



LUNETTA
RUSTIC CALIFORNIA CUISINE
SANTA MONICA

STARTERS

FROMAGE BOARD 22

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

GREEK 18

farmers market salanova, cucumbers,
tomatoes, feta, crushed green olives,
pickled onion, shaved sourdough,
lemon oregano vinaigrette

LITTLE GEM CAESAR 20

plum tomatoes, chicory, torn croutons,
white anchovy dressing

TENDER GREEN JARDINIÈRE 19

plum tomatoes, fennel, sliced
heirloom carrots, radish, cucumbers,
croutons, red wine vinaigrette (v)

ROSEMARY CITRUS OLIVES 10

marinated castelvetro olives
(gf + v)

AHI TUNA CRUDO 22

ojai pixies, yuzu passion fruit
shoyu, pickled fresno, serrano chili,
cilantro oil, rice crisp

WILD PACIFIC

SHRIMP COCKTAIL 24

clarified pico de gallo, shaved red
onion, celery, radish, cocktail
sauce, crispy blue corn tortilla

WOOD GRILLED

ARTICHOKE 22

whole grain mustard aioli,
lemon vinaigrette (gf)

CRAB CAKE 23

maryland crab, rock shrimp,
bloomsdale spinach, farmers market
red amaranth, confit kumquat,
cornichon aioli

SNAKE RIVER MEATBALLS 22

creamy polenta, stracciatella cheese,
heirloom tomato sauce, parmesan,
fresh basil, grilled sourdough

MAINS

MUSHROOM FETTUCCINE 34

roasted shiitake, wild arugula, spring peas,
reggiano, white wine truffle sauce,
fresh grated black truffle (vr)

SPAGHETTI BOLOGNESE 35

classic meat ragu, reggiano,
fresh tomato basil

SALMON CREEK
FARMS

PORK CHOP 42

creamy polenta,
sautéed bloomsdale
spinach, pink lady
apple chutney

WOOD GRILLED BBQ

FAROE ISLAND SALMON 37

herb potato purée, baby gold beets,
squash, cherry tomatoes, caper berries,
shaved apple fennel salad

PAN ROASTED JIDORI CHICKEN 34

braised baby fennel, wild arugula,
shaved reggiano, preserved meyer lemon,
creamed turnips, chermoula croutons

WOOD FIRED STEAKS

BLACK ANGUS
CENTER CUT FILET

8 oz | 64

MARINATED
HANGER STEAK

8 oz | 38

BRANDT PRIME
HAND-CUT RIBEYE

12 oz | 62

PINEAPPLE GINGER-SOY
GLAZE RIBEYE

16 oz | 82

GREEN GARLIC BREADCRUMB VALDIVIA FARMS TOMATO, WILD ARUGULA, MAUI SWEET ONION

ADDITIONS

BLISTERED ORGANIC
SPINACH 10

roasted garlic, e.v.o.o.
preserved meyer lemon (gf +v)

ROASTED JAPANESE
SWEET POTATOES 12

yuzu creme fraiche, bonito flakes (gf)

BABY WHITE BUTTON
MUSHROOMS 16

shaved reggiano, white wine
meyer lemon brown butter,
fresh parsley (gf)

WOOD GRILLED CAULILINI
& HEIRLOOM CARROTS 16

vegan almond coconut cream
(gf +v)

GRILLED ORGANIC
SOURDOUGH 10

truffle butter

ROSEMARY CIABATTA 10

olive oil & balsamic (gf + v)

FRESH-CUT
KENNEBEC FRIES 10

housemade chipotle aioli

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

We kindly ask for no modification or substitution. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies. gf (gluten Free) v (vegan)