DINNER TUES – SAT 5PM

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

TENDER GREEN JARDINIERE 19
plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette (v)

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

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

BEEF CARPACCIO 18
brandt filet, wild arugula, shaved reggiano, crispy garlic, sel de mer, grilled focaccia

ROCK SHRIMP CEVICHE 24
avocado, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, crispy blue corn tortilla

SEARED AHI TUNA 22
red peperoncino, salt cured olive vinaigrette, grilled focaccia

CRAB CAKE 23
maryland crab, rock shrimp, sweet & sour red cabbage, tartar sauce, crispy prosciutto, fresh herbs

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 swiss chard, market apple chutney

CLASSIC BURGER 24
brandt farms beef, old school cheddar, pickles, beefsteak tomato, lettuce, mustard aioli

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, crispy chermoula croutons

WOOD FIRED STEAKS

BRANDT CENTER CUT FILET
8 oz | 64

MARINATED BRANDT HANGER STEAK
8 oz | 42

BRANDT PRIME RIBEYE
14 oz | 70

GREEN GARLIC BREADCRUMB MUNAK FARMS TOMATO, WILD ARUGULA, SWEET ONION

SAUCES

+ white wine green peppercorn + chimichurri butter + shiitake mushroom au jus

ADDITIONS

BLISTERED ORGANIC SPINACH 10
roasted garlic, e.v.o.o. preserved meyer lemon (gf +v)

FIRE ROASTED BROCCOLINI 15
reggiano, lemon vinaigrette (gf)

ROASTED JAPANESE SWEET POTATOES 15
yuzu creme fraiche, bonito flakes (gf)

GRILLED ORGANIC SOURDOUGH 10
european butter

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

FRESH-CUT KENNEBEC FRIES 10
housemade chipotle aïoll

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 bourne illness. Items listed gluten-free may not be celiac-free.
Please let us know of any food allergies.gf (gluten Free) v (vegan)