



January 2013
David is in the Kitchen

Appetizers & Small Plates

Soup - ★ We love soup. Made fresh here at Café Luna. Appropriately garnished. AQ

Baked Brie - Brie cheese baked and topped with a warm house-made chutney, roasted heads of garlic for squeezing, grapes, and toasts for spreading. Ø 8. (Wine Idea: Montes Chardonnay)

Burrata Cheese - (*Boor-rot-tah*) Burrata is a small ball of fresh mozzarella that has been stuffed with a mixture of heavy cream and mozzarella curd. The result is a rich, creamy cheese with an even softer center that oozes out when the cheese is cut. We are serving this with an artichoke/olive tapenade, sun-dried tomato pesto, olive oil, and slices of baguette. 11.

(Wine Idea: a split of Servin "Blanc de Blancs" Brut)

Sauteed Mushrooms - ★ Fresh mushrooms pan sauteed in garlic, olive oil, butter and white wine. 8.

Dinner Sized Salad - Mixed organic baby greens with an assortment of vegetables, our house croutons, and our chile/lime vinaigrette. 13. (Add pan-sauteed chicken breast 5.)

(★ We can eliminate the croutons to make this gluten-free)

Pasta, Vegetarian & Baked Entrees

All entrees are served with a fresh salad of mixed baby greens featuring organically grown lettuces and mixed fresh vegetables (Crumbled Bleu cheese available for 1.50)

Pasta Raphael - Chunks of fresh Atlantic salmon filet simmered in a rich sauce made with tomatoes, white wine and artichoke hearts, basil and herbs, finished with a bit of cream and topped with Parmesan cheese. Served on a bed of Spaghettini pasta. 24. (Wine: Santa Julia Pinot Gris)

Chicken Carbonara - Diced breast meat, quickly pan sauteed with apple-wood smoked bacon, roasted garlic, tomatoes and basil, finished with a bit of cream, Parmesan cheese and egg yolks, tossed with pasta, topped with a toasted walnut and lemon zest gremolata. 23.

(Wine: Boeger Sauvignon Blanc)

Italian Sausage Ragu' - Ground Italian sausage, veal and beef simmered with garlic, tomatoes, wild and domestic mushrooms, herbs and red wine to make a wonderful sauce served on a bed of Pappardelle pasta sprinkled with Parmesan cheese. 19. (Wine: Boeger Zinfandel)

Spaghetti and Meatballs - Sometimes you just want the basics with a twist: our house-made Marinara sauce with lots of garlic and basil, our beef meatballs all simmered together, and served on a bed of Spaghettini pasta. Topped with Parmesan cheese. 18. (Wine Idea: Boeger Zinfandel)

Pasta Carmella - A tribute to a good friend, a rich pasta dish of scallops and prawns, simmered in a rich lemon/basil cream sauce then served with Spaghettini pasta, topped with parsley and toasted bread crumbs. 24. (Wine Suggestion: Miraflores Viognier)

Hot-Head Entree

For those looking for adventures in heat and chiles....these can be made vegetarian if wanted,,

Chicken Vindaloo - ★ A wonderful Indian curry dish from Goa, a state in southwestern India, made with ginger, onions, garlic, curry, chiles and tomatoes and sauteed chunks of boneless chicken breast, simmered in this rich spicy sauce and served on a bed of Basmati rice pilaf, topped with a cooling scallion creme and a dollop of chutney. (Heat Scale of 1 - 10 = 9) 22.

(Wine Ideas: C.G. DiArie "Verdelho" or Monte Antico Sangiovese)

Chipotle Chile Pasta - Boneless chicken, Linguisa sausage, prawns and ham pan-sauteed and then simmered in a smoky sauce made with Chipotle, Jalapeno and Serrano chiles, tomatoes, cilantro and onions, simmered with Penne pasta, topped with Mexican Cotija cheese. Spicy, but can be made hotter. 25. (Heat Scale of 1 - 10 = 8) (Wine Idea: Monte Antico Sangiovese)



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Dinner Entrees

All entrees are served with a fresh salad of mixed baby greens featuring organically grown lettuces and mixed fresh vegetables (Crumbled Bleu cheese available for 1.50)

Butternut Squash, Saffron, Pancetta & Mushroom Risotto - ★ Italian Arborio rice slowly simmered with Pancetta bacon, corn and roasted butternut squash in rich saffron, white wine and vegetable stock until creamy, finished with fresh caramelized leeks, cherry tomatoes and mushrooms flavored with fresh basil, Parmesan and Mascarpone cheese and served drizzled with our basil oil. This is a rich and wonderful family-style “company” dish 18.

(Add Chicken - 5.)

(Wine Idea: Boeger Zinfandel)

Rack of Lamb - Australian lamb rack coated in minced garlic, bread crumbs, and Dijon, roasted medium rare, sliced and served with a mint and parsley sauce. With mashed potatoes and fresh vegetables. 32.

(Wine Idea: Hollys Hill ‘East Slope’ Syrah)

Short Ribs - Yes, it’s the season for our Short Ribs. We take meaty, boneless short-ribs, sear them and then simmer for six hours in a red wine, garlic and onion broth until fork-tender. Serving them on a bed of mashed potatoes or Parmesan polenta and topped with a citrus gremolata.

Heaven... 27.

(Wine Suggestion: Monte Antico Sangiovese)

Asian Flank Steak - Lean flank steak in a soy, sesame oil, garlic and ginger marinade, char-broiled to your liking, sliced and served with mashed potatoes and fresh vegetables. 24.

(Wine Suggestion: Boeger Zinfandel)

Duck Breast ★- Pan-seared with a crispy skin, finished in a Pomegranate/blackberry and Balsamic reduction sauce, sliced and served with mashed potatoes and fresh vegetables. 31.

(Wine Idea: Block Nine Pinot Noir)

Rib-Eye Steak - ★ Our 14-day dry aged Rib eye, herb rubbed then flame-broiled to your specification, and topped with a dollop of roasted garlic butter. Served with fresh vegetables and mashed potatoes 29.

(Wine Suggestion: Boeger Petite Sirah)

Roasted Salmon Filet ★- Atlantic salmon filet in an almond, Panko and curry crust, roasted until golden, and then served topped with a fresh roasted pineapple salsa. With Basmati rice and fresh sauteed vegetables. 24.

(Wine Suggestion: Miraflores Viognier)

Scallop and Mushroom Gratin’ - Large sea scallops gratinéed with mushrooms, onions and a bit of shallots and lemon, topped with Mozzarella and Parmesan cheese, a bit of cream, broiled until golden and served with herbed basmati rice and fresh vegetables. 26.

(Wine Suggestion: Montes Chardonnay)

Basa - A sustainably farmed white fish similar to Filet of Sole: sweet, flaky and moist. It is lightly dusted in Panko bread crumbs, pan-sauteed and topped with a lemon-butter pan sauce and toasted almonds. Served with rice pilaf and fresh vegetables. 24.

(Wine Suggestion: Santa Julia Pinot Gris)

8.00 Per person Minimum Table Service Charge

Split Plate Charge: 5.00

We use Kosher Salt for our cooking and on the Tables

Please, No Separate Checks if at all possible

20% Gratuity on Parties of 6 or more

Special Diets: inform your servers

Sign-up for Café Luna’s “Rants & Raves” Monthly Newsletter
for Recipes, Specials and News.

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