

# Luna Downtown Stuart

49 SW Flagler Ave 34994-2148 · +17722880550 · Updated: Jan 14, 2026

[View online menu](#)



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## SPECIAL ANNOUNCEMENTS 1

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### Scam Alert

There has been some recent confusion due to third party delivery companies accepting orders on behalf of Luna. We would like to remind everyone that Luna does NOT partner with any of these third party delivery companies (Grubhub, UberEats, DoorDash...etc). If you find our information up on any of their services please be advised it has been posted without our knowledge or consent; IT IS A SCAM! We do not allow orders to be picked up by third party delivery companies; There have been numerous problems with these companies delaying deliveries, getting the order wrong, or not paying for the orders. If you'd like to order for pick up you must call Luna directly at 772-288-0550. If you'd like to send a friend or family member to pick up food, we would be happy to process your credit card payment over the phone directly. We understand that some people may not be able to order from us because of this. In that event we hope that who ever you order from treats you well and you enjoy your meals. Thank you everyone for your understanding!

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## WEEKLY DINNER SPECIALS 7

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### Sunday - Seafood Fra Diavolo \$31.45

Jumbo shrimp, mussels, and clams sautéed in a spicy marinara sauce and served over Classic pasta.

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### Monday - Pasta Caprese \$24.45

Fresh mozzarella, fresh tomatoes and fresh basil sautéed in a garlic and oil sauce, then tossed with Classic pasta.

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### Tuesday - Veal Sorentino \$31.95

Breaded veal layered with eggplant, prosciutto, and ricotta cheese, then baked with marinara sauce and mozzarella cheese. Comes with side of Classic pasta or broccoli for \$3.95

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### Wednesday - Pasta Florentine \$24.45

Fresh spinach, mushrooms, and tomatoes sautéed in a garlic and oil sauce, then tossed with Classic pasta.

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### Thursday - Shrimp Verde \$29.45

Jumbo shrimp sautéed in a creamy pesto sauce and served over Classic pasta.

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### Friday - Chicken Toninno \$26.95

Chicken breast sautéed in a lemon & white wine sauce then baked with broccoli, prosciutto and provolone cheese. Comes with Classic pasta or broccoli for \$3.95

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### Saturday - Baked Chicken Pesto \$27.45

Sautéed chicken breast covered with pesto sauce, then layered with slices of fresh tomatoes and fresh mozzarella cheese, then baked just enough to slightly melt the cheese. Comes with Classic pasta or broccoli for \$3.95

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## APPETIZERS 8

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### Baked Meatballs \$11.95

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### Mussels Marinara \$15.95

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<b>Fried Calamari</b>	<b>\$14.95</b>
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<b>Baked Clams</b>	<b>\$13.95</b>
shucked in casserole	
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<b>Mozzarella Sticks</b>	<b>\$10.95</b>
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<b>Zucchini Fries</b>	<b>\$10.95</b>
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<b>Broccoli</b>	<b>\$11.95</b>
sauteed w/ garlic & evoo	
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<b>Soup of the Day</b>	<b>\$6.95</b>

## PIZZAS & CALZONES <sup>4</sup>

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<b>Neapolitan (round) - Cheese</b>	<b>AVAILABLE OPTIONS</b>
	14" Small: \$16.45
	16" Large: \$17.95
	By the Slice: \$3.65

<b>Sicilian (square &amp; Thick Crust)</b>	<b>AVAILABLE OPTIONS</b>
	Full: \$21.45
	Half: \$16.45
	By the Slice: \$3.85

<b>Cheese Calzone</b>	<b>\$11.95</b>
Stuffed with pizza toppings 1.15 each	

<b>Gluten Sensitive Cauliflower Pizza Crust</b>	<b>\$16.95</b>
10" Personal Cauliflower Pizza Crust Toppings 1.50 each	

## LUNA SPECIALTY PIZZA <sup>5</sup>

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<b>House Special</b>	<b>AVAILABLE OPTIONS</b>
pepperoni, sausage, meatballs, green peppers, mushrooms, onions	14": \$21.95
	16": \$23.45
	By the Slice: \$5.25

