



# LUNETTA

## DINNER MENU

TUESDAY - SATURDAY AFTER 5PM

### STARTERS

ROSEMARY CITRUS OLIVES <i>gf + v</i>	7
marinated spanish olives	
PAN CON TOMATE	19
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette	
GARDEN OF LITTLE GEM CAESAR	18
plum tomatoes, torn croutons, white anchovy dressing	
BOSTON BLT SALAD	19
boston lettuce, bacon, tomatoes, avocado, red onion, point reyes blue, fresh herbs, crème fraîche ranch	
TUNA TARTARE	20
poached asparagus, sherry mustard vinaigrette, herbed breadcrumbs	
CRAB CAKE	20
maryland crab, rock shrimp, fresh corn relish, roasted red peppers, chives, house tartar, shaved cornichons	
CRISPY EASTERN CALAMARI	17
fresno chili, black garlic plum aioli	
SNAKE RIVER MEATBALLS	19
creamy polenta, stracciatella cheese, heirloom tomato sauce, parmesan, fresh basil	

### SIDES

HONEY GLAZED AUBERGINE <i>gf</i>	15
harissa yogurt	
SAUTÉED BROCCOLINI <i>gf + v</i>	15
preserved lemons, hazelnut salsa macha	
TOMATO AVOCADO RED ONION <i>gf + v</i>	12
red wine vinaigrette	
MARKET SHISHITO PEPPERS <i>gf</i>	10
reggiano, lemon	
PAELLA FRIED RICE	17
saffron bomba rice, rock shrimp, scallops, squid, chistorra sausage	
FRESH CUT KENNEBEC FRIES	9
housemade chipotle aioli	
SWEET MAUI ONION RINGS	12
housemade ranch, ancho chili sauce	
GRILLED ORGANIC OLIVE OR SOURDOUGH	7
white truffle butter	
GLUTEN-FREE BRIOCHE	10
olive oil & balsamic	

### PASTAS

SPAGHETTINI ALLA CHECCA <i>v</i>	26
valdivia farms heirloom tomato, housemade marinara, fresh basil	
MUSHROOM FETTUCCINE <i>Vr</i>	31
white wine, thyme, roasted shiitake, fresh black truffle	
HAND CUT PEPPEROSA GNOCCHI	22
NZ red crab, summer squash, tomato nage, herb breadcrumbs	
BOLOGNESE PAPPARDELLE	33
housemade meat sauce, reggiano, fresh basil	

### ENTRÉES

WOOD GRILLED BBQ SALMON <i>gf</i>	37
herb potato purée, baby gold beets, green + yellow squash, haricot verts, cherry tomatoes	
JIDORI BRICK CHICKEN <i>gf</i>	36
early girl red + yellow tomatoes, roasted jalepeño, red onion, fresh summer corn, cilantro, tomatillo sauce, chicken jus	
NIMAN RANCH PORK CHOP <i>gf</i>	38
creamy polenta, sautéed mustard greens, roasted nectarines, natural reduction	
PETIT SHOULDER FILET <i>gf</i>	38
sweet corn confit, ancho chili sauce, cilantro herb gremolata, grilled scallion, natural reduction	
HERB ROASTED BONE-IN FILET-OF-BEEF	48
green garlic breadcrumb tomato, roasted market bermuda onion, hand-cut kennebec fries	

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan) Vr (Vegetarian)



