



# LUNETTA

## DINNER MENU

TUESDAY - SATURDAY AFTER 5PM

### PASTAS

FUSILLI AL FERRETTO <i>v</i>	28
purple + belgian endive, chicory, swiss chard, preserved lemon, creamy almond pesto	
MUSHROOM FETTUCCINE <i>Vr</i>	31
white wine, thyme, roasted shiitake, fresh black truffle	
SPINACH RICOTTA EGGPLANT RAVIOLI <i>Vr</i>	28
creamy goat cheese, fresh mozzarella, ricotta, oven dried tomato, eggplant, baby spinach, marinara, basil	
HAND CUT PEPPEROSA GNOCCHI	22
NZ red crab, seasonal squash, tomato nage, herb breadcrumbs	
SEAFOOD RISOTTO MILANESE <i>gf</i>	34
NZ red crab, rock shrimp, local squid, english peas, lobster reduction	
BOLOGNESE PAPPARDELLE	33
housemade meat sauce, reggiano, fresh basil	

### SIDES

HONEY GLAZED AUBERGINE <i>gf</i>	15
harissa yogurt	
SAUTÉED BROCCOLINI <i>gf + v</i>	15
preserved lemons, hazelnut salsa macha	
TOMATO AVOCADO RED ONION <i>gf + v</i>	12
red wine vinaigrette	
MARKET SHISHITO PEPPERS <i>gf</i>	10
reggiano, lemon	
MADEIRA ROASTED MUSHROOMS	12
shaved black truffle, parsley, fresh reggiano	
PAELLA FRIED RICE	17
saffron bomba rice, rock shrimp, scallops, chistorra sausage	
FRESH CUT KENNEBEC FRIES	9
housemade chipotle aioli	
GRILLED ORGANIC OLIVE OR SOURDOUGH	7
white truffle butter	

### STARTERS

ROSEMARY CITRUS OLIVES <i>gf + v</i>	7
marinated spanish olives	
PAN CON TOMATE	19
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette	
GARDEN OF LITTLE GEM CAESAR	18
plum tomatoes, torn croutons, white anchovy dressing	
NOVA JARDINIÈRE <i>Vr</i>	19
smith farms lettuce, tomatoes, kalamata olives, marinated cucumbers, shaved sweet onion, marinated soft feta, lemon-herb vinaigrette	
NIÇOISE TOAST	19
seared ahi tuna, jammy egg, fingerling potato, castelvetrano olive, piquillo pepper vinaigrette, olive bread	
TUNA TARTARE	20
poached asparagus, sherry mustard vinaigrette, herbed breadcrumbs	
CRAB CAKE	20
maryland crab, rock shrimp, fresh corn relish, roasted red peppers, chives, house tartar, shaved cornichons	
CRISPY CALAMARI	17
fresno chili, black garlic plum aioli	
SNAKE RIVER MEATBALLS	19
creamy polenta, stracciatella cheese, heirloom tomato sauce, parmesan, fresh basil	

### ENTRÉES

WOOD GRILLED BBQ SALMON <i>gf</i>	37
herb potato purée, baby gold beets, green + yellow squash, haricot verts, cherry tomatoes	
GRILLED PEPPER CRUSTED AHI TUNA	37
baby bok choy, heirloom tomato, mushrooms, fresh squid ink spaghetti, scallion ponzu sauce, crispy vermicelli	
MADEIRA BRAISED BRICK CHICKEN <i>gf</i>	35
haricot verts, roasted grapes, cipollini onion, blistered cherry tomatoes, shaved heirloom carrots, verjus chicken sauce	
NIMAN RANCH PORK CHOP <i>gf</i>	37
creamy polenta, sautéed swiss chard, roasted apple chutney	
PETIT SHOULDER FILET <i>gf</i>	38
sweet corn confit, ancho chili sauce, cilantro herb gremolata, grilled scallion, natural reduction	
HERB ROASTED BONE-IN FILET-OF-BEEF	48
green garlic breadcrumb tomato, hand-cut kennebec fries	
N.Y. STEAK FOR TWO	96
22oz grass-fed argentinian steak, cast iron skillet potato gratin, blistered cherry tomatoes, brussels sprouts, crispy onion rings, cognac sauce	

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan) Vr (Vegetarian)



## COCKTAILS

**COSTA TAMARINDO 16**  
mezcal, fresh tamarind, agave, lime, chipotle salt

**HONEY RYDER 16**  
gin, pamplemousse, lemon, bubbles

**ALL DAISY 16**  
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters

**CHIPOTLE SOUR 16**  
bourbon, chipotle, agave, lemon, bitters

**MARIPOSA CALOR 17**  
hedonistas mezcal, amaro nonino, lime, firewater

**LA PASSION 18**  
condesa gin, passion fruit, blood orange, egg whites

**SALTED BUTTER 18**  
suntori toki whiskey, cocchi di torino, italicus, suze, grapefruit bitters

**EFFECTO 18**  
hedonistas mezcal, dubonnet, campari, aperol, bitters

## HOLD THE BOOZE

**PARK DAY 14**  
monday non-alcoholic gin, optimist fresh, cucumber, lime

**SPICE OF LIFE 14**  
seedlip spice, blood orange shrub, lemon, tonic

**ESPRESSO NO-TINI 16**  
seedlip, caffe luxxe espresso, vanilla demerara

## SAKE

Sake, Eclipse, Nova Brewing Co., CA 14/56  
Nanbu Bijin Junmai Daiginjo 16/64

## BEER

**DRAUGHT 10** SEAFARER 4.8%  
three weavers. kolsch

PACIFICO 4.5%  
mazatlan, mexican lager  
LITTLE BO PILS 4.4%  
smog city, czech style pilsner

