

APPETIZERS

2 CRAB CAKES *new!*

Bluecrab, caramelized onions, carrots, celery and bell peppers, mozzarella cheese, parmesano cheese, breaded with panko gluten free Japanese breadcrumbs, 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

\$24

\$20

\$13

\$18

\$20

\$15

\$25

2 PPL

35

4 PPL

SOUPS

TOMATO BISQUE

Tomato bisque with fresh basil

Pair it up with: Di Majo Sangiovese

ZUPPA DEL GIORNO

Soup of the day

\$12

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

\$14

ARUGULA SALAD

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

Pair it up with: Terra Alpina Chardonnay

\$13

CAESAR SALAD

Hearts of romaine lettuce, croutons & shaved parmigiano cheese

Pair it up with: Inma Vin Soave Classico

ADD ANCHOVIES \$4

\$12

HOUSE SALAD

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

Pair it up with: Terra Alpina Chardonnay

\$12

GREEK SALAD

SMALL \$14 LARGE \$16

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

Pair it up with: Polvaro Nero Blend

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PREMIUM CATERING SERVICE AVAILABLE
\$ MEZZA LUNA GIFT CARDS AVAILABLE



PASTA

TORTELLINI ALLA ROMAGNOLA

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

Pair it up with: Villaspasina Gavi

PACCHERI DUCK RAGU

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

Pair it up with: Naracu Cannonau

RISOTTO AL TARTUFO

With porcini mushrooms, shaved truffle and a decadent creamy sauce

Pair it up with: Polvaro Nero Blend

CAPPELLACCI CARDINALE

Stuffed with scamorza cheese and eggplant, topped with Burrato cheese and parsley

Pair it up with: Visadi Langhe Dolcetto

PAPPADELLE BOLOGNESE

Homemade pasta with meat sauce

Pair it up with: Brigaldara Valpolicella

GNOCCHI AL PESTO WITH BLUE CRAB MEAT

Traditional dish with fresh pesto sauce and shredded blue crab meat

Pair it up with: Villaspasina Gavi

FETTUCCINE ALLA PANNA

Pair it up with: La Fiera Pinot Grigio

(Alfredo) Add: Chicken \$8 Shrimp \$10

\$29

LASAGNA

Homemade lasagna sheets with bechamel, bolognese, and pecorino cheese

Pair it up with: Lamole Chianti Classico

\$24

\$32

ORECCHIETTE PUGLIESE

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

Pair it up with: Lavignono Barbera D'Asti

\$28

\$38

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

\$28

\$29

LINGUINI CLAMS

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

Pair it up with: Polvaro Prosecco

\$30

\$24

TAGLIATELLE BLACK SQUID INK CARTOCCIO

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

Pair it up with: Naracu Cannonau

\$32

\$35

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

\$32

\$22

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

PLEASE SCAN THE QR CODE TO EXPLORE WHAT WE OFFER THIS WEEK:



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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: Brigaldara Valpolicella

\$25

\$35

EGGPLANT ALLA PARMIGIANA

SUBSTITUTE CHICKEN 26 OR VEAL \$30

Served over spaghetti with pomodoro sauce

Pair it up with: Velenosi Montepulciano

\$24

\$25

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

\$25

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SIDES

PAN SEARED CHICKEN BREAST	\$11
SAUTEED SHRIMP	\$12
MEATBALL	SINGLE \$3 THREE \$8
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>	14	52
DE STEFANI PROSECCO, <i>Veneto</i>		75
ZARDETTO PROSECCO ROSE EXTRA DRY, <i>Pordenone</i>	14	52
BERLUCCHI '61 ROSE, <i>Veneto</i>		90
CASTEGGIO MOSCATO SWEET WHITE, <i>Pavia</i>	14	52
FERRARI BRUT CHAMPAGNE, <i>Trento</i>		85

WHITE

LA FIERA PINOT GRIGIO, <i>Veneto</i>	14	52
ZENATO PINOT GRIGIO, <i>Veneto</i>	16	65
VILLA SPARINA GAVI DI GAVI, <i>Piemonte</i>	16	65
GENTRUM REISLING, <i>Germania</i>	14	52
ZENATO LUGANA (SAV BLANC), <i>Sardegna</i>	14	52
VERMENTINO GIUNCO, <i>Sardegna</i>	14	52
TERRA ALPINA CHARDONNAY, <i>Dolomiti</i>	16	65
INAMA VIN SOAVE CLASSICO, <i>Veneto</i>	14	52
ETNA BIANCO DOC, <i>Sicilia</i>	16	65

RED

BOTTEGA VINAIA PINOT NOIR, <i>Trento</i>	14	52
BRIGALDARA VALPOLICELLA, <i>Verona</i>	16	65
DI MAJO SANGIOVESE, <i>Toscana</i>	14	52
VELENOSI MONTEPULCIANO, <i>Abruzzo</i>	16	65
POLVARO NERO BLEND, <i>Veneto</i>	14	52
LAVAGNIONE BARBERA D'ASTI, <i>Piemonte</i>	16	65
LAMOLE DI LAMOLE CHIANTI CLASSICO, <i>Toscana</i>	16	65
CULTUSBONI CHIANTI, <i>Toscana</i>	14	52
NARACU CANNONAU, <i>Sardegna</i>	14	52
CATENA CABERNET, <i>Argentina</i>	16	65
VISADI LANGHE 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
NEW REALM, HAZY LIKE A FOX
PERONI
MILLER LITE
STELLA ARTOIS
SCOFFLAW IPA
NORA
HEINEKEN 0.0

BEVERAGE

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

Note: Corkage fee \$30

COMPLETE DRINK MENU ONLINE

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



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