## COCKTAILS

### COSTA TAMARINDO 16

mezcal, fresh tamarind, agave, lime, chipotle salt

### OAXACAN MAI TAI 18

oaxacan rum, mezcal, orgeat, mandarine napoleon, lime, pineapple

### ALL DAISY 16

blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters

### BULLE DE LA FRAISE 17

vodka, givens farms strawberries, basil, french bubbles

### MARIPOSA CALOR 17

hedonistas mezcal, amaro nonino, lime, firewater

### LA PASSION 18

condesa gin, blood orange, egg whites

### SALTED BUTTER 18

suntori toki whiskey, cocchi di torino, italicus, suze, grapefruit bitters

### EFFECTO NEGRONI 18

hedonistas mezcal, dubonnet, campari, aperol, bitters

## HOLD THE BOOZE

### PARK DAY 14

monday non-alcoholic gin, optimist fresh, cucumber, lime

### SPICE OF LIFE 14

seedlip spice, blood orange shrub, lemon, tonic

### ESPRESSO NO-TINI 16

seedlip, caffe luxxe espresso, vanilla demerara

## SAKE

Sake, Eclipse, Nova Brewing Co., CA 14/56

Nanbu Bijin Junmai Daiginjo 16/64

## BEER

### DRAUGHT 10

PACIFICO 4.5%  
mazatlan,  
mexican lager

SAPPORO 4.9%  
japan, japanese lager

HARP 5%  
ireland, euro pale ale

310 BLONDE 4.8%  
santa monica, blonde ale

BIG NOISE 4.6%  
oregon, lager

SEAFARER 4.8%  
three weavers, kolsch

LITTLE BO PILS 4.4%  
smog city, czech style  
pilsner

MULLIGAN 5.6%  
second chance,  
amber ale

ORDERVILLE 7.2%  
san diego, hazy ipa

GUINNESS 4.2%  
ireland, irish stout

### CAN / BOTTLE

ALLAGASH WHITE 8  
5.2% maine, witbier

BOUNCE IPA 10  
7.1% california, west  
coast ipa

BITBURGER 7  
germany, nonalcoholic

SHORELINE CIDER *gf* 7  
5.4% hibiscus blueberry  
cider

## SPARKLING

Prosecco, Domus Picta, Treviso DOC, IT 14/56

Pét'Nat, Brut Rosé, Pin'...OH! J.L. Denois, FR 16/64 ♦

Champagne, Inspiration 1818, Charles Le Bel, FR 26/104

Brut, Iris, Willamette Valley, OR 78 ♦

Brut, GH Mumm, Champagne, FR 98

Brut, Esterlin, Eclat, Champagne, FR (375ml) 52

Brut Rosé, Billecart-Salmon, Champagne, FR

(375ml) 130 / (750 ml) 225

Brut, Veuve Clicquot, Champagne FR 180

Brut, Waris-Larmandier, Racines de Trois, FR 225 ♦

Brut, Lallier, Millesime (2002) Champagne, FR 220 ♦

## WHITE

Sancerre, Domaine Gerard & Hubert Thiro, FR 21/84

Sauvignon Blanc, Priest Ranch, Napa Valley, CA 16/64

Spanish Blend, Bernabeleva, Navaherres, SP 15/60 ♦

Chardonnay, Trefethen, Napa Valley, CA 16/64

Assyrtiko, Alexakis, Crete, EL 44 ♦

Vermentino, il Monticello, Colli di Luni, IT 60 ♦

Campanelle, Falanghina, Casa Setaro, Napoli, IT 56

Roero Arneis, Vietti, Piedmont, It 78

Gruner Veltliner, Weixelbaum, Kampta, AT 52 ♦

Cortese, Gavi, Tenuta Olim Bauda, Piedmont, IT 56 ♦

Sauvignon Blanc, Cordon, Happy Canyon, CA 64

Macon-Charnay, Pierre Vessigaud, Bourgogne, FR 64

Pouilly-Loche, Clos de Rocs, Les Quatre Saisons, FR 94 ♦

Chardonnay, Lumen, Santa Barbara County, CA 68 ♦

Chardonnay, County Line, Sonoma Coast, CA 78 ♦

## ROSÉ / ORANGE

Château D'Ollières, Cotes de Provence, FR 16/64

Domaine de Cala, Provence, FR 14/56

Pinot Noir Rosé, Frey, Rheinhessen, GER 12/48

Falanghina/Fiano, Orangotango, Paso Robles, CA 16/64 ♦

Cartixà Vermell, Vila Abellus, Escabeces, Catalunya, SP

54♦

Semi-Sparkling Orange, Domaine Glinavos, Paleokerisio,  
(500ml) EL 35 ♦

## RED

Pinot Noir, Aether, Santa Barbara, CA 18/72

Gringolino, Isolavilla, Tenuta Olim Bauda, Piedmont, IT  
15/60 ♦

Cabernet Sauvignon, Eco Terreno, Alexander Valley 16/64

Valpolicella, Tasi Verona, IT 14/56 ♦

Pinot Noir, J Christopher, Willamette Valley, OR 68

Gevrey Chambertin, Rene Bouvier, FR 148 ♦

Chianti, Terre di Corzano, Tuscany, IT 56 ♦

Brouilly, Domaine de Bel-Air, Jean Marc Lafont, FR 65 ♦

Beaujolais, Fleurie, Roche Guillon, Domaine de Fa, FR 84

Monica di Sardegna, Oltreluna, Pala, IT 56

Super Tuscan, Viticcio Bolgheri, Tuscany, IT 68 ♦

Garnacha, La Comarcal, Delmoro, Valencia, SP 55 ♦

Malbec Reserva, Orfila, Mendoza, Uco Valley, AR 52

Gigondas, Domaine Font-Sane, Rhone Valley, FR 80

Tempranillo, Remelluri, Rioja Reserva, SP 98 ♦

Grenache/Syrah, Lou Combaou, Cotes du Rhone, 56 ♦

Syrah, L'Appel des Sereines, Francois Villard, FR 56 ♦

Nebbiolo/Barbera, La Torrazza, Ferrando, Piedmont IT 58

Merlot / Cabernet Franc, Chateau Chante, Alouette,  
Saint Emilion Grand Cru, FR 115

Spanish Red Blend, Mas Marer Monstant, Catalonia, SP 44

Mantonegro, Ca'N Verdura, Mallorca, SP 76 ♦

Barolo, Ca'Viola, Piedmont, IT 118 ♦

Bordeaux, Petit Picoron, Sainte-Colombe, FR 68

Bordeaux, Moulin de Riche, Saint Julien, FR 125

Bordeaux Blend, Cuvelier Los Andes, Gran Vin, AR 110

Chateaneuf Du Pape, Jean Royer, FR 98

Cabernet / Zinfandel, VGS, Potelle Two, Napa, 185

Cabernet Sauvignon, Priest Ranch, Napa, CA 92

Cabernet Sauvignon, Jayson by Pahlmeyer, Napa, CA 180

Cabernet Sauvignon, Adaptation, Napa, CA 190

Cabernet Sauvignon, "The Mascot", Oakville  
(375ml) 120/ (750ml) 240

♦ (wines are natural / bio / organic / sustainable)