

Oswaldo and Rita welcome you to Cala Luna meaning Moon Bay.
We want to share with you our joint families' regional cooking.
Oswaldo from the Island of Sardegna
and Rita's family from Veneto and Friuli.
We look forward to making your evening with us an enjoyable one.

Grazie e
Buon Appetito

One bill per table
Prices include GST - Licensed with BYO wine only
\$5.00 corkage per bottle
Prices subject to change without notice

We accept Visa, Mastercard & Eptos
Amex available 3% processing fee charged

Cala Luna
restaurant

Pane

Breads

Home baked pizza bread with garlic or herbs	8.
Home baked pizza bread, gorgonzola, mozzarella cheese	9.
Bruschetta: toasted ciabatta bread, roma tomatoes, garlic, basil	9.

Primi

Starters

Cozze alla marinara Sautéed fresh black mussels in olive oil, garlic and a light tomato broth (chilli optional) (seasonal)	19.
Caprese Roma tomatoes, buffalo mozzarella, fresh basil, balsamic and extra virgin olive oil	19.
Carpaccio di Bresaola Thinly sliced cured beef served with a rocket and parmesan salad, ciabatta bread, finished off with extra virgin olive oil and lemon	19.
Polpette di tonno è ricotta Delicious ricotta and tuna balls lightly shallow fried and served with a homemade Garlic and lemon mayonnaise	19.
Antipasto misto Cured Italian cold meats, grilled vegetables, olives and cheese (for two)	24.

Secondi

Mains

Risotto contadino

Carnaroli rice cooked with Italian porcini mushrooms, chicken, fresh asparagus, white wine and finished with fresh parmesan cheese

28.

Risotto ai frutti di mare

Carnaroli rice cooked with fresh local seafood

29.

Scaloppine di vitello al tartufo

Tender veal scaloppine lightly pan seared with mushrooms in a truffle sauce served with vegetables

32.

Petto di pollo al pistacchio

Pan seared chicken breast lightly coated with a crushed pistachio nut and gorgonzola sauce served with vegetables

30.

Costata d'agnello

Grilled rack of lamb marinated in rosemary, lemon rind, olive oil finished with a light porcini demi glace served with vegetables

33.

Gamberi al forno

Oven baked fresh local king prawns marinated with garlic, parsley, lemon, olive oil served on a bed of saffron risotto

33.

Pastas

Tortellini della casa

Veal filled pasta, mushrooms, bacon, and fresh herbs, flambe' in a brandy cream sauce 21.

Lasagna di manzo

Lean beef, tomato, basil and mozzarella layered between homemade pasta and oven baked 21.

Malloreddus Campidanese

Typical Sardinian shell pasta served with a fresh tomato and basil sauce with pancetta, homemade Italian sausage 21.

Ravioli al salmone

Ricotta and spinach ravioli, smoked salmon, fresh asparagus with a rose' sauce 26.

Cannelloni all' anatra

Homemade cannelloni filled with a blend of fresh duck, porcini mushrooms, fresh herbs oven baked with béchamel and fresh tