

# MENU

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## ANTIPASTI

Arancini Siciliani	<i>crispy fried balls of rice made with meat ragu, peas, prosciutto cotto (ham) and mozzarella cheese</i>	11.00
Burrata	<i>burrata cheese with fresh tomatoes</i>	18.00
Fritto di Calamari	<i>fried calamari</i>	18.00
Bruschetta al Pomodoro	<i>bread toasted with cherry tomatoes, basil, and olive oil</i>	11.00
Parmigiana di Melanzane	<i>eggplant layered with mozzarella cheese and tomato sauce sprinkled with parmesan cheese</i>	16.00
Polpette al Sugo	<i>beef meatballs with tomato sauce, basil, and parmesan cheese</i>	16.00
Sautè di Cozze	<i>mussels sautéed with a white wine reduction and parsley</i>	18.00

## INSALATE

Insalata alla Caprese	<i>buffalo mozzarella, tomato, basil, and oregano</i>	17.00
Insalata di Cesare	<i>romaine with balsamic aromatized crispy bacon and parmesan shavings drizzled with a cesar dressing - add items: chicken (\$6.95) or shimp (\$9.99)</i>	17.00
Insalata Mista	<i>season salad</i>	14.00
Insalata di Spinaci di Gualtiero	<i>spinach, pears, walnuts, goat cheese, and honey drizzle</i>	17.50

## PRIMI

Anelletti al Forno	<i>pasta with meat ragu, peas, eggs and provola cheese</i>	25.00
Fettuccine Alfredo	<i>homemade pasta with parmesan cream sauce - add items: chicken (\$6.95) or shimp (\$9.99)</i>	21.00
Fettuccine Rossana	<i>tomato sauce with touch of cream, shrimp, and asparagus</i>	26.00
Gnocchi al Gorgonzola e Noci	<i>homemade gnocchi in a gorgonzola cream sauce with toasted walnuts</i>	23.00
Lasagna al Forno	<i>homemade lasagna made with bolognese ragu, bechamel sauce, mozzarella, and parmesan cheese</i>	25.00
Orecchiette Salsicce e Broccoli	<i>hat shaped pasta with olive oil, broccoli rabe, italian sausage</i>	26.00

vegetarian

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# LUNELLA

173 Mulberry St, New York, NY 10013 - 212.966.6639

# MENU

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Penne alla Norma	tomato sauce with eggplant and topped with ricotta salata cheese	21.00
Penne alla Vodka	creamy tomato sauce with a touch of vodka	21.00
Risotto ai Frutti di Mare	seafood-25minprep.time	26.00
Rigatoni Cacio e Pepe	pecorino romano cheese and black pepper	21.00
Spaghetti alla Carbonara	guanciale, eggs, black pepper and parmesan cheese	22.00
Tortellini Prosciutto e Piselli	pasta filled with meat in a light cream sauce with prosciutto and peas	21.00

\* GLUTEN-FREE PASTA AVAILABLE UPON REQUEST \*

## SECONDI

Agnello alla Griglia	marinated grilled lamb served with potatoes and mushrooms	37.00
Bistecca con Patate	steak (cut of the day) served with roasted potatoes	35.00
Pollo alla Francese	sautéed chicken breast in a lemon sauce with spaghetti	26.00
Pollo alla Parmigiana	fried chicken breast with spaghetti, mozzarella and tomato sauce	26.00
Pollo Scarpariello	chicken with sausage sautéed, cherry peppers and lemon	29.00
Salmone alla Griglia	grilled salmon with asparagus	28.00
Vitello al Marsala	veal cooked in a marsala wine and mushrooms sauté	29.00

## PIZZE

Margherita	tomato sauce with mozzarella cheese and basil	20.00
Peperoni	tomato sauce, mozzarella cheese, and pepperoni	20.00
San Daniele	white pizza with mozzarella cheese, prosciutto "san daniele", cherry tomatoes, arugula, and parmesan cheese shavings	24.00
Speck e Gorgonzola	speck gorgonzola and burrata cheese	24.00

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All items are made from scratch. Please inform your server of any allergies.

# LUNELLA

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# LISTA DEI VINI

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## VINI ROSSI

Arneis, Roddi Langhe, Olivero Mario - Piemonte	59.00
<i>aromas of pear, yellow peach and grapefruit combined with notes of honey and saffron during the aging process. On the palate it is rich and fruity, sapid, with mineral hints and a long lasting aftertaste. (Arneis)</i>	
Cabernet Sauvignon, El Esteco, Don David - Argentina	48.00
<i>a dry red full bodied wine, It dispays persistent spicy red pepper aromas with elegant presence of oak. (Cabernet Sauvignon)</i>	
Chianti, Ruffino Riserva Ducale - Tuscany	56.00
<i>this wine is characterized by cherry and violet notes with delicate hints of tobacco, white pepper, and a touch of flint. Also presents velvety tannins, firm acidity, and a lingering finish of rosemary. (Sangiovese, Merlot, Cabernet Sauvignon)</i>	
Chianti, Ruffino Riserva Ducale Oro - Tuscany	95.00
<i>intense aromas of violet, blackberry, cherry, and ripe plum with intriguing notes of cinnamon and clove. Classic elegance and structure in which the fruit, tannins, and spices form a tightly woven balance, with a lingering finish of chocolate and coffee. (Sangiovese)</i>	
Merlot, Anno Domini (BIO) - Veneto	49.00
<i>the taste of wine is rounded, lush, clean, with a good balance, notes of chocolate and anise, with soft sweet tannins. The aroma of wine reveals sweet notes of ripe black fruit, raisins, cherries and red licorice. 100% Vegan. (Merlot)</i>	
Montepulciano d'Abruzzo, Donini - Abruzzo	29.00
<i>deep ruby red in color with an intense, berry-like bouquet. Dry, and savory, with hints of blackberry jam and good tannins. (Montepulciano, Sangiovese)</i>	
Sentieri Siciliani, Etna Rosso, DOC - Sicily	39.00
<i>the delicate notes of fruit mix with a spicy and mineral taste. (Nerello Mascalese, Nerello Cappuccio)</i>	
Nero d'Avola, Luce di Luna, Moonlight, Gorgi Tondi - Sicily	35.00
<i>typical fruity, strongly reminiscent of blackberries. The flavor is dry, slightly acidic, rounded, warm and full-bodied. (Nero d'Avola)</i>	
Piano Maltese, Terre Siciliane, Tenuta Rapitalà - Sicily	49.00
<i>white dry wine with a elegant flavor with a typical hint of bitter almonds. (Grillo, Cataratto)</i>	

