

# Caffe Luna Rosa

34 S Ocean Blvd Fine Dining 33483-6932 · +15612749404 · Updated: Jan 14, 2026

[View online menu](#)



---

## ANTIPASTI 8

---

**Calamari Fritto Misto** **\$18.00**

Calamari strips, zucchini and arugula

---

**Brodetto di Vongole** **\$18.00**

Clams, garlic, basil & EVOO - white wine -pomodoro or pesto

---

**Orange Bang Bang Shrimp** **\$18.00**

Crispy breaded white shrimp served "martini" style, cucumber spaghetti and horseradish marmalade reduction

---

**Antipasto Platter** **\$19.00**

Parmigiano reggiano, mozzarella, Italian meats, peppers, hummus, olives and tomato bruschetta

---

**Broccoli e Salsiccia** **\$17.00**

Italian sausages with broccoli rabe, garlic and EVOO

---

**Polpette con Ricotta** **\$16.00**

Meatballs, ricotta cheese, tomato sauce, grilled bread and basil

---

**Eggplant Rollatini** **\$22.00**

Stuffed with garlic, spinach & cheese topped with D.O.P. San Marzano tomatoes fresh basil and mozzarella

---

**Bruxelles and Pancetta** **\$16.00**

Brussel sprouts with pancetta in a ginger / soy reduction

---

## INSALATE 3

---

**Insalata Cesare** **\$13.00**

Romaine lettuce, croutons, reggiano cheese

---

**Insalata Luna Rosa** **\$13.00**

Arugula, chopped tomatoes, lemon / olive oil dressing and shaved parmigiano reggiano cheese

---

**Traditional Caprese** **\$16.00**

Freshly made mozzarella, local tomatoes, roasted peppers, arugula, and basil infused EVOO

---

## PASTA FRESCA 8

---

**Fusilli Shrimp Pesto Genovese** **\$30.00**

Gulf shrimp tossed in our freshly made pesto sauce, sundried tomatoes and a touch of cream

---

**Linguini Amalfitana** **\$36.00**

Clams, mussels, calamari, shrimp, fresh catch, garlic, extra virgin olive oil, San Marzano tomato sauce

---

**Linguini Vongole** **\$29.00**

Baby clams, garlic, EVOO, grape tomatoes and white wine

---

**Penne con Broccoli e Salsiccia** **\$28.00**

Italian sausages, broccoli rabe, garlic, EVOO over fresh whole wheat penne pasta

---

**Pappardelle Bolognese** **\$28.00**

Wide noodle pasta, D.O.P. San Marzano tomato sauce, stewed with 100% grass-fed ground beef

---

**Cheese Ravioli** **\$22.00**

Pomodoro - parmigiano crema or pesto genovese sauce

---

**Rigatoni Pomodoro** **AVAILABLE OPTIONS**

Rigatoni tossed with D.O.P. San Marzano tomato sauce, garlic and fresh basil

\$19.00

Served with Meatballs: \$26.00

---

**Ravioli con Zucca** **\$28.00**

Cheese ravioli with honey roasted pumpkin, brown butter sage

---

## DEL MARE 7

---

**Snapper alla Francese** **\$34.00**

Local Snapper filet francese style, lemon, wine sauce, vegetable medley and herbed rice

---

**Pan Seared Diver Scallops**

Pan roasted scallops with organic spinach, cannellini beans and sundried tomatoes with Meyer infused olive oil

---

**Scamponi con Granchio**

Colossal Mediterranean shrimp stuffed with lump crab meat, baked in lemon white wine and served with vegetable, rice

---

**Ahi Tuna Bruschetta**

pan seared #1 tuna loin thinly sliced and served on toasted crostini with avocado, marinated plum tomatoes and a balsamic reduction

---

**Ginger & Soy Glazed Salmon** **\$34.00**

Pan seared Atlantic salmon with brown rice and vegetable stir fry

---

**Mahi Mahi Tacos** **\$28.00**

2, 4 oz mahi tacos in a crispy buttermilk batter with vegetable slaw, avocado and chili/lime vinaigrette served in toasted tortillas with a side of whole grain rice

---

**Shrimp & Grits** **\$39.00**

Jumbo Gulf shrimp sauteed with imported chorizo sausage and tri colored peppers over soft marscapone cheese polenta