SAPPORO 4.9%  
japan, japanese lager  
MULLIGAN 5.6%  
second chance, amber ale

HARP 5%  
ireland, euro pale ale  
ORDERVILLE 7.2%  
san diego, hazy ipa

310 BLONDE 4.8%  
santa monica, blonde ale  
GUINNESS 4.2%  
ireland, irish stout

### CAN / BOTTLE

ALLAGASH WHITE 8  
5.2% maine, witbier  
SHORELINE CIDER *gf* 7  
5.4% hibiscus blueberry  
cider

BOUNCE IPA 10  
7.1% california, west coast ipa

BITBURGER  
germany, nonalcoholic 7

## SPARKLING

Prosecco, Domus Picta, Treviso DOC, IT 14/56  
Brut Rosé, Domaine Collin, FR 15/60 ♦  
Pét'Nat, Pinot Noir, Pin'...OH! J.L. Denois, FR 15/60 ♦  
Champagne, Inspiration 1818, Charles Le Bel, FR 26/104  
Brut, GH Mumm, Champagne, FR 98  
Brut, Esterlin, Eclat, Champagne, FR (375ml) 52  
Brut, Iris, Willamette Valley, OR 78  
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml) 130 / (750 ml) 225  
Brut, Veuve Clicquot, Champagne FR 180  
Brut, Waris-Larmandier, Racines de Trois, FR 225 ♦  
Brut, Lallier, Millesime (2002) Champagne, FR 220 ♦

## WHITE

Sancerre, Domaine Gerard & Hubert Thiroit, FR 21/84  
Sauvignon Blanc, The Better Half, Marlborough, NZ 14/56  
Spanish Blend, Bernabeleva, Navaherreros, SP 15/60 ♦  
Cotes De Gascogne, Cuvee Marine, Menard, FR 13/52 ♦  
Chardonnay, Trefethen, Napa Valley, CA 16/64  
Albarino, Cadre, Edna Valley, CA 58 ♦  
Vermentino, il Monticello, Colli di Luni, IT 60  
Roero Arneis, Vietti, Piedmont, It 78  
Riesling, Hubert Meyer, Alsace, FR 45 ♦  
Gruner Veltliner, Weixelbaum, Kampta, AT 52 ♦  
Sauvignon Blanc, Cordon, Happy Canyon, CA 64  
Chablis, 1er Cru, Maison Champy, Bourgogne, FR 88  
Macon-Charnay, Pierre Vessigaud, Bourgogne, FR 64  
Chateauneuf Du Pape Blanc, Tour Saint Michel, FR 98  
Pouilly-Loche, Clos de Rocs, Les Quatre Saisons,FR 94 ♦  
Chardonnay, La Rinconada Vineyard, Aether, Sta. Rita Hills, CA 85 ♦  
Chardonnay, Foxen, Santa Maria Valley, CA 68 ♦  
Chardonnay, County Line, Sonoma Coast, CA 78 ♦

## ROSÉ / ORANGE

Château D'Ollières, Cotes de Provence, FR 16/64  
Domaine de Cala, Provence, FR 14/56  
Le Cengle, Côtes de Provence, FR 13/48  
Pinot Grigio Ramato, Conte Brandolini, IT 14/56 ♦  
Falanghina/Fiano, Orangotango, Paso Robles, CA 16/64 ♦  
Cartixà Vermell, Vila Abellus, Escabeces, Catalunya, SP 54 ♦

## RED

Pinot Noir, Aether, Santa Barbara, CA 18/72  
Valpolicella, Tasi Verona, IT 14/56 ♦  
Merlot/Cabernet, Les Garrigues, J.L. Denois, FR 15/60 ♦  
Cabernet Sauvignon, Eco Terreno, Alexander Valley 16/64  
Pinot Noir, J Christopher, Willamette Valley, OR 68  
Gavrey Chambertin, Rene Bouvier, FR 148 ♦  
Chianti, Terre di Corzano, Tuscany, IT 56 ♦  
Brouilly, Domaine de Bel-Air, Jean Marc Lafont, FR 65 ♦  
Beaujolais, Fleurie,Roche Guillon, Domaine de Fa,FR 84  
Super Tuscan, Viticcio Bolgheri, Tuscany, IT 68 ♦  
Garnacha, La Comarcal, Delmoro, Valencia, SP 55 ♦  
Malbec Reserva, Orfila, Mendoza, Uco Valley, AR 52  
Gigondas, Domaine Font-Sane, Rhone Valley, FR 80  
Tempranillo, Remelluri, Rioja Reserva, SP 98 ♦  
Grenache/Syrah, Lou Combaou, Cotes du Rhone, 56 ♦  
Syrah, L'Appel des Sereines, Francois Villard, FR 56 ♦  
Nebbiolo/Barbera, La Torrazza, Ferrando, Piedmont IT 58  
Merlot / Cabernet Franc, Chateau Chante, Alouette, Saint Emilion Grand Cru, FR 115  
Mantonegro, Ca'N Verdura, Mallorca, SP 76 ♦  
Barolo, Ca'Viola, Piedmont, IT 118 ♦  
Bordeaux, Petit Picoron, Sainte-Colombe, FR 68  
Bordeaux, Moulin de Riche, Saint Julien, FR 125  
Bordeaux Blend, Cuvelier Los Andes, Gran Vin, AR 110  
Chateauneuf Du Pape, Jean Royer, FR 98  
Cabernet / Zinfandel, VGS, Potelle Two, Napa, 185  
Cabernet Sauvignon, Jayson by Pahlmeyer, Napa, CA 180  
Cabernet Sauvignon, Adaptation, Napa, CA 190  
Cabernet Sauvignon, "The Mascot", Oakville (375ml) 120/ (750ml) 240

♦ (wines are natural / bio / organic / sustainable)