HAPPY

THANKSGIVING

THURSDAY, NOVEMBER 26, 2026

PRIMI / FIRST COURSE

PANE ALL'AGLIO 14.
garlic bread made with our homemade ciabatta

INSALATA MISTA 14.
organic mixed green salad with a balsamic vinagrette dressing

PUMPKIN SOUP 15.
homemade cream of pumpkin soup

CESAR SALAD 16.
our classic Caesar salad (contains raw egg)

INSALATA CAPRESE 19.
sliced tomato, fresh mozzarella, and extra virgin olive oil

POLPETTE DI TACCHINO 19.
homemade turkey meatballs in tomato sauce

AFFETTATI MISTO 20.
assortment of Italian cold cuts and cheese

CALAMARI FRITTI 22.
deep fried calamari with tartar sauce

INSALATA MEZZALUNA 22.
organic mixed green salad topped with fresh marinated seafood

CARPACCIO DI MANZO 23.
thinly sliced raw beef, with mustard, lemon, EVOO, capers, anguila and parmesan cheese

SECONDI / MAIN COURSE

PESCE DEL GIORNO AQ.
fresh fish of the day

FARFALLE PRIMAVERA 27.
bowtie pasta sauted with seasonal vegetables in a light tomato sauce

RAVIOLI DI ZUCCA 27.
homemade pumpkin ravioli in a light sage cream sauce with pumpkin seeds

FUSILLI GENOVESE 28.
corkscrew pasta sauteed with our fresh homemade pesto (contains nuts), served lukewarm

PENNE ALLA CALABRESE 28.
tube shaped pasta, homemade pork sausage, mushrooms and tomato sauce

GNOCCHI GORGONZOLA 28.
homemade potato dumplings with gorgonzola cheese sauce

SPAGHETTI CON POLPETTE 29.
spaghetti served with house made turkey meatballs in tomato sauce

CANNELLONI 29.
pasta sheets stuffed with ground meat, spinach, ricotta cheese in a tomato and béchamel sauce

LINGUINE DELLA BAIA 32.
linguine sautéed with clams, calamari, scallops, shrimp in a light tomato sauce

POLLO PARMIGIANA 32.
breaded chicken breast topped with mozzarella cheese and tomato sauce

CALAMARI DORE 33.
calamari steak sautéed with lemon, capers, and white wine

SALMONE ALLA DOLORES 35.
fresh salmon served with green peppercorns in a light brandy cream sauce

BRASATO DI MANZO 37.
braised beef short ribs, baked in a mixed vegetable sauce with white wine, served over polenta

TACCHINO RIPIENO 37.
Roasted turkey breast filled with stuffing (contains nuts) topped with pan gravy, served with cranberry sauce, and mashed yams

VITELLO AL FUNGHI 38.
veal scallopine served with wild seasonal mushrooms in a white wine sauce

GAMBERI ALLA ROBERTO 38.
prawns, garlic, white wine, capers and spicy tomato sauce

PIZZE

MARGHERITA 24. *TOMATO, MOZZARELLA CHEESE AND BASIL LEAVES*
ALLA CALABRESE 25. *MOZZARELLA, TOMATO, HOMEMADE PORK SAUSAGE AND SAUTÉED MUSHROOMS*
PEPPERONI 25. *TOMATO, SLICED PEPPERONI AND MOZZARELLA CHEESE*
PROSCIUTTO E FUNGHI 25. *TOMATO, SLICED HAM, MOZZARELLA CHEESE AND MUSHROOMS*
DELLA NONNA 25. *FRESH SEASONAL VEGETABLES, TOMATO AND MOZZARELLA CHEESE*

MENU DEI BAMBINI 18.

PENNE PASTA W/ CHOICE OF SAUCE:
alfredo, marinara with turkey meatballs, bolognese (meat), simple marinara or butter/cheese

MEZZA LUNA RESTAURANT

Maximum 3 checks per table - A 20% gratitude will be automatically added to portions of 6 or more people
Some dishes can be made gluten free, on request. But we do not have a gluten or nut free kitchen