

### **Pizze**

#### **Marinara**

Extra-virgin olive oil, basil, oregano and tomato sauce. (no cheese) \$8.99

#### **Margherita**

Cherry tomatoes, basil, oregano, mozzarella and tomato sauce. \$9.99

#### **Pizza Bianca**

Mozzarella, ricotta, Parmigiano Reggiano, extra-virgin olive oil, salt and pepper (no tomato sauce). \$9.99

#### **Prosciutto**

Prosciutto cotto, mozzarella and tomato sauce. \$10.99

#### **Prosciutto Crudo**

Prosciutto crudo di San Daniele, mozzarella and tomato sauce. \$11.99

#### **Prosciutto e Funghi**

Prosciutto cotto and mushrooms, mozzarella, tomato sauce and Parmigiano Reggiano cheese. \$11.49

#### **Quattro Formaggi**

Mozzarella, gorgonzola, brie, grana cheese and tomato sauce. \$10.99

#### **Quattro Stagioni**

Prosciutto cotto, mushrooms, artichokes, mozzarella and tomato sauce. \$10.99

#### **Diavola**

Salamino piccante (spicy salami) and tomato sauce. \$10.99

#### **Romana**

Anchovies, mozzarella and tomato sauce. \$9.99

#### **Salsiccia**

Spicy salsiccia (Italian sausage), mozzarella and tomato sauce. \$10.99

#### **Verdure**

Melanzane (eggplant), zucchini, onions, red and green bell peppers and tomato sauce. \$11.99

#### **Messicana**

New Mexico long green chile, prosciutto cotto and tomato sauce. \$11.99

#### **Luna Rossa**

Salamino piccante, prosciutto cotto, mushrooms, red and green bell peppers, capers, artichokes, onions, black olives, mozzarella and tomato sauce. \$12.99

#### **Americana**

Pepperoni (American), mozzarella, and tomato sauce. \$10.99

#### **Bambino Pizza**

Cheese and tomato sauce on a 10 inch crust. \$6.49

### **Calzone**

Prosciutto cotto, mushrooms and mozzarella. \$10.50

#### **Pizza and Calzone Toppings**

(Toppings are an additional cost to your pizza or calzone. Calzone takes 20 minutes to cook.)

#### **Formaggi:**

Brie \$1

Feta \$1

Fresh Mozzarella \$2

Gorgonzola \$2

Grana \$2

Parmigiano Reggiano \$2

#### **Verdure:**

Carciofi (Artichokes) \$1

Funghi (Mushrooms) \$1

Pomodori Freschi (Tomatoes) \$1

Pomodorini (Cherry Tomatoes) \$1

New Mexico Green Chile \$1

Green Bell Peppers \$1

Red Bell Peppers \$1

Pineapple \$1

Cipolle (Onions) \$1

Jalapeños \$1

Eggplant \$1

Zucchini \$1

Basil \$1

Garlic \$1.50

Pesto \$2

#### **Altri Ingredienti:**

Acciughe (Anchovies) \$2

Canadian Bacon \$1.50

Capperi (Capers) \$1

Pepperoni (American Style) \$1

Prosciutto Cotto (Ham) \$1.50

Prosciutto Crudo (Cured Ham) \$2

Salamino Piccante (Spicy Salami) \$1

Salsiccia Piccante (Spicy Sausage) \$1.50

### **Panini**

Our "panini" are made with homemade wood oven baked bread. All "panini" are cooked with mozzarella, then they are stuffed with your favorites, and grilled on the Panini press for a nice hot panino. We can add lettuce and tomatoes upon your request.

#### **Messicana**

New Mexico green chiles, prosciutto cotto and cheese. \$9.99

#### **Salamino Piccante**

Salamino piccante (spicy salami) and cheese. \$9.99

#### **Prosciutto Cotto**

Prosciutto cotto and cheese. \$9.99

#### **Prosciutto Di San Daniele**

Prosciutto crudo di San Daniele and cheese. \$9.99

#### **Caprese**

Fresh mozzarella, tomato, basil, extra-virgin olive oil and balsamic vinegar. \$9.99

#### **Della Casa**

Prosciutto cotto and grilled pepper cheese. \$9.99

#### **Verdure**

Melanzane (eggplant), bell pepper and cheese. \$9.99

#### **Petto di Pollo**

Grilled chicken breast with pesto and cheese. \$9.99

### **Pasta**

Pasta takes 15-20 minutes to cook.

(Gluten free penne \$2.00 extra)

#### **Lasagne al Ragù**

Three cheeses and meat sauce. \$12.99

#### **Spaghetti al Ragù**

Spaghetti with meat sauce. \$11.99

#### **Spaghetti al Pomodoro**

Spaghetti and tomato sauce. \$10.99

#### **Pasta al Salmone**

Salmon with pasta in cream sauce with a hint of Parmigiano Reggiano cheese. \$12.99

#### **Pasta al Prosciutto e Piselli**

Prosciutto cotto and peas in a cream sauce with a hint of Parmigiano Reggiano cheese. \$12.99

#### **Pasta al Pollo**

Pan seared chicken breast in a cream sauce with a hint of Parmigiano Reggiano cheese. \$12.99

#### **Pasta Primavera**

Eggplant, zucchini, onions, bell peppers and mushrooms in olive oil and a hint of Parmigiano Reggiano cheese. \$11.99

#### **Spaghetti alla Carbonara**

Sautéed pancetta (bacon) and eggs with a hint of cream sauce. \$13.99

#### **Pasta con Gamberetti**

Shrimp, zucchini and onions sautéed in garlic butter over penne pasta. \$13.99

#### **Spaghetti alle Vongole**

Clams cooked in a white wine sauce with garlic and red chile flakes over spaghetti. \$14.99

#### **Spaghetti with Meatballs (American Style)**

Ground beef meatballs in tomato sauce over spaghetti. \$13.99

#### **Spaghetti all'Arrabiata**

Spicy tomato sauce over spaghetti. \$12.99

### **Insalate (Salads)**

Fresh salad made to order, with tossed mixed greens, and with your choice of house vinaigrette, Ranch dressing or Italian dressing.

