



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 FETTUCCHINE 34

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

## SPAGHETTI BOLOGNESE 35

hugo's housemade meat ragu, reggiano, fresh basil

## SALMON CREEK FARMS

## PORK CHOP 42

creamy polenta, sautéed swiss chard, 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 GRILLED STEAKS

## BLACK ANGUS FILET

8 oz | 64

## HANGER STEAK

8 oz | 38

## FLANNERY KANSAS CITY

14 oz | 65

## R.R. RANCH RIBEYE

16 oz | 85

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

## SAUCES

+ white wine peppercorn + chimichurri butter + béarnaise

## 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