

San Valentino

Saturday, February 14, 2026

THREE COURSE PRIX FIXE DINNER
\$105* per person

Antipasto (select one)

Zuppa del Giorno	<i>soup of the day</i>
Insalata Mista	<i>organic mixed green salad with a balsamic dressing</i>
Insalata Cesare	<i>romaine hearts, croutons, classic caesar dressing (contains pasteurized raw egg)</i>
Carpaccio di Salmone	<i>thin slices of Monterey smoked salmon served with capers, lemon, fresh dill & EVOO</i>
Tortino di Granchio	<i>fresh crab cakes, fried and served over arugula and avocado in a bell pepper sauce</i>
Insalata Caprese	<i>sliced tomatoes topped with fresh mozzarella cheese, basil and EVOO</i>
Insalata Mezza Luna	<i>mixed organic green salad topped with marinated fresh seafood</i>
Carpaccio di Manzo	<i>thin sliced raw beef drizzled with mustard, lemon, EVOO, and capers with arugula</i>
Affettato Misto	<i>assortment of imported cold cuts and cheeses</i>

Secondo (select one)

Rollino	<i>pasta sheets rolled with eggplant, prosciutto, smoked mozzarella cheese, tomato cream sauce</i>
Pesce del Giorno	<i>fresh catch of the day</i>
Salmone Dolores	<i>fresh salmon served with green peppercorns in a light brandy cream sauce</i>
Ravioli al Porcini	<i>homemade porcini ravioli, truffle mushroom cream sauce, crispy speck (smoked ham)</i>
Risotto Tutto Mare	<i>arborio rice with clams, calamari, scallops and shrimp in a light tomato sauce</i>
Gamberi alla Roberto	<i>wild prawns sautéed with garlic and capers in a white wine and spicy tomato sauce</i>
Capellini al Granchio	<i>angle hair pasta sautéed with fresh crab, fried zucchini and bottarga (salt-cured fish roe)</i>
Lasagna	<i>homemade pasta sheets layered with top sirloin meat sauce and mozzarella cheese</i>
Gnocchi	<i>homemade potato dumplings served with a gorgonzola cream sauce</i>
Pollo Saltimbocca	<i>chicken breast, parma ham and fresh mozzarella cheese in a white wine and sage sauce</i>
Vitello Piccata	<i>veal scaloppini sautéed with lemon, capers and white wine</i>
Agnello Scottadito	<i>grilled lamb chops in an Italian herb sauce</i>

Dolce (select one) with choice of coffee or tea

Bigne Mezza Luna	<i>custard filled pastry puffs, drizzled with dark chocolate ganache</i>
Torta alla Strega	<i>vanilla sponge cake with saffron infused strega liqueur, topped with zabaglione cream</i>
Tiramisu	<i>lady finger cookies soaked in espresso and brandy, layered with mascarpone cheese</i>
Cuore Mio	<i>“my heart” chocolate mousse cake on a chocolate crunch base</i>
Spumoni Gelato	<i>homemade tri-flavor gelato with vanilla, chocolate and pistachio (contains nuts)</i>

Early “Love Bird” Special
Reservations 4:30pm to 5:30pm only
\$85* per person

MEZZA LUNA RESTAURANT

***20% gratuity and sales tax will be added to all final bills**
We do not have a gluten or nut free kitchen