

NYC RESTAURANT WEEK WINTER 2026

Sotto La Luna Restaurant

\$30 per person

TWO-COURSE LUNCH

ANTIPASTI

PARMIGIANA DI MELANZANE
house-made eggplant parmigiana

TOMINO PIEMONTESE
Piedmontese grilled cow's milk
cheese over grilled mixed vegetables

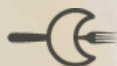
ZUPPA DEL GIORNO
soup of the day

PRIMI PIATTI

CACIO E PEPE
spaghetti with pecorino and black
pepper finished in a cheese wheel

PIZZA ANGEL AND DEVIL
tomato sauce, basil, mozzarella,
spicy sopressata, hot honey

PIZZA MARGHERITA
tomato sauce, mozzarella
and fresh basil



SOTTO LA LUNA

3439 31st St, Astoria, NY 11106

631.380.3569

Tax and Tips are additional

These menus are available every day
from Jan 20 to Feb 12

\$45 per person

THREE-COURSE LUNCH/DINNER

ANTIPASTI

IMPEPATA DI COZZE
sautéed mussels in a white wine,
light garlic and black pepper sauce

PROSCIUTTO E BURRATA
24-month Prosciutto di Parma
and fresh burrata

TORTINO DI ZUCCA
butternut squash soufflé
over Parmigiano fondue

TARTARE DI TONNO
yellowfin tuna, watermelon and
jalapeño, avocado mousse, lime

PRIMI PIATTI

PIZZA PRIMAVERA
mozzarella, cherry tomatoes, arugula,
Prosciutto di Parma, Parmigiano, basil

RAVIOLI RICOTTA E SPINACI
house-made ravioli filled with ricotta
and spinach with a sage butter sauce

LASAGNA BOLOGNESE
homemade lasagna with bolognese
sauce, béchamel and parmigiano

SALMONE

pan-seared salmon, lemon-capers
sauce over mashed potatoes

DOLCI

TIRAMISU, PANNA COTTA,
OR TORTA CAPRESE