---

## DE TERRA 8

---

**Braised Short Ribs** **\$41.00**

Forever braised boneless short ribs slow cooked in a rich red wine demi glaze with potato del giorno and sauteed vegetables

---

<b>Vitello alla Marsala</b>	<b>\$36.00</b>
Sautéed veal medallions, mushrooms, shallots, marsala wine demi-glaze with potato del giorno	
<b>Vitello alla Parmigiana</b>	<b>\$34.00</b>
Breaded veal cutlets topped with our D.O.P. San Marzano tomato sauce and melted mozzarella cheese	
<b>Pollo con Pancetta</b>	<b>\$32.00</b>
Lightly breaded breast of chicken topped with our D.O.P. San Marzano tomato sauce, pancetta and melted mozzarella	
<b>Pollo al Lemone</b>	<b>AVAILABLE OPTIONS</b>
Boneless breast of chicken, pontano farms basil and freshly squeezed lemon with sauteed vegetables and potato del giorno	\$32.00
	Add Buffalo Mozzarella:
	\$5.00
<b>Pollo Scarpariello</b>	<b>\$34.00</b>
Sauteed breast of chicken w/ Italian sausage, pepperoncini, olives, roasted potatoes and rosemary demi glaze	
<b>Black Angus NY Strip</b>	<b>\$52.00</b>
Dry rub grilled and served with potato del giorno and seasonal vegetable	
<b>Costolatta alla Parmigiana</b>	<b>\$52.00</b>
Center cut veal chop lightly breaded and layered with San Marzano tomato sauce and melted Italian cheeses	

## VERDURA <sup>1</sup>

<b>Create Your Veggie Lovers Plate</b>	<b>\$25.00</b>
Choice of 4 sides from fresh vegetables	

## OMELETTES OR WRAPS <sup>2</sup>

<b>Omelette or Breakfast Wrap</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
with choice of skillet potatoes, grits, sliced tomatoes, or small oatmeal.	bacon, ham, artichokes, feta, gorgonzola, provolone, sun dried tomatoes: \$2.00
Add on items below	american, swiss, mozzarella or cheddar cheese: \$1.50
	green peppers, spinach, salsa, onions, mushrooms, tomatoes, egg white, sour cream, jalapenos: \$0.75

<b>Pastrami/Corned Beef Hash Omelette</b>	<b>\$14.00</b>
3 XL egglands Best eggs with provolone cheese, our home made hash, onions, bell peppers	

## LUNA ROSA SPECIALTIES <sup>5</sup>

<b>Eggs, Smoked Salmon, Onion</b>	<b>\$15.00</b>
2 XL eggs scrambled with smoked salmon and onions served with skillet potatoes	
<b>Smoked Salmon Plate</b>	<b>\$21.00</b>
Smoked Salmon, Capers, red onion, tomatoes, fennel, cream cheese and bagel	

**The Egg Breakfast** **\$9.50**

2 XL eggs cooked any style with choice of skillet potatoes, grits, sliced tomatoes, or oatmeal

---

**Fresh Burrata & Avocado Toast** **\$21.00**

Toasted Challah bread topped with fresh Burrata spread, sliced avocado, red onions over a bed of arugula with a side of heirloom tomatoes tossed in red wine vinegar and balsamic reduction

---

**Avocado Toast Eggs Benedict** **\$18.00**

Como bread topped with avocado, poached eggs & Hollandaise. Garnished with sesame seeds, chives and diced plum tomatoes

---

## **PANCAKES, WAFFLES, FRENCH TOAST** 8

---

**Coconut French Toast** **\$16.00**

challah bread french toast with banana, strawberries, nutella, macadamia nuts, maple syrup and whipped cream

---

**Full Stack Buttermilk Pancakes** **\$8.50**

---

**Short Stack Buttermilk pancakes** **\$7.00**

---

**Belgian Waffle** **\$7.00**

---

**Banana Berry Waffle** **\$12.00**

---

**Luna Rosa french toast** **\$9.00**

---

**Loaded Potato Pancakes** **\$16.00**

Potato pancakes topped with 2 eggs, sauteed peppers & onions, bacon, cheddar cheese, chives, diced tomatoes served with sides of salsa and sour cream

