

NYC RESTAURANT WEEK SUMMER 2026

Sotto La Luna Restaurant

\$30 per person
TWO-COURSE LUNCH

ANTIPASTI

PARMIGIANA DI MELANZANE
house-made eggplant parmigiana

TOMINO PIEMONTESE
grilled Piedmontese cow's milk cheese
over sautéed mushrooms, truffle oil

PROSCIUTTO E MELONE
Prosciutto di Parma and
cantaloupe melon salad

PRIMI PIATTI

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

FETTUCCINE BOLOGNESE
house-made fettuccine
with bolognese sauce

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

\$45 per person
THREE-COURSE LUNCH/DINNER

ANTIPASTI

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

TORTINO DI CARCIOFI
artichoke soufflé topped
with Parmigiano fondue

POLPETTE DI CARNE
braised beef meatballs
in a marinara sauce

CAPRESE
tomato, mozzarella, basil,
and black olives salad

PRIMI PIATTI

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

PESCE DEL GIORNO +\$5
pan-seared red snapper filet,
pistachio-lemon breadcrumb, served
with Sicilian eggplant

SPIEDINI POLLO +\$3
chicken and sweet peppers skewers
served over mixed green salad

PIZZA
choose any pizza from our menu

DOLCI
dessert of the day

These menus are available every day
from July 20 to August 16