

L U N E T T A

Dine LA

October 1st - October 15th

amuse

Snake River Grass Fed Meatball

mascarpone polenta • stracciatella
heirloom tomatoes • parmesan

starters | choice of one

Frog Hollow Farms Pear Salad

wild arugula • point Reyes blue • radicchio
hazelnut vinaigrette

Maine Diver Sea Scallops GF

roasted maitake mushrooms • escargot butter

French Onion Soup

marinated filet of beef • roasted poblanos
gruyere • reggiano • organic sourdough

mains | choice of one

Mushroom Bucatini

black truffle • poached chino egg • reggiano

Crispy Mexican Sea Bass

citrus braised carnitas • sweet onion
summer corn • little neck clams
salsa verde • shaved radish herb salad

6-Hour Slow Cooked Osso-Buco GF

yukon gold fork smashed potatoes • carrots
asparagus • blistered cherry tomatoes
cipollini onion • zucchini
horseradish cream • natural jus

dessert | choice of one

Rum Caramelized Manzano Plantains

vanilla ice cream • cinnamon sugar puff
pastry • candied pecans

Chocolate Truffle Cake

fresh whipped cream

Fig Panna Cotta GF



ALL DAY
S.M.
DINING ROOM
AND BAR
CA.
CATERING

\$68 per person (minimum 2)
Wednesday - Saturday 5pm - 10pm
(we are closed Monday and Tuesday)

Available for Dine-in & Take-out
We kindly ask for no modifications & substitutions.
Some items may have limited availability.
Items listed gluten-free may not be celiac-free. .

 LunettaSM.com  [@LunettaSM](https://www.instagram.com/LunettaSM)