---

**Cannoli Cream Waffle** **\$14.00**

---

## **SALADS, SANDWICHES AND MAINPLATES** 20

---

**Blackened Chicken Cobb Salad**

**AVAILABLE OPTIONS**

romaine, blue cheese, bacon, egg, avocado, tomato, blackened chicken with ranch dressing

\$18.00

mahi: \$24.00

salmon: \$24.00

shrimp: \$24.00

crabmeat: \$25.00

---

**Chargrilled Atlantic Salmon Salad** **\$24.00**

salmon, mixed greens, gorgonzola, chopped bacon, red grapes, spiced walnuts, with citrus vinaigrette and honey onion marmalade

---

**Mahi Mahi Chopped Salad** **\$24.00**

grilled or blackened mahi, romaine, raddichio, cucumber, carrots, red onion, chick peas, tomatoes and red wine vinaigrette

---

## Chicken Caesar Salad

chicken breast, romaine, croutons, reggiano cheese and caesar dressing

## AVAILABLE OPTIONS

\$16.00

mahi: \$24.00

salmon: \$24.00

shrimp: \$24.00

crabmeat: \$25.00

---

## 100% Grass Fed Hamburger

served with beefsteak tomatoes, crisp lettuce, red onion on a brioche bun

**\$15.00**

---

## Mahi Mahi Sandwich

grilled mahi, mixed greens, tomatoes, pesto aioli on a toasted brioche

**\$22.00**

---

## Luna Rosa Big A- BLT

6 slices of applewood bacon, avocado, lettuce, beefsteak tomatoes, toasted bread and mayo

**\$16.00**

---

## Beyond Burger

veggie burger made from plant protein that cooks, sizzles and tastes just like a back yard burger

**\$14.00**

---

## Luna Lobster & Shrimp Roll

Maine lobster, gulf shrimp, leaf lettuce, chives, tomatoes, homemade dressing in a butter Old School Bakery roll

---

## Calamari Fritto Misto

Crispy battered center cut calamari, zucchini squash served with tomato sauce

**\$15.00**

---

## Linguini Clams

Garlic, EVOO, grape tomatoes and white wine

**\$26.00**

---

## Pappardelle Bolognese

---

## Rigatoni Pomodoro

with meatballs 21

**\$21.00**

**\$16.00**

---

## Walnut Chicken Salad

white meat chicken salad, red onion, mixed greens, spiced honey walnuts and red flame seedless grapes

**\$18.00**

---

## Luna Chicken Sandwich

Beer battered chicken breast on a kaiser roll with lettuce, pickles and chipotle aioli

**\$14.00**

---

## Luna Rosa Golden Fish Sandwich

Fresh fish filet, lightly fried to a golden brown with melted cheddar, topped with housemade slaw, sliced pickle, chipotle aioli on a toasted roll

**\$19.00**

---

## Catch of the Day Francese

Fresh daily catch filet francese style, wine lemon sauce over steamed spinach

**\$27.00**

---

## Luna Rosa Breakfast Pizza

Breakfast sausage, mushrooms, spinach, apple smoked bacon, roasted peppers, mozzarella and 2 eggs any style all baked on our home made pizza crust

**\$18.00**

---

## Creamed Chipped Beef

Thinly sliced beef in our homemade Beschamel sauce over toasted white bread

**\$16.00**

**Firecracker Shrimp****\$25.00**

5 jumbo U15 shrimp lightly battered and fried in our firecracker sauce, served with cucumber salad and pita bread, garnished with sesame seeds

**LUNA ROSA EGG'S BENEDICT SPECIALS** 10

---

<b>Canadian Bacon Benedict</b>	<b>\$14.00</b>
<b>Smoked Salmon Benedict</b>	<b>\$21.00</b>
<b>Lump Crab Meat Benedict</b>	<b>\$24.00</b>
<b>Spinach Benedict</b>	<b>\$11.00</b>
<b>Beef Filet Tenderloin Benedict</b>	<b>\$24.00</b>
<b>Chicken Sausage Benedict</b>	<b>\$14.00</b>
<b>Pork Sausage Benedict</b>	<b>\$11.00</b>
<b>Blackened Shrimp Benedict</b>	<b>\$19.00</b>
<b>Pork Roll Benedict</b>	<b>\$12.00</b>
<b>Pastrami/Corned Beef Hash Benedict</b>	<b>\$14.00</b>