



Sette Luna

Dinner Menu \$32

First Course

Blood Orange Salad - Arugula, Belgian Endive, Radicchio, Gorgonzola, aged balsamic

Egplant Caponata - over ciabatta

Beet and Burrata - cream filled fresh mozzarella, roasted beets, black truffle

Clams Oreganata - toasted breadcrums, peppers, fennel, oregano

Second Course

Bucatini con Vongole - little neck clams, olives, house cured pancetta, chile

Pork and Chestnuts - olives, polenta

Short Rib Ragu - over fresh fettucine and herbed ricotta

Dessert

Mama's Cheesecake

Dark Chocolate Mousse