

White wine and garlic sauce with cherry tomatoes, pork sausage, and broccoli

Pair it up with: **Villa Sparina Barbera D'Asti**

**\$29**

**\$39**

### **PASTA ALLA AMATRICIANA**

Pasta of the day with red sauce, imported italian guanciale (pork cheeks) and pecorino cheese

Pair it up with: **Catena Cabernet Sauvignon**

**\$29**

**\$32**

### **LINGUINI CLAMS**

Linguini pasta with white wine or marinara souce with little neck clams

Pair it up with: **Polvaro Prosecco**

**\$32**

**\$28**

### **TAGLIATELLE BLACK SQUID INK CARTOCCIO**

Homemade black squid ink pasta with marinara sauce, mussels, shrimp, calamari and little neck clams

Pair it up with: **Riviera Cannonau**

**\$35**

**\$39**

### **FETTUCCINE/RISOTTO ALLA PESCATORA**

Choice of homemade pasta or risotto with mussels, shrimp, calamari, and little neck clams

Pair it up with: **Bottega Vinaia Pinot Noir**

**\$35**

**\$26**

### **SPECIALS**

Our Excecuteve Chef Daniele Furfaro and our talented bar team invite you to try our specials. Original and deliclous appetizers, entrees and drinks beyond this menu.

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### **THE FIRST BASKET OF BREAD IS FREE**

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## ENTREES

### VEAL CHOP GORGONZOLA

Pan seared and finished in the oven with mushrooms and gorgonzola cheese

Pair it up with: Catena Cabernet Sauvignon

### SALMON PICCATA

Lemon butter and white wine sauce with capers, artichokes and cherry tomatoes over seasonal sauteed mix vegetables and roasted fingerling potatoes.

Pair it up with: Vilasparina Gavi

### CHICKEN PICCATA

SUBSTITUTE VEAL \$30

Lemon butter and white wine sauce with capers, artichokes and cherry tomatoes, over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Etna Bianco DOC

### BRANZINO

Pan seared in a lemon butter sauce with cherry tomatoes, capers, seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Terra Alpina Chardonnay

\$60

### CHICKEN MARSALA

SUBSTITUTE VEAL \$30

Marsala wine sauce and porcini mushrooms over seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Tommasi Valpolicella

\$27

\$39

### EGGPLANT ALLA PARMIGIANA

SUBSTITUTE CHICKEN 27 OR VEAL \$30

Served over spaghetti with pomodoro sauce

Pair it up with: Velenosi Montepuciano

\$25

\$27

### CHICKEN SALTIMBOCCA ALLA ROMANA

SUBSTITUTE VEAL \$30

Topped with prosciutto in a butter sage sauce over spinach and seasonal sauteed mix vegetables and roasted fingerling potatoes

Pair it up with: Lamole Chianti Classico

\$27

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## SIDES

PAN SEARED CHICKEN BREAST	\$12
SAUTEED SHRIMP	\$14
MEATBALL	SINGLE \$4 THREE \$10
SAUTEED SPINACH	\$9
SIDE SPAGHETTI AIOLIO	\$13
SAUTEED VEGETABLES	\$12
EXTRA FOCACCIA BREAD	\$5
SIDE MARINARA	\$5
SIDE ALFREDO	\$7

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Any extra or change on the dish will be subject to extra charge

## SPARKLING

ZARDETTO PROSECCO BRUT, <i>Veneto</i>	15
DE STEFANI PROSECCO, <i>Veneto</i>	
ZARDETTO PROSECCO	15
BERLUCCHI '61 ROSE, <i>Veneto</i>	
CASTEGGIO MOSCATO SWEET WHITE, <i>Pavia</i>	15
FERRARI BRUT CHAMPAGNE, <i>Trento</i>	

## WHITE

LA FIERA PINOT GRIGIO, <i>Veneto</i>	15	60
ZENATO PINOT GRIGIO, <i>Veneto</i>	16	65
VILLA SPARINA GAVI DI GAVI, <i>Piemonte</i>	16	65
GENTRUM REISLING, <i>Germania</i>	15	60
ZENATO LUGANA (SAV BLANC), <i>Sardegna</i>	16	65
VERMENTINO GIUNCO, <i>Sardegna</i>	15	60
TERRA ALPINA CHARDONNAY, <i>Dolomiti</i>	16	65
INAMA VIN SOAVE CLASSICO, <i>Veneto</i>	15	60
ETNA BIANCO DOC, <i>Sicilia</i>	16	65

## RED

BOTTEGA VINAIA PINOT NOIR, <i>Trento</i>	15	60
TOMMASI VALPOLICELLA, <i>Verona</i>	15	60
DI MAJO SANGIOVESE, <i>Toscana</i>	15	60
VELENOSI MONTEPULCIANO, <i>Abruzzo</i>	16	65
POLVARO NERO BLEND, <i>Veneto</i>	15	60
VILLA SPARINA BARBERA D'ASTI, <i>Piemonte</i>	16	65
LAMOLE DI LAMOLE CHIANTI CLASSICO, <i>Toscana</i>	16	65
CULTUSBONI CHIANTI, <i>Toscana</i>	15	60
RIVIERA CANNONAU, <i>Sardegna</i>	15	60
CATENA CABERNET, <i>Argentina</i>	16	65
BORGOGNO DOC DOLCETTO, <i>D'Alba</i>	16	65

## RESERVES

ANTINORI IL BRUCIATO, <i>Verona</i>	70
ZENATO ALANERA ROSSO, <i>Toscana</i>	68
ALBE G.D. VAJRA BAROLO, <i>Piemonte</i>	82
PEPPOLI CHIANTI CLASSICO ANTINORI, <i>Firenze</i>	80
SER LAPO CHIANTI CLASSICO RISERVA, <i>Toscana</i>	75
ZENATO AMARONE DELLA VALPOLICELLA, <i>Verona</i>	155
ZENATO SUPERIORE RIPASSA, <i>peschiera</i>	135
ZENATO VALPOLICELLA SUPERIORE 2017, <i>Peschiera</i>	100
CAPANNA 'BRUNELLO' DI MONTALCINO, <i>Toscana</i>	165
VENTISEI MONTEPULCIANO, <i>Cortona</i>	85
IL CABREO SUPER TUSCANO, <i>Toscana</i>	130
PAPALE PRIMITIVO, <i>Varvaglione</i>	80
BRAMITO DELLA SALA CHARD ANTINORY, <i>Umbria</i>	75
CASTELGIOCONDO BRUNELLO, <i>Toscana</i>	210



## BEER

BLUE MOON	60
NEW REALM, HAZY LIKE A FOX	75
PERONI 0.0	60
MILLER LITE	90
STELLA ARTOIS	60
SCOFFLAW IPA	85
HEINEKEN 0.0	
<b>CRAFT BEER</b>	
NORA	
NAZIONALE	

## BEVERAGE

COCA COLA
SPRITE
FANTA
MINUTE MAID
DIET COKE
SWEET/UNSWEET TEA
ACQUA PANNA
S. PELLEGRINO

### COMPLETE DRINK MENU ONLINE

Beer, Wine, Reserve Wine,  
Cocktails, Spirits, Cordials  
& Soft Drinks



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