

11040 Rancho Carmel Drive
San Diego, CA 92128

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cafelunasd@gmail.com
www.cafelunasd.com
(Online reservations available)

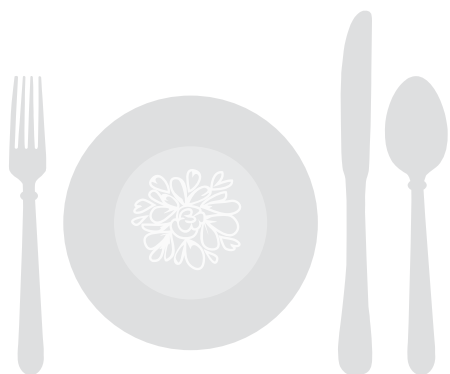
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Lunch Hours

Tuesday – Friday
11:00am - 2:00pm

Dinner Hours

Tuesday – Saturday
5:00pm – 9:00/*9:30pm
*Friday & Saturday(9:30)



Like Us on Facebook
www.facebook.com/CafeLunasd

Free wireless internet

**Consuming raw or uncooked meats or eggs
may increase your risk of food-borne illness*

*For larger orders catering menu pricing is available on-line
@ cafelunasd.com*

*A 72 hour advance notice is greatly appreciated
for pick-up orders.*



Traditional Italian Cuisine, Boutique Wines and Fine Spirits

the

Partito Progettista Party Planner



Pick-Up or *Delivery Only

Catering packages available from
\$30 per person and up.

*Delivery service includes set-up and delivery within
a 10 mile radius. Delivery orders subject to 20%
surcharge. Minimum order of \$200.

Please contact our catering department for
specific pricing and details!

Antipasti

		for 20 people
Italiano	Speck, Sopressata, Dry Salami, Chorizo Salami, Roasted Peppers, Marinated Sun-Dried Tomatoes, Olives, Shaved Parmesan, Garden Greens, Balsamic Vinaigrette	135
Misto Antipasti	Array of Roasted, Steamed, Grilled Vegetables, Caprese, Parmesan Sticks	105
Caprese	Roma Tomatoes, Burrata Mozzarella, Basil Leaves, Extra Virgin Olive Oil, Balsamic Reduction	105

Appetizers

Stuffed Mushrooms	Italian Sausage, Mozzarella, Parmesan, Bread Crumbs	3.25 ^{each}
Mild Italian Sausage	Sautéed Onions, with Pomodoro Broth	4.50 ^{1 link}
Grilled Asparagus	Goat Cheese & Prosciutto wrapped	3.00 ^{each}
Rosetta	Housemade Pasta, Ham, Swiss Cheese, Cream & Parmesan	2.75 ^{each}
Meatballs	With Pomodoro	3.50 ^{each}
Traditional Bruschetta	Fresh Roma Tomatoes, Basil, Garlic, Avocado, Extra Virgin Olive Oil, Balsamic Vinegar, served with Italian Crostinis	2.75 ^{each}

Bread & Celestial Sauce

25 for 20 people



Pasta Entrées

Fusilli Umbriaco	Pancetta, Onion, Vodka, Sautéed with Rose Cream	10 ^{min} /20 ^{min} 70/150
Penne Bolognese	Traditional Meat Sauce with Ground Filet Mignon, Parmesan	80/170
Penne Con Salciccia	Crumbled Italian Sausage, White Wine Cream, Parmesan	80/170
Penne Pomodoro	Choice of Traditional Basil Pomodoro or Diablo (<i>spicy</i>)	60/120
	<i>Below items not available as side</i>	140
Manicotti	Housemade Crepes, Ricotta, Spinach, Mozzarella, Pomodoro	210
Lasagna	Housemade Pasta, Layered Ground Filet Mignon Bolognese, Spinach, Ricotta, Mozzarella, Parmesan	

Insalate

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Della Luna	Radicchio, Red Leaf, Feta Cheese, Candied Walnuts, Creamy Raspberry Dressing	Serves 20 80
Della Casa	Red Leaf, Artichoke Heart, Tomatoes, Champagne Vinaigrette	70
*Di Caesar	Romaine, Parmesan, Crispy Capers, Toasted Pine Nuts, Traditional Creamy Caesar Dressing	80

Add Your Favorite to Your Insalate or Pasta

Add your 4 oz. choice 7 per person

Chicken | Shrimp | Salmon | Prosciutto

Panini

1/2 or Full Panini's Available

Served with Bowtie Pasta 1.50 per person
All Chicken is (free ranged) Mary's Chicken

Serves 20
Half/Full

Italiano	Speck, Sopressata, Dry Salami, Chorizo Salami, Provolone, Wild Arugula, Calabrian Chiles, Olive Ragot, Ciabatta Roll, Array of Roasted, Steamed, Grilled	160/210
Petto di Pollo	Pancetta, Roasted Peppers, Wild Arugula, Gorgonzola Cheese, Sun-Dried Tomato Aioli, Ciabatta Roll	160/210
Caprese	Roma Tomatoes, Burrata Mozzarella, Avocado, Basil, Wild Arugula, Ciabatta Roll	130/170



Entrées

All Chicken is (free ranged) Mary's Chicken

Pollo La Costa	Julienne Carrots, Green Onions, Mushrooms, Lemon Dijon Cream	Serves 20 230
Pollo Choice Marsala Picatta Limone	Served with choice of Marsala Cream Lemon White Wine Reduction <i>(add capers for Picatta Style)</i>	230
Pollo Parmesan	Baked with Mozzarella, Parmesan and Pomodoro	230
Pork Tenderloin	White Marble Pork Loin Smothered in our Famous Balsamic Shallot Reduction	280
Atlantic Salmon	Grilled Salmon Filet Paired with Blueberry Beurre Rouge	230
Chef's Seared Dry Rubbed Angus Tenderloin	Roasted Garlic Green Peppercorn Demi Glacé	340

Dolce

Each Dolce serves up to 14 people (we can score for serving).

Lemon Tart	A Zesty Lemon Delight in an Orange Pastry Shell, Raspberry Coulis Drizzle	50
Sour Cream Cheesecake	A Light, Fluffy-Style Cheesecake Graham Cracker Crust, Raspberry Coulis Drizzle	60
Chocolate Mousse	A True Taste of Heaven in this Rich, Fluffy Mousse Oreo Cookie Crust, Raspberry Coulis Drizzle	60
Carmel Apple Bread Pudding	Suggested served with Vanilla Ice Cream	40

Gluten-free & vegetarian menu items are also available by request.