<b>Vegetarian Special</b>	<b>AVAILABLE OPTIONS</b>
fresh mushrooms, onion, green peppers, black olives, garlic	14": \$19.95
	16": \$21.45
	By the Slice: \$5.25

<b>Luna Veggie</b>	<b>AVAILABLE OPTIONS</b>
mixed veggies (peas, carrots, cauliflower, broccoli, zucchini, string beans) sauteed in garlic with fresh spinach, marinara & mozzarella	14": \$22.45
	16": \$24.95
	By the Slice: \$5.45

## Margherita

mozzarella with fresh tomato, fresh garlic and fresh basil, no sauce

### AVAILABLE OPTIONS

14": \$20.45

16": \$22.45

By the Slice: \$4.85

## White Pizza

ricotta, mozzarella & seasoning, no sauce

### AVAILABLE OPTIONS

14": \$20.45

16": \$22.45

By the Slice: \$5.25

## PIZZA TOPPINGS 3

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### Each Item On Whole Pizza

### AVAILABLE OPTIONS

14": \$2.65

16": \$2.80

Sicilian: \$3.00

### Each Item On 1/2 Pizza

### AVAILABLE OPTIONS

14": \$1.45

16": \$1.75

Sicilian: \$1.85

### Toppings By-The-Slice

Add'l toppings 0.80 each \*Chicken charged as double topping

## SALADS 10

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### Antipasto

crisp lettuce with tomato, cucumbers, black olives, pepperoni, genoa salami, provolone, giardiniera, pepperoncini

### AVAILABLE OPTIONS

Small: \$15.95

Large: \$18.95

### Garden

crisp lettuce with tomato, cucumbers, mushrooms, onion, green peppers

### AVAILABLE OPTIONS

Small: \$9.95

Large: \$11.95

### Italian Garden

crisp lettuce with tomato, cucumbers, black olives, pepperoni, giardiniera, pepperoncini

### AVAILABLE OPTIONS

Small: \$9.95

Large: \$11.95

### Caesar Salad

romaine lettuce mixed with parmigiana cheese, croutons and caesar dressing

### AVAILABLE OPTIONS

Small: \$10.95

Large: \$12.95

### Fresh Mozzarella & Tomato

Full Salad- Fresh mozzarella and tomato slices over a bed of with cucumbers, black olives & pepperoncini

**\$14.95**

### Fresh Mozzarella & Tomato

Traditional Style- Fresh mozzarella and tomato slices with fresh basil

**\$13.95**

### Chef Salad

a bed of crispy lettuce with fresh spinach, ham, provolone, mushrooms, and tomato

**\$14.95**

<b>Spinach Salad</b>	<b>\$14.95</b>
fresh bed of spinach leaf with tomato, cucumbers, mushrooms, onions & provolone	
<b>Iceberg Wedge</b>	<b>\$12.95</b>
quarter iceberg lettuce with gorgonzola cheese, slivers of honey roasted almonds, & sun dried cranberries	
<b>Side House Salad</b>	<b>\$6.95</b>

## ENTREES - CHICKEN 7

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<b>Parmigiana</b>	<b>\$22.95</b>
breaded chicken baked with tomato sauce and mozzarella	
<b>Francese</b>	<b>\$24.95</b>
chicken dipped in egg batter, sauteed in lemon white wine & butter sauce	
<b>Marsala</b>	<b>\$24.95</b>
chicken sauteed in a marsala brown sauce with mushrooms	
<b>Piccata</b>	<b>\$24.95</b>
chicken sauteed in a lemon white wine sauce with capers	
<b>Cacciatore</b>	<b>\$25.95</b>
chicken sauteed with mushrooms, peppers, & onions in a marinara white wine sauce	
<b>Florentine</b>	<b>\$24.95</b>
chicken sauteed in a lemon white wine sauce then baked with fresh spinach leaves and mozzarella	
<b>Rollatini</b>	<b>\$31.95</b>
Italian prosciutto, mozzarella and spices wrapped in chicken & sauteed in a brown marsala sauce with mushrooms (or tomato sauce)	

