



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 SALANOVA 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

ROCK SHRIMP CEVICHE 24

avocado, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, 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)

LINGUINE BOLOGNESE 35

classic meat ragu, reggiano, fresh tomato basil

SALMON CREEK FARMS

PORK CHOP 42

creamy polenta, sautéed bloomsdale spinach, murray's farms apricot 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 N.Y. STRIP

12 oz | 66

BRANDT PRIME RIBEYE

14 oz | 70

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

SAUCES

+ white wine au jus + chimichurri butter + thai chili pineapple glaze

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 CHINESE BROCCOLI 16

meyer lemon sweet & sour (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)