

Lunch Banquet Menu

Groups of 20 or more

Soups and Salads

- Minestrina** – Vegetable soup with fava and tubettini flavored with basil pesto 5.50
Brodo di Pollo – Chicken broth with pastina and polpettini 5.
Zuppa di Porri – Potato leek soup with bacon 5.50
Caesar – Romaine lettuce with anchovy dressing, parmigiano and herb croutons 5.50
Garden – Spring mix greens with tomato and cucumber, orange vinaigrette 6.
Mediterranean – Seafood salad with baby greens and aioli dressing 13.

Appetizers

- Tricolore** – Fresh Mozzarella with tomato and roasted peppers 7.
Melanzana – Lightly battered medallions of Eggplant w/ tomato, basil & mozzarella 7.
Caprino – Arugola salad with baked goat cheese and walnut vinaigrette 8.
Gamberi – Broiled Shrimp with leeks, thyme and white wine 11.
Tortelloni – Ravioli stuffed with ricotta cheese and spinach in a rose sauce 9.
Penne – Pasta with fresh tomato, basil & mozzarella 7.
Ziti – Pasta with a roasted pepper sauce and mascarpone 7.
Granzeola – Sautéed lump Crab Cake with champagne-orange vinaigrette 15

Entrees

(Served with roasted potatoes and vegetable)

- Trota** – Grilled Rainbow Trout almondine 16.50
Sogliola – Sautéed Flounder in a lemon caper sauce 18.50
Salmone – Broiled Salmon with herbed olive oil 17.50
Pollo – Grilled Breast of Chicken with a choice of sauces 15.50
Piccata – Sautéed Scaloppine of Veal Piccante 18.50
Filetto – Sautéed Mignonette of Beef in a marsala sauce 25.00
Battuta – Marinated Chicken Breast salad with assorted greens 18.50
Costata – Battered Veal Chop with fontina stuffing 27.
Braciolone – Roasted Veal Breast stuffed with spinach & mozzarella in a sherry sauce 23.
Tacchino – Hand carved Turkey Breast with giblet gravy 16.

Desserts

- Torta** – Chocolate cake layered with dark chocolate and mandarin mousse 6.
Tiramisu – Mascarpone custard with espresso flavors 5.
Crostata – Baked sweet pastry with seasonal fresh fruit 5.
Spuma – Traditional Crème Brulee 5.
Gelato and Sorbetto – Homemaide daily selections 3.
Coffee, Tea, Soft Drinks 2.50

Prices are subject to 20% service charge, 8% sales tax on food and 10% sales tax on alcohol

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www.moonstruckrestaurant.com