## ENTREES - EGGPLANT 3

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<b>Rollatini</b>	<b>\$23.95</b>
imported ham, ricotta, meat sauce wrapped in eggplant, baked with mozzarella and tomato sauce	
<b>Rollatini - Vegetarian Style</b>	<b>\$23.95</b>
spinach, ricotta, and spices wrapped in eggplant, baked with mozzarella and marinara sauce	
<b>Parmigiana</b>	<b>\$22.95</b>
breaded eggplant baked with tomato sauce and mozzarella	

## ENTREES - VEAL 6

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<b>Parmigiana</b>	<b>\$27.95</b>
breaded veal baked with tomato sauce and mozzarella	
<b>Marsala</b>	<b>\$29.95</b>
veal sauteed in a marsala brown sauce with mushrooms	

<b>Francese</b>	<b>\$29.95</b>
veal dipped in egg batter, sauteed in a lemon, white wine, butter sauce	
<b>Saltimbocca</b>	<b>\$31.95</b>
veal sauteed in a marsala brown sauce, then baked with prosciutto, spinach and mozzarella	
<b>Picatta</b>	<b>\$29.95</b>
veal sauteed in a lemon white wine sauce with capers	
<b>Rollatini</b>	<b>\$36.95</b>
Italian prosciutto, mozzarella and spices wrapped in veal & sauteed in a brown marsala sauce with mushrooms (or tomato sauce)	

## ENTREES - SHRIMP 3

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<b>Scampi</b>	<b>\$26.95</b>
Baked in Casserole with pasta on the side or sauteed & served over pasta.	
<b>Parmigiana</b>	<b>\$26.95</b>
Breaded and fried or sautéed, then baked with marinara & Mozzarella	
<b>Francese</b>	<b>\$26.95</b>
Dipped in egg batter and sautéed in a white wine, lemon & butter sauce	

## CLASSIC PASTA ENTREES 8

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<b>Tomato Sauce (thick and hearty)</b>	<b>\$17.95</b>
<b>Marinara Sauce (light and spicy)</b>	<b>\$17.95</b>
<b>Meatballs &amp; Tomato Sauce</b>	<b>\$19.95</b>
<b>Sausage &amp; Tomato Sauce</b>	<b>\$19.95</b>
<b>Meat Sauce</b>	<b>\$19.95</b>
<b>Mushrooms &amp; Tomato Sauce</b>	<b>\$19.95</b>
<b>Garlic &amp; Extra Virgin Olive Oil</b>	<b>\$19.95</b>
<b>Butter Sauce</b>	<b>\$17.45</b>

## BAKED SPECIALTIES 6

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<b>Luna Special</b>	<b>\$22.95</b>
lasagna, ravioli, ziti, stuffed shell & meatball	
<b>Lasagna</b>	<b>\$21.95</b>
Meat	
<b>Baked Ziti</b>	<b>\$20.95</b>

<b>Baked Ziti Siciliano</b>	<b>\$21.95</b>
eggplant, ricotta, meat sauce	
<b>Stuffed Shells</b>	<b>\$19.95</b>
<b>Baked Ravioli</b>	<b>\$22.95</b>
Jumbo cheese ravioli slathered inn tomato sauce, then baked with mozzarella	

## GOURMET SPECIALTIES 10

<b>Pasta Con Rapini And Sausage</b>	<b>\$22.95</b>
broccoli rabe and italian sausage sauteed with olive oil, garlic, sun dried tomato, hot pepper flakes and a splash of marinara over pasta of choice	
<b>Pesto Pomodora</b>	<b>\$23.95</b>
fresh basil sauteed with sun dried tomato, pine nuts, fresh garlic & olive oil over pasta	
<b>Rigatoni Con Broccoli</b>	<b>\$23.95</b>
Fresh broccoli sauteed in a garlic & olive oil sauce over rigatoni pasta	
<b>Pasta Carbonara</b>	<b>\$24.95</b>
Sauteed prosciutto and chopped onions in a creamy alfredo sauce over pasta	
<b>Rigatoni Ala Vodka</b>	<b>\$22.45</b>
rigatoni sauteed with vodka in a meat marinara cream sauce	
<b>Pasta Primavera</b>	<b>\$20.95</b>
fresh veggies, (zucchini, mushrooms, broccoli, tomato) sauteed in garlic, olive oil and marinara	
<b>Fettuccini Alfredo</b>	<b>\$23.95</b>
<b>Linguini w/ Red or White Clam Sauce</b>	<b>\$21.95</b>
<b>Tortellini w/ Meatsauce</b>	<b>\$23.95</b>
<b>Cheese Ravioli</b>	<b>\$22.95</b>
w/ marinara sauce, tomato sauce or baked with mozzarella cheese	

