

PASTA SPECIALTIES

- Homemade Baked Stuffed Lasagna**\$15.95
Layered with our three cheese combination of mozzarella, ricotta & parmigiana, we then incorporate hot sausage, sliced ham & imported pepperoni & finish with our homemade meatsauce
- Manicotti**.....\$15.95
Tender pasta stuffed with fresh ricotta cheese then baked with mozzarella cheese and topped with meatsauce
- Eggplant Parmigiana**.....\$15.95
Eggplant sliced thin, lightly breaded and fried to a golden brown, then baked with fresh mozzarella and served with your choice of spaghetti or ziti and topped with tomato sauce
- Baked Stuffed Shells**\$15.95
Pasta shells stuffed with fresh ricotta, mozzarella and parmigiana cheese, baked and topped with tomato sauce and meatsauce
- Fettuccini Alfredo**\$15.95
*Our sweet blend of butter, heavy cream and parmigiana cheese tossed with fresh fettuccini and broccoli florets
(Add grilled Chicken \$4.25)*
- Linguini with White or Red Clam Sauce**.....\$18.95
Our clam sauce is homemade with fresh garlic, baby clams and tossed with fresh littlenecks and mussels
- Linguini Valencia (Fruite De Mare)**\$24.95
Fresh scallops, haddock, shrimp, calamari, littlenecks & mussels tossed with marinara sauce over linguini
- Linguini Medley**\$22.95
Fresh scallops, shrimp and mussels tossed with linguini in our white clam sauce with littlenecks
- Linguini with Mussels**\$17.95
Fresh mussels tossed with our garlic and wine cream sauce or marinara sauce served over linguini
- Tripe Dinner**.....\$17.95
Tender tripe slowly cooked in tomato sauce,, red pepper flakes and grated parmigiana cheese over linguini
- Chicken, Broccoli & Ziti**.....\$17.95
Chicken Tenderloins sautéed in olive oil, butter & a hint of garlic tossed with fresh broccoli, ziti & grated pecorino romano

CLASSIC PASTA

- Spaghetti, Ziti or Linguini**.....\$13.95
Served with one of the following: 2 Meatballs, 2 Hot Italian Sausage or Homemade Meatsauce.

RAVIOLIS

- Cheese, Meat or Spinach Ravioli**.....\$15.95
*Its your choice - have just one kind or mix any two kinds, or you can have the assortment dish with all three kinds
All of our Ravioli are topped with our homemade tomato and meatsauce.
(For Vegetarians, our Ravioli can be topped with marinara sauce instead of meatsauce)*

VEGETARIAN PASTA SPECIALTIES

- Aglie E Olio**\$13.95
Your choice of spaghetti, linguini or ziti tossed with a healthy combination of garlic sautéed in extra virgin olive oil
- Pasta Marinara**.....\$13.95
Your choice of spaghetti, linguini or ziti tossed with Marinara sauce (a meatless sauce) made with fresh tomatoes and garlic.
- Pasta Primavera**.....\$15.95
Penne pasta tossed with fresh broccoli, summer squash and zucchini with your choice of Alfredo, Aglio E Olio or Marinara Sauce

You can add a delicious sliced breast of grilled chicken to any of our vegetarian entrées for only \$4.25

All of the entrées above are served with Nona's homemade bread and your choice of our traditional house salad or homemade minestrone or chicken soup

All substitutions are subject to a price increase and sharing entrees is not allowed.

GOURMET VEAL SPECIALTIES

Veal Saltimbocca	\$21.95
<i>Veal medallions sautéed with fresh mushrooms and topped with prosciutto in a delicious beef au jus reduction</i>	
Veal Francais	\$21.95
<i>Veal medallions dipped in egg batter and sautéed with fresh mushrooms in a delicious white wine and lemon butter sauce</i>	
Veal Marsala	\$21.95
<i>Veal medallions sautéed with fresh mushrooms in a delicious imported Marsala wine reduction</i>	
Veal Scallopini	\$21.95
<i>Veal medallions sautéed with fresh onions, mushrooms and red and green peppers then finished in a light tomato sauce</i>	
Veal and Pork Tenderloin Scallopini	\$17.95
<i>Tender slow stewed veal and pork tenderloin with fresh peppers and mushrooms in a delicious tomato sauce</i>	
Veal Picatta	\$21.95
<i>Veal medallions sautéed with fresh mushrooms in a delicious white wine and lemon butter sauce (<u>Capers are by request only</u>)</i>	
Veal Rollatini	\$21.95
<i>Veal medallions rolled with fresh prosciutto & mozzarella cheese and baked in a zesty tomato & au jus sauce with fresh mushrooms</i>	
Veal Cutlet	\$17.95
<i>Tender, hand pounded, milk fed veal top cutlet fried and topped with tomato sauce</i>	

All of the entrées above are served over Spaghetti, Ziti or Linguini or with your pasta on the side topped with tomato sauce.

Veal Al Capone	\$21.95
<i>Two 4 oz Veal Steaks broiled and stuffed with fresh provolone, roasted red peppers and mozzarella cheese and finished with a mushroom au jus sauce served with a side of spaghetti, ziti or linguini with tomato sauce</i>	

OUR BEST SELLERS

Veal Parmigiana	\$18.95
<i>Tender, hand pounded, milk fed veal top cutlet fried then baked with mozzarella cheese served with your choice of spaghetti or ziti and topped with our tomato sauce</i>	
Chicken Parmigiana	\$17.95
<i>A delicious boneless breast of chicken, breaded and fried crisp then baked with fresh mozzarella cheese served with spaghetti, ziti or linguini and topped with our tomato sauce</i>	

CHICKEN SPECIALTIES

Chicken Picatta	\$18.95
<i>Boneless chicken breast sautéed with fresh mushrooms in a delicious white wine and lemon butter sauce (<u>Capers by request only</u>)</i>	
Chicken Francais	\$18.95
<i>Boneless chicken breast dipped in egg batter and sautéed with fresh mushrooms in a delicious white wine and lemon butter sauce</i>	
Chicken Saltimbocca	\$18.95
<i>Boneless chicken breast sautéed with fresh mushrooms and topped with prosciutto in a delicious beef au jus reduction</i>	
Chicken Marsala	\$18.95
<i>Boneless chicken breast sautéed with fresh mushrooms in a delicious imported marsala wine reduction</i>	
Chicken Cacciatore	\$17.95
<i>Chicken tenderloins sautéed with fresh onions, mushrooms, red and green peppers in a delicious tomato sauce</i>	
Chicken Scampi	\$17.95
<i>Tender Chicken with fresh garlic, onion, white wine, lemon and butter over linguini with broccoli florets & grated parmesan</i>	
Chicken Cutlet	\$16.95
<i>Tender boneless breast of chicken breaded and fried crisp and served with spaghetti or ziti then topped with tomato sauce.</i>	

*All of the entrées above are served over Spaghetti, Ziti or Linguini or with your pasta on the side topped with tomato sauce.
All of the entrées above are served with Nona's homemade bread and your choice of our traditional house salad or homemade minestrone or chicken soup*

All substitutions are subject to a price increase and sharing entrees is not allowed.

SEAFOOD SPECIALTIES

CAPE COD STYLE

- Shrimp Parmigiana**.....\$21.95
4 jumbo shrimp baked with fresh mozzarella in our zesty marinara sauce over spaghetti or ziti
- Italian Haddock**.....\$20.95
Fresh haddock baked in marinara sauce and served over spaghetti or ziti (Add cheese for \$1.00)
- Broiled Haddock**.....\$20.95
Fresh haddock broiled with seasoned crumbs in a lemon butter wine sauce and served with coleslaw and your choice of potato
- Baked Stuffed Shrimp**.....\$21.95
4 jumbo shrimp stuffed with our homemade crabmeat dressing and served with coleslaw and your choice of potato
- Baked Seafood Delight**.....\$22.95
Fresh scallops, haddock and 2 shrimp stuffed with our crabmeat dressing and served with coleslaw and your choice of potato
- Shrimp Scampi**.....\$21.95
4 jumbo shrimp with fresh garlic, onion, white wine, lemon and butter over linguini with broccoli florets & grated parmesan