#### **Salmone**

Salmon atop a bed of mixed greens. \$11.99

#### **Petto di Pollo**

Pan Seared chicken breast with red and green bell peppers, onions atop a bed of mixed greens and tomatoes. \$10.99

#### **Gamberetti (Shrimp)**

Pan seared shrimp, red and green bell pepper and onions atop a bed of mixed greens and tomatoes. \$11.99

#### **Insalata Mista (House salad)**

Mixed greens, carrots, cranberries, feta and house vinaigrette. \$5.50

#### **Insalata Paolo (hearty) Serves 2**

Mixed greens with artichokes, olives, pepperoni, feta cheese and balsamic vinaigrette. \$ 10.99

### **Antipasti (Appetizers)**

#### **Bruschetta**

Fresh diced tomatoes and fresh mozzarella tossed with olive oil over toasted bread. \$8.99

#### **Antipasto Misto**

Sliced prosciutto crudo di San Daniele, artichokes, grilled red bell peppers and fresh mozzarella. \$10.99

#### **Caprese**

Fresh mozzarella, tomatoes, basil, balsamic vinegar, and extra-virgin olive oil. \$8.99

#### **Formaggi Assortiti**

A selection of 4 different cheeses. (Parmigiano Reggiano, pecorino, brie, fresh mozzarella, Montasio and fontina - upon availability). \$13.99

#### **Prosciutto con Melone**

Thinly sliced prosciutto crudo di San Daniele wrapped around cantaloupe slices. \$8.99

### **Zuppa (soup)**

Ask about our soup of the day!

### Vino (Wine)

#### Dry Reds

Refosco  
Zinfandel  
Nini  
Montepulciano  
Malbec  
Pinot Noir  
Cabernet Sauvignon  
Tempranillo  
Sangiovese  
Merlot  
Shiraz

#### Sweet Reds

Dolcetto  
Sangria  
Primo Dolce  
Conquistador (port)

#### Dry Whites

Chardonnay  
Riesling Dry  
Pinot Grigio  
Chenin Blanc

#### Sweet Whites

Riesling  
Gewurztraminer  
Malvasia Bianca  
White Zinfandel  
Moscato

#### Reserves

Reserve Barbera  
Reserve Nebbiolo  
Reserve Aglianico

[www.lunrossawinery.com](http://www.lunrossawinery.com)  
[lunrossa@hughes.net](mailto:lunrossa@hughes.net)

### Dolce (Desserts)



**ALL MADE IN HOUSE  
22 FLAVORS AVAILABLE**

\$3.49 + tax per scoop

#### Nutella Pizza

Nutella spread with powdered sugar.  
\$8.99

**Ask about our homemade cakes, pastries  
and desserts!**

**GRAZIE!**

We accept Visa, Master Card, American Express and Discover.

## Luna Rossa WINERY & PIZZERIA

1321 Avenida de Mesilla,  
Las Cruces, NM 88005  
575-526-2484

#### HOURS

*Monday - Thursday*  
11:00 a.m. - 9:00 p.m.

*Friday - Saturday*  
11:00 a.m. - 10:00 p.m.

*Sunday*  
11:00 a.m. - 8:00 p.m.

*At Luna Rossa Winery & Pizzeria we are dedicated to making authentic Italian cuisine. We proudly make our pizza dough daily with Caputo tipo "00" flour. Our "pizzaioli" then hand stretch the dough into a 13" thin pizza crust and top it with the finest Italian ingredients available; San Marzano tomatoes, Trifoglio extra virgin olive oil, prosciutto crudo di San Daniele and prosciutto cotto. In addition, we import Parmigiano Reggiano, Grana, and Montasio. Our mozzarella is home-made and prepared daily. Also, we are very proud to offer green chile grown at our farm in Deming. Once prepared, the pizzas are then baked in a traditional Italian wood fired brick oven (just like in Italy). This unique baking process allows all those wonderful flavors to come together to make our pizzas delicious. We also encourage you to indulge in our variety of panini, pasta, salads and home-made gelato.*

*We hope you enjoy your visit with us. Buon appetito!*

### Bevande (Drinks)

#### Tea

Lipton Ice Tea \$2.99 (Free Refills)  
San Benedetto Peach Tea \$3.49  
San Benedetto Lemon Tea \$3.49  
San Benedetto Green Tea \$3.49

#### Acqua (Water)

\$3.49  
Acqua Panna  
San Pellegrino Frizzante

#### Bibite (Soft Drinks)

\$2.99  
Sprite                      Coke  
Diet Coke                 Dr. Pepper  
Pink Lemonade         Orange Fanta

#### Caffè

Cappuccino \$3.49    Espresso \$3.49  
(Espresso) Doppio \$4.49    Caffè Latte \$3.99  
Caffè Americano \$3.49

**NB: We use only imported Lavazza coffee –  
Regular and Decaf.**

#### Gusti da Aggiungere (Additional Flavors):

\$0.75  
Chocolate                 Caramel  
Vanilla                     Hazelnut