

Sole Luna Dinner Menu

Happiness is homemade

Specialties

Shrimp Lobster Ravioli \$24
Lobster stuffed ravioli served with sautéed shrimp in a lemon-butter white wine sauce.

NEW SOLELUNA BURGER \$16
Fresh Angus Beef, Cheese, Caramelized Balsamic Onions, Lettuce, and Tomato on a European Brioche Bun, served with your choice of roasted potatoes, side of salad.

Caramelle Vecchia Modena \$22
Stuffed pasta with ricotta and spinach, served in a light cream sauce with crispy bacon finished with balsamic reduction and shaved Parmesan.

VEGAN Gf Garden Ravioli \$21
A Vegan Gluten free Ravioli filled with zucchini, mushrooms, bell peppers, light onions, herbs and coconut cream cheese served with our signature slow cooked marinara sauce.

Appetizers and Salad

Marinara sauce & bread (V) \$8

VEGAN Steamed Broccoli \$6

VEGAN Bruschetta (V) \$8
Toasted bread, topped with tomatoes, garlic, basil.

NEW Burrata e Prosciutto \$15
Fresh burrata cheese, prosciutto di Parma, in a bed of arugola finished with balsamic glaze

Antipasto Emiliano \$18
Prosciutto Parma, Prosciutto Cotto, Pancetta, Speck, Cheese.

NEW Truffle Parmesan Skinny Fries \$9
Skinny oven baked fries finished with truffle olive oil and Parmesan Cheese .

Insalata Mista (V) \$6
Mixed greens, tomatoes, carrots home made dressing.

Caprese Salad (V) \$12
Fresh mozzarella, sliced tomatoes, fresh basil topped with extra virgin olive oil.

Avocado Chicken \$16
Mixed greens, chicken strips, avocado, cherry tomato, crispy bacon and our signature house dressing.

NEW Salmon Spinach Avocado Salad \$15
Spinach ,Smoked Salmon, Steamed Broccoli, Carrots, Cherry Tomatoes, Toasted Almond in a Lemon Vinaigrette.

Add Avocado,Chicken,Shrimp,Smoked Salmon \$4

Add Mushroom, Veggie, Olives, Onion \$1

Pasta

PASSPORT CARD

♥ Made Here Lasagna Classica \$17
Layers of fresh pasta, Ragu' Bolognese, béchamel, topped with marinara sauce.

Fettuccine Alfredo \$19
Fettuccine served with light Alfredo sauce, Parmesan cheese, with Shrimp or Chicken or Smoke Salmon.

Tagliatelle alla Bolognese \$16
Fettuccine pasta with our home made meat Ragu Bolognese

Caramelle (V) \$18
Fresh Ravioli stuffed with ricotta cheese and spinach, served with butter and sage.

Tortellini \$18
Fresh pasta stuffed with mixed meat, served with light Parmesan cheese cream sauce.

Truffle Porcini Ravioli (V) \$21
Mushroom Ravioli served in a truffle light sauce and Parmesan cheese.

Gnocchi Nonna Rosa (V) \$18
Homemade potato gnocchi served in a light cream pink sauce, finished with Parmesan cheese.

Pasta California \$18
Penne Pasta served with Homemade pesto sauce and chicken strips finished with Parmesan cheese.

Gf Pasta Gluten Free \$16
Choice of marinara sauce, butter and Parmesan, light cream.

Entrées

PASSPORT CARD

Eggplant Parmigiana (V) \$18
Layers of grilled eggplant, smoked mozzarella, marinara sauce served with side of salad

Artichoke Chicken Bocconcini \$19
Chicken Breast Bites cooked with Artichoke Hearts served with a side of Salad.

Ahi Tuna Fillet \$22
Sesame crusted grilled Tuna Fillet, served over a bed of mixed green salad and sliced fresh tomatoes.

Salmone alla Livornese \$23
Fresh Salmon fillet, green and black olives, capers, red onion, fresh tomatoes, served with a side of vegetables

❧ Soups ❧

Minestrone	\$9
Salmon Chowder	\$9

❧ Flat Bread ❧

NEW FOUR CHEESE BROCCOLI	\$15
Pesto sauce, broccoli, mozzarella, smoked cheese, feta, Parmesan Cheese	
AVOCADO CAPRESE (V)	\$15
Mozzarella, Cherry Tomatoes, Avocado, balsamic glaze.	
WHITE TRUFFLE	\$15
Mozzarella, Mushroom and Truffle Olive Oil	
HAM and ARTICHOKE	\$15
Mozzarella, Prosciutto Cotto, Artichoke	
PANCETTA	\$15
Mozzarella, Pancetta, shaved Parmesan.	

❧ Pizza ❧

Margherita (V)	\$11
Tomato sauce, mozzarella, fresh basil.	
Pepperoni	\$13
Tomato sauce, mozzarella, pepperoni.	
San Diego	\$16
Tomato sauce, mozzarella, ham, sausage, mushroom.	
Coronado (V)	\$15
Smoked mozzarella, grilled vegetables, tomato sauce	
Sunset Cliff	\$16
Tomato sauce, mozzarella, prosciutto di Parma, arugula, shaved Parmesan.	
VEGAN Vegan Margherita	\$14
Tomato sauce, vegan mozzarella, fresh basil.	

Cauliflower GF and Vegan Crust add	\$4
Add chicken, shrimp, smoked salmon, Prosciutto	\$4
Add Ham, Sausage, Pepperoni, Cheese	\$2
Add Mushroom, Veggie, Onion, Pesto	\$1

❧ Dessert ❧

Made Here Homemade Tiramisu	\$8
Made Here Homemade Crème Brulee	\$8
GF Lava Chocolate Cake	\$8
Made Here Sicilian Cannoli	\$8
Affogato al caffè	\$8

❧ Happy Hour Menu ❧

AVAILABLE DAILY 3.00PM - 5.30PM

VEGAN Bruschetta (V)	\$7
Grilled bread rubbed with garlic, topped with cherry tomatoes and fresh basil.	
Caprese (V)	\$8
Fresh mozzarella, sliced tomatoes, fresh basil topped with EVOO	
½ Tagliatelle & Salad	\$12
Tagliatelle with Bolognese Sauce served with a side of House Salad	
½ Spaghetti & Salad	\$12
Spaghetti served with marinara Sauce and a side of House Salad	
½ Lasagna & Salad	\$12
Spaghetti al pesto (V)	\$12
Spaghetti pasta served with Homemade pesto sauce finished with Parmesan cheese.	
Margherita Pizza (V)	\$8
Tomato sauce, mozzarella, fresh Basil.	

❧ Happy Hour Drink ❧

AVAILABLE DAILY 3.00PM - 5.30PM

House Spirits & Soda	\$5
House Cabernet	\$5
House Chardonnay	\$5
Beers	\$5

❧ Beer ❧

Stella Artois	\$6
Elysian IPA	\$6
Menabrea Lager	\$6
Menabrea Amber	\$6

❧ Beverages ❧

PELLEGRINO 500ml	\$4
FRESHLY BREWED ICED TEA	\$3
SODA (Coke, Diet Coke, Sprite)	\$3
ARNOLD PALMER	\$4
JUICES	\$4
SHIRLEY TEMPLE	\$4

❧ Coffee Beverages ❧

Espresso	\$3
Americano	\$4
Cappuccino	\$4
Latte	\$4
Hot Tea	\$3