

FATHER'S DAY MENU

SUNDAY, JUNE 18, 2017
OPEN ALL DAY FROM 11:00AM - 9:00PM

STARTERS

ZUPPA di CARCIOFI	11.0	homemade soup with local Guisti farms artichoke
INSALATA MISTA	9.0	fresh organic green salad in a vinaigrette dressing
CEASAR SALAD	11.0	romaine lettuce in a classic Caesar dressing (contains raw egg)
PROSCIUTTO con FRUTTA	14.0	thin slices of imported Italian Parma ham served with Parmigiano cheese
SALMONE AFFUMICATO	15.5	thin slices of smoked salmon with capers, lemon, fresh dill and EVOO
INSALATA CAPRESE	14.5	sliced tomatoes, fresh mozzarella, extra virgin olive oil
CALAMARI FRITTI	15.5	fried calamari served with a side of tartar sauce
BRUSCHETTA POMODORO	8.0	toasted bread topped with fresh tomato, basil and garlic
GARLIC BREAD	7.0	

PIZZA (pizza is made to order and topped with tomato sauce and mozzarella cheese)

MARGHERITA	17.0	tomato, mozzarella, oregano and fresh basil
PEPPERONI	17.0	sliced pepperoni
DELLA NONNA	18.0	fresh seasonal vegetables
TARTUFATA	18.5	Fontina cheese, arugula, prosciutto and truffle pesto
ALLA CALABRESE	18.0	homemade pork sausage and mushrooms

MAIN COURSE.

GNOCCHI DELLA CASA	19.0	homemade potato dumplings served with tomato or gorgonzola cheese sauce
LINGUINE DELLA BAIA	22.5	pasta sautéed with clams, calamari, scallops and shrimp in a light tomato and white wine sauce
PORCINI RAVIOLI	23.0	ravioli stuffed with porcini mushrooms and served in tartufo (truffle) sauce
SPAGHETTI CON POLPETTE	19.0	Spaghetti sauteed with homemade meatballs in a tomato sauce
CANNELLONI DI CARNE	20.5	homemade pasta shells stuffed with meat in a tomato béchamel sauce
POLLO PARMIGIANA	24.5	breaded chicken breast sautéed topped with Mozzarella cheese in tomato sauce
VITELLO AL MARSALA	29.0	veal scaloppine sautéed with mushrooms in a Marsala wine sauce
ARROSTO DI MAIALE	25.5	roasted pork tenderloin, stuffed with prosciutto and artichokes, served in a sage and white wine sauce
CALAMARI PICCATA	25.5	calamari steak sautéed with white wine, lemon, butter and capers
SALMONE DOLORES	29.5	fresh salmon sautéed with green peppercorns in a light cream brandy sauce
PESCE DEL GIORNO	A.Q.	fresh fish of the day
GAMBERI ALLA ROBERTO	29.5	prawns sautéed with garlic, white wine and capers in a spicy tomato sauce



Mezza Luna Restaurant (650) 728-8108
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Reservations Recommended