



LUNETTA

RUSTIC CALIFORNIA CUISINE
SANTA MONICA

STARTERS

ROSEMARY CITRUS OLIVES 10
marinated spanish olives (gf + v)

FROMAGE BOARD 22
fourme d'ambert, ash goat, machego, quince jam,
petite tender greens, dijon mustard vinaigrette,
grilled sourdough

TENDER GREEN JARDINIÈRE 18
plum tomatoes, fennel, sliced heirloom carrots,
radish, cucumbers, croutons, red wine
vinaigrette

LITTLE GEM CAESAR 20
plum tomatoes, chicory, torn croutons, white
anchovy dressing

HAWAIIAN AHI TUNA TARTARE 22
poached asparagus, sherry mustard vinaigrette,
herb breadcrumbs

ROCK SHRIMP CEVICHE 22
avocado, heirloom tomato, cucumber, pico de
gallo, market apple, jalapeño vinegar, cilantro
flower, lime tortilla crisps

FRENCH ONION SOUP 19
grilled hanger steak, gruyere, croutons

SNAKE RIVER MEATBALLS 22
creamy polenta, stracciatella cheese, heirloom
tomato sauce, parmesan, fresh basil

MAINS

MUSHROOM FETTUCCHINE 34
white wine, thyme, roasted shiitake,
fresh black truffle (vr)

BOLOGNESE PAPPARDELLE 35
hugo's housemade meat ragu, reggiano,
fresh basil

HANGER STEAK
FRITES 38
hand-cut kennebec fries, green garlic
breadcrumb tomato, wild arugula,
gloria's sweet maui onion

WOOD GRILLED BBQ
FAROE ISLAND SALMON 37
herb potato purée, baby gold beets, green +
yellow squash, cherry tomatoes, caper berries,
shaved apple fennel salad

SALMON CREEK FARMS
PORK CHOP 38
creamy polenta, sautéed swiss chard, pink lady
apple chutney, natural reduction

PAN ROASTED JIDORI CHICKEN 32
parsnips, red flame grapes, shaved reggiano,
preserved meyer lemon

WOOD GRILLED
ARTICHOKE 22
whole grain mustard aioli (gf)

FRESH-CUT
KENNEBEC FRIES 10
housemade chipotle aioli

GRILLED ORGANIC
SOURDOUGH 10
truffle butter

ROSEMARY CIABATTA 10
olive oil & balsamic (gf + v)

Girl Dinner \$35

MARTINI
classic aspen martini
your way

LITTLE GEM CAESAR
plum tomatoes, croutons,
reggiano, white anchovy dressing

+

FRESH CUT
KENNEBEC FRIES
lemon aioli, ketchup