# LISTA DEI VINI

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## VINI BIANCHI

Chardonnay, the Atom, Half Life - California 36.00  
*a dry, full-bodied wine with moderate acidity. Its flavors range from apple and lemon to papaya, and also shows notes of vanilla when it's aged with oak. (Chardonnay)*

Pecorino, Terre di Chieti, Collezione Privata - Abruzzo 48.00  
*this wine is intense and has complex hues of exotic fruit and soft notes of spices. It is well structured with good acidity, great mineral notes and a nice and delicate explosion of exotic fruit on the finish. (Pecorino)*

Pinot Grigio, delle Venezie, Donini - Trentino Alto Adige 29.00  
*In the first scent, it is possible to savor an aftertaste of white pears and crisp green apples shot through with hints of minerality, the lively combination followed by just enough citrus bite on the finish. (Pinot Grigio)*

Pinot Grigio, delle venezie, Trevisana (BIO) - Veneto 49.00  
*Dry, apple and fig notes, slight aftertaste of bitter almond. It presents a nota of apple and fig. (100% Organic, Vegan)*

## VINI ROSATI

Kreos, Castello Monaci - Puglia, Italy 42.00  
*a dry rosé wine that emanate a bouquet of flowers, cherries and raspberries. (Negromaro)*

Montepulciano, Campierosa, Illuminati - Abruzzo 35.00  
*Pretty floral and berry aromas follow through to the palate. Dry and fresh with a good finish. (Montepulciano)*

## VINI FRIZZANTI

Prosecco, Tenute Le Cave Tasi - Veneto 45.00  
*Is tropical and incredibly aromatic, showing bold notes of gardenia, lychee, ripe mango and pineapple. (Glera)*

Champagne, Moët Impérial, Moët & Chandon's - France 70.00  
*the delicious elegance of white-fleshed fruits (pear, peach, apple). The alluring caress of fine bubbles. The soft vivacity of citrus fruit and nuances of gooseberry. ( Pinot Nero, Pinot Meuniere, Chardonnay)*

## COCKTAIL

### Salted Caramel

salted caramel vodka, apple cider, rimmed with cinnamon sugar and caramel drizzle

Martini	Rocks	Hot
14.00	12.00	12.00

### Lemondrop Martini

citroen vodka and limoncello rimmed with sugar

14.00

### Epresso Martini

vanilla stoli, irish cream, and espresso

15.00

### Sunset Martini

vodka, peach juice, pineapple juice and a splash of cranberry

14.00

### Pear Martini

vodka and pear juice

14.00

### Dirty Martini

gin or vodka olive juice and olives

15.00

### Negroni

gin, vermouth, campari

14.00

### Sangria

red wine, brandy, triple sec, orange juice with a berry medly

10.00

### American Margarita

traditional margarita and blue curacao rimmed with sugar

12.00

### Lunella -NONALCOHOLIC

orange, pineapple, and cranberry juice with club soda (add. vodka \$12)

6.00

### Mojito

12.00

traditional: lime, mint, club, vodka

bluberry: bluberries, mint, club, vodka

raspberry: raspberries, mint, club, vodka

blackberry: blackberries, mint, club, vodka

### Italian Sangria

12.00

white wine, triple sec, berrymedly and orange juice topped with amaretto

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### Margarita

10.00

tequila, sour mix, flavor and rimmed with sugar

traditional

pink lemonade

strawberry

mango

### Aperol Spritz

12.00

prosecco, aperol, and club soda

### Honey Jack Lemonade

12.00

jack daniels whiskey and lemonade

## VINO DELLA CASA - glass

Red Wine *chianti, merlot, montepulciano* 10.00

White Wine *pinot grigio, chardonnay* 10.00

Rose Wine *white, zinfandel* 10.00

## BIRRE

	<i>Imported</i>		<i>Domestic</i>
Corona	8.00	Bud Light	7.00
Heineken	8.00	Miller Light	7.00
Peroni	8.00		
Stella	8.00		

## DIGESTIVI

Amaretto Disaronno	12.00	Sambuca	12.00
Galliano	12.00	Vecchia Romagna	13.00
Liquore Strega	12.00	Grappa Caffo	12.00

## BEVERAGES

Coke	3.00	Bott. Sparkling W.	8.00
Diet Coke	3.00	Bott. Flat W.	8.00
Ginger Ale	3.00		

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## CAFFETTERIA

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Espresso  
Double Espresso  
Americano  
Latte  
Cappucino  
Macchiato  
Tea

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## DOLCI

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**Tartufo all'Amaretto**  
*amaretto truffle with nuts*

**Tartufo al Pistacchio**  
*chocolate pistachio truffle*

**Torta mousse al Cioccolato**  
*chocolate mousse cake*

**Sorbetto**  
*coconut, pineapple, orange, lemon*

**Tiramisù**  
*lady fingers with mascarpone cream*

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