## HOT SUBS 7

<b>Meatball Parmigiana</b>	<b>\$13.95</b>
<b>Sausage Parmigiana</b>	<b>\$13.95</b>
<b>Eggplant Parmigiana</b>	<b>\$13.95</b>
<b>Veal Cutlet Parmigiana</b>	<b>\$16.95</b>
<b>Chicken Cutlet Parmigiana</b>	<b>\$13.95</b>
<b>Veal, Pepper &amp; Onion</b>	<b>AVAILABLE OPTIONS</b>

\$16.95

Add Cheese: \$0.95

## Sausage, Pepper & Onion

### AVAILABLE OPTIONS

\$13.95

Add Cheese: \$0.95

## COLD SUBS (TRY THEM TOASTED!) 3

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### House Special \$13.95

genoa salami, imported ham, pepperoni, provolone

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### Chicken Cutlet & Provolone \$12.95

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### Imported Ham & Provolone \$12.95

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## LUNCH ENTREES, SERVED UNTIL 4PM. 24

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### Chicken Marsala \$16.95

Chicken breast sautéed in a marsala wine brown sauce with mushrooms. Served with Classic pasta. Substitute broccoli for 3.95

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### Veal Marsala \$18.95

Veal sautéed in a marsala wine brown sauce with mushrooms. Served with Classic pasta. Substitute broccoli for 3.95

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### Rigatoni a la Vodka \$16.95

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### Linguini with White OR Red Clam Sauce \$18.95

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### Rigatoni con Broccoli \$15.95

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### Pesto Pomodora \$16.95

fresh basil sauteed with sun dried tomato, pine nuts, fresh garlic & olive oil over Classic pasta

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### Cheese Ravioli \$14.95

with Tomato or Marinara sauce

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### Chicken Parmigiana \$16.95

Breaded chicken baked with tomato sauce and mozzarella cheese. Served with Classic pasta. Substitute broccoli for 3.95

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### Veal Parmigiana \$19.95

Breaded veal baked with tomato sauce and mozzarella cheese. Served with Classic pasta. Substitute broccoli for 3.95

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### Eggplant Parmigiana \$16.95

Breaded eggplant baked with tomato sauce and mozzarella cheese. Served with Classic pasta. Substitute broccoli for 3.95

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### Shrimp Parmigiana \$17.95

Breaded shrimp baked with tomato sauce and mozzarella cheese. Served with Classic pasta. Substitute broccoli for 3.95

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### Lasagna \$16.45

Meat

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### Baked Ziti Siciliano \$17.95

eggplant, ricotta, meatsauce

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### Baked Ziti \$15.95

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**Stuffed Shells** **\$15.95**

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**Baked Ravioli** **\$15.95**

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**Classic Pasta Entrees**

Pasta Choices Spaghetti, Penne (ziti), Capellini (angel hair), Linguini, Rigatoni. Gluten-Free Egg Fettuccini add 3 Specialty Pasta Choices:  
Ravioli 5 , Tortellini 4, Multi-Grain Penne 2, Gnocchi 3

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**Pasta with Meatballs and Tomato Sauce** **\$15.95**

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**Pasta with Sausage and Tomato Sauce** **\$15.95**

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**Pasta with Mushrooms and Tomato Sauce** **\$15.95**

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**Pasta with Meatsauce** **\$15.95**

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**Pasta with Garlic & Extra Virgin Olive Oil** **\$14.95**

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**Pasta with Tomato Sauce (thick & hearty)** **\$13.95**

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**Pasta with Marinara sauce (light & spicy)** **\$13.95**

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**GOURMET STROMBOLI ROLLS** 8

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**Chicken Marsala Roll** **\$11.95**

chicken sauteed in marsala wine brown sauce with, zucchini, mushrooms, and mozzarella cheese.