FRIED SEAFOOD

Our Frying Oil is TRANS FAT Free

All fried Seafood Dinners are generous portions & come with homemade coleslaw and french fries

- Fried Haddock Plate.....\$20.95 Fried Clam Plate.....\$21.95 Fried Scallop Plate.....\$20.95*
Fried Jumbo Shrimp (4).....\$21.95 Fried Calamari Dinner.....\$17.95
Combo Platter Choice of any 2 from above.....\$21.95

Fried Seafood Platter
2 Jumbo Shrimp, Scallops, Calamari, Haddock and Clams
\$28.95 (enough for 2)

BEEF, LAMB AND PORK

- 14 oz New York Sirloin**.....\$25.95*
This hand cut all natural sirloin will be cooked to your perfection and served with sliced tomatoes.
- 14 oz Sizzling New York Sirloin**.....\$27.95*
Our same 14 oz Hand Cut all natural sirloin served on a sizzling platter with onions & red & green Peppers.
- 10oz Filet Mignon**.....\$28.95*
The finest cut of steak on the market cooked to your perfection and served atop garlic toast
- Rack of Lamb**.....\$25.95*
12 oz Rack seasoned with rosemary and served with mint jelly
- Pork Chops**.....\$17.95*
Two Jumbo 9 oz boneless pork chops broiled and served with applesauce

*All of the above are served with your choice of potato and vegetable,
Nona's homemade bread and your choice of our traditional house salad or homemade minestrone or chicken soup
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CHILDREN'S MENU

Spaghetti or Ziti with your choice of either 2 Meatballs, 2 Sausage, Meatsauce, Butter or just plain..... \$5.95

<i>Kids Fish n Chips w/ Coleslaw.....</i>	<i>Grilled Cheese w/FF & Pickle.....</i>
<i>Fried Scallops w/FF & Coleslaw.....</i>	<i>Hamburger 8 oz w/FF & Pickle.....</i>
<i>Fried Calamari w/FF & Coleslaw.....</i>	<i>Cheeseburger 8 oz w/FF & Pickle.....</i>
<i>Jumbo Hot Dog boiled or grilled w/FF & Pickle</i>	
<i>Veal or Chicken Parmigiana with Spaghetti, Ziti or Linguini.....</i>	
<i>Chicken Tenders w/FF & tomato dipping sauce.....</i>	
<i>Cheese or Meat Ravioli topped with Meatsauce.....</i>	

(OUR CHILDREN'S MENU IS RESERVED FOR CHILDREN 12 AND UNDER ONLY)

SIDE ORDERS

(SIDE ORDERS ARE ONLY AVAILABLE WHEN ACCOMPANIED BY A MAIN COURSE)

<i>Veal Cutlet w/ tomato sauce.....</i>	<i>Pasta w/ Marinara Sauce.....</i>
<i>Veal Parmigiana w/ tomato sauce</i>	<i>Spaghetti, ziti or linguini</i>
<i>Chicken Cutlet w/ tomato sauce</i>	<i>Side of tomato sauce for dipping</i>
<i>Chicken Parmigiana w/ tomato sauce.....</i>	<i>Two hot Italian sausage</i>
<i>Pasta w/ tomato Sauce</i>	<i>Three Meatballs</i>
<i>Spaghetti, ziti or linguini</i>	<i>French Fries.....</i>
<i>Pasta Aglio E Olio</i>	<i>Eggplant Parmigiana w tomato sauce.....</i>
<i>Spaghetti, ziti or linguini</i>	<i>Side of hot or cold vegetables</i>
<i>Pasta w/ Meatsauce</i>	<i>Baked potato</i>
<i>Spaghetti, ziti or linguini</i>	<i>Meatsauce</i>

SUBSTITUTIONS

<i>French onion soup instead of house salad ..</i>	<i>Caesar salad instead of house salad.....</i>
<i>Clam Chowder instead of house salad</i>	<i>Pasta instead of potato or vegetable</i>
<i>Pasta instead of potato and vegetable.....</i>	

BEVERAGES

<i>Coffee (Bottomless).....</i>	<i>Soda (Pepsi, Diet Pepsi, S. Mist, Orange & Ginger Ale).....</i>
<i>Tea (Bottomless).....</i>	<i>Iced Tea / Lemonade.....</i>
<i>Milk..... Kids Milk.....</i>	<i>Chocolate Milk.. Kids Choc Milk.....</i>
<i>Juice (Cranberry, Orange and Apple).....</i>	<i>Ice Coffee (in season only).....</i>
<i>Espresso.....</i>	<i>Cappuccino.....</i>

San Pellegrino.....\$2.95 250ml & \$5.95 500ml
(Kids Soda & Juice get free refills)

If you enjoy our homemade bread, take home a loaf for only \$4.50

Open seven days a week for Lunch and Dinner at 11 am
Winter Hours: *11 a.m. till 9 p.m. Sunday – Thursday*
 11 a.m. till 10 p.m. Friday & Saturday
Summer Hours: *11 a.m. till 10 p.m. Sunday – Thursday*
 11 a.m. till 11 p.m. Friday & Saturday

Phone # 508-759-4667

Fax # 508-759-2498

*All substitutions are subject to a price increase and sharing entrees is not allowed.
Please see our back page for helpful ordering tips and new information on the Mezza Luna banquet and catering facilities*

SAUCE DEFINITIONS

These definitions will help you understand which sauces are for you.

Tomato Sauce: *our most widely used sauce, made with a pork base. This is the most traditional Italian sauce.*

Meatsauce: *a blend of fresh ground beef and pork in a rich tomato sauce*

Marinara Sauce: *a light tomato sauce made with fresh tomatoes and garlic. This sauce has no meat ingredients.*

Aglio E Olio: *fresh garlic sautéed in extra virgin olive oil - a very healthy choice*

We at the Mezza Luna want to remind you we are open every holiday except Christmas
On every major holiday we offer our Famous Prime Rib amongst a wonderful array of delicious entrées.

MEAT TEMPERATURE CHART

Rare: *very red with a cool center*

Medium Rare: *red with a warm center*

Medium: *Pink*

Medium Well: *Very little pink with some moisture*

Well: *Thoroughly cooked, no pink, usually dry*

***Sorry, but we will not be responsible for medium well and well cooked meat.
And we also do not suggest ordering your meat well done.***

We at the Mezza Luna pride ourselves as being one of Cape Cod's finest restaurants, specializing in serving authentic Italian entrées with the comforts of feeling right at home. Through the course of time we have expanded to include a wonderful assortment of banquet menus and extensive catering menus.

We offer a wide variety of Ala Carte and buffet menus for any and all types of functions. Company Christmas parties, weddings, wedding rehearsals, baby showers, christenings, bridal showers, birthday parties, bereavements and corporate meetings are just a few examples. We accommodate all functions, big and small. If you are responsible for organizing an event, let us do the work for you - our menus are customizable and very reasonable.

We also have an extensive full course catering menu offering delicious appetizers, salads, soups and a wide variety of entrées. If you are having guests at your home or going to a company outing or whatever your need may be, we are your catering specialists.

For any information regarding our menus, hours of operation, banquet facilities and availability, or if you have any questions, comments or complaints feel free to call Meaghan O'Brien directly at **508-759-4667** or you can email me at www.mezzalunarestaurant.com.

Thank you for dining at the Mezza Luna

We Gladly Accept MasterCard, Visa and American Express We do not accept personal checks

Sorry, but separate checks are not allowed

Our Complete Menu is available for Take Out

Management reserves the right to add 20% gratuity to all parties of six or more

Our Gift Certificates are a great gift idea and they can be purchased at anytime

As a courtesy to our other guests we ask that you please turn off your cell phone and only use it outside

Please remember, "Consuming raw or undercooked meats, seafood, Shellfish, poultry or eggs may increase the risk of food borne illness"