

LUNETTA

RUSTIC CALIFORNIA CUISINE  
SANTA MONICA

STARTERS

FROMAGE BOARD 22

fourme d'ambert, ash goat, manchego,  
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 JARDINIERE 19

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

ROSEMARY CITRUS OLIVES 10

marinated castelvetrano olives  
(gf + v)

AHI TUNA CRUDO 22

ojai pixies, yuzu passion fruit  
shoyu, pickled fresno, serrano chili,  
wild cilantro blossom, 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, regier family  
farms peaches

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 36

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

GREEN GARLIC BREADCRUMB MUNAK FARMS TOMATO, WILD ARUGULA, MIRIN BRAISED TORPEDO ONION

SAUCES

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

ADDITIONS

WOOD GRILLED

BROCCOLINI 16

meyer lemon sweet & sour (v)

LOADED POTATO GRATIN 12

creme fraiche, bacon, chives (gf)

BLISTERED ORGANIC  
SPINACH 10

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

SWEET SUMMER CORN  
ON THE COB 15

cilantro lime onion butter

GRILLED ORGANIC  
SOURDOUGH 10

truffle butter

ROSEMARY CIABATTA 10

olive oil & balsamic (gf + v)

FRESH-CUT KENNEBEC FRIES 10

housemade chipotle aioli