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**Sausage Parmigiana Roll** **\$11.95**

italian sweet sausage, tomato sauce, with mozzarella cheese

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**Meatball Roll** **\$11.95**

homemade meatballs (thinly sliced), with tomato sauce, and mozzarella cheese.

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**Salami Roll** **\$11.95**

genoa salami, ham, pepperoni, mozzarella cheese

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**Eggplant Roll** **\$11.95**

breaded eggplant, imported ham, marinara and mozzarella cheese

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**Spinach Roll** **\$11.95**

spinach sauteed in garlic, with marinara, and mozzarella cheese

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**Broccoli Roll** **\$11.95**

fresh broccoli sauteed in garlic, with marinara and mozzarella cheese.

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**Sausage, Pepper & Onion Roll** **\$10.95**

italian sweet sausage, green peppers & onions.

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**SIDE ORDERS** 15

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**Garlic Knots**

(3) for 1.95

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<b>Side Of Pasta With Tomato Sauce</b>	<b>\$8.45</b>
<b>Side Of Pasta With (1) Meatball or (1) Sausage</b>	<b>\$14.40</b>
<b>Meatballs (2)</b>	<b>\$8.95</b>
<b>Sausage (2)</b>	<b>\$8.95</b>
<b>Gnocchi w/ choice of house sauce</b>	<b>\$8.95</b>
<b>Chicken Parmigiana</b>	<b>\$10.95</b>
<b>Eggplant Parmigiana</b>	<b>\$9.95</b>
<b>Side Of Cheese Ravioli (3)</b>	<b>\$9.95</b>
<b>Side Of Broccoli</b>	<b>\$10.95</b>
sauteed with garlic and evoo	
<b>Cheesy Garlic Bread</b>	<b>\$5.95</b>
<b>Pizza Mozzarella</b>	<b>\$2.95</b>
<b>Gorgonzola</b>	<b>\$2.95</b>
<b>Anchovies</b>	<b>\$2.75</b>
<b>Tomato Sauce</b>	
1.25 / 2.25	

## DESSERTS 8

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<b>Large Fresh Made Canolli</b>	<b>\$7.95</b>
<b>Tiramisu Cake</b>	<b>\$9.95</b>
<b>Cheese Cake (NY Style)</b>	<b>\$8.95</b>
<b>Ice Cream Cup</b>	<b>\$3.95</b>
Assorted Flavors	
<b>Italian Ice Cup</b>	<b>\$3.95</b>
cherry or lemon	
<b>Dessert of the Week</b>	
please call	
<b>Affogato</b>	<b>\$7.90</b>
Vanilla ice cream with espresso	
<b>Root Beer Float</b>	<b>\$6.95</b>
Vanilla ice cream with root beer	

## DRINKS 4

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<b>Coke, Diet Coke, Sprite, Barq's Root Beer, Pink Lemonade, Unsweet Tea, Raspberry SWEET Tea</b>	<b>\$3.95</b>
<b>Shirley Temple</b>	<b>\$4.95</b>
<b>Bottle Fiji Water</b>	<b>\$4.95</b>
<b>San Pellegrino Sparkling Water</b>	<b>\$4.95</b>

## AFTER DINNER DRINKS 7

<b>Espresso</b>	<b>\$3.95</b>
<b>Espresso Double</b>	<b>\$5.95</b>
<b>Espresso con Panna</b>	<b>\$4.45</b>
Espresso with LOTS of whipped cream	
<b>Cappuccino</b>	<b>\$5.95</b>
<b>Dow's Tawny Port 10 Year</b>	<b>\$8.95</b>
Douro Valley, 3 oz pour	
<b>Regula or Decaf Coffee</b>	<b>\$4.95</b>
<b>Hot Tea</b>	<b>\$4.95</b>

## WINES - REDS 12

<b>Cabernet Sauvignon</b>	<b>\$9.95</b>
Barefoot	
<b>Merlot</b>	<b>\$9.95</b>
Barefoot	
<b>White Zinfandel</b>	<b>\$9.95</b>
Barefoot	
<b>Chianti</b>	<b>AVAILABLE OPTIONS</b>
Ruffino	Glass: \$10.95
	Bottle: \$23.95
<b>Chianti</b>	<b>AVAILABLE OPTIONS</b>
Cribari	Glass: \$9.95
	Half Carafe: \$14.95
	Carafe: \$19.95
<b>Chianti Classico</b>	<b>AVAILABLE OPTIONS</b>
Cavaliere D' Oro Gabbiano	Glass: \$13.95
	Bottle: \$36.95
<b>Valpolicella</b>	<b>AVAILABLE OPTIONS</b>
Tuffo	Glass: \$10.95
	Bottle: \$29.95

## Pinot Noir

Erath Resplendent

### AVAILABLE OPTIONS

Glass: \$13.95

Bottle: \$36.95

## Cabernet Sauvignon

Juggernaut

### AVAILABLE OPTIONS

Glass: \$14.95

Bottle: \$38.95

## Zinfandel

Saldo (375ml)

**\$27.95**

## Cabernet Sauvignon

Route Stock (Napa Valley, CA, Small Batch)

**\$49.00**

## Chianti

Riserva, Da Vinci

**\$49.00**

## WINES - WHITES <sup>7</sup>

### Chardonnay

Barefoot

**\$9.95**

### Moscato

Barefoot

**\$9.95**

### Prosecco - Sparkling White

Mionetto

**\$11.95**

### Pinot Grigio

Mezza Corona

### AVAILABLE OPTIONS

Glass: \$8.95

Half Carafe: \$14.95

Carafe: \$19.95

### Vermentino

Tesoro, Solo Sole (IT)

### AVAILABLE OPTIONS

Glass: \$12.95

Bottle: \$42.00

### Sauvignon Blanc

Sea Glass

### AVAILABLE OPTIONS

Glass: \$9.95

Bottle: \$22.95

### Chardonnay

Kendall-Jackson

### AVAILABLE OPTIONS

Glass: \$10.95

Bottle: \$28.95

## BEER <sup>10</sup>

### Budweiser & Bud Light

**\$6.95**

### Miller Lite

**\$6.95**

### Michelob Ultra

**\$6.95**

<b>Yuengling</b>	<b>\$6.95</b>
<b>Peroni</b>	<b>\$7.95</b>
<b>Sam Adams Lager</b>	<b>\$7.95</b>
<b>Stella Artois</b>	<b>\$7.95</b>
<b>Seasonal</b>	<b>\$7.95</b>
Ask server for todays selection	
<b>Lagunita's IPA</b>	<b>\$7.95</b>
<b>Non-Alc</b>	<b>\$6.95</b>

## ROSÉ <sup>3</sup>

<b>Minuty</b>	<b>AVAILABLE OPTIONS</b>
(FR, dry)	Glass: \$11.95
	Bottle: \$26.95
<b>White Zinfandel</b>	<b>\$9.95</b>
Barefoot (CA)	
<b>Fleur De Mer</b>	<b>AVAILABLE OPTIONS</b>
FR, dry	\$11.95
	\$26.95

## MAIN <sup>4</sup>

### Individual Cheese Pizza (8")

Spaghetti or Ziti with Meatball

Mozzarella Sticks with Spaghetti or Ziti

Chicken Fingers Parmesan with Spaghetti or Ziti or steamed broccoli

## LUNCH COMBOS (11AM-4PM) <sup>5</sup>

<b>#1- Cheese Slice Combo *</b>	<b>\$12.75</b>
<b>#2-One Topping Slice Combo *</b>	<b>\$13.50</b>
<b>#3- Two Cheese Slices Combo *</b>	<b>\$16.55</b>
<b>#4- Half Sub Combo *</b>	<b>\$16.75</b>
(veal subs +1.50)	
<b>#5- Soup Combo*</b>	<b>\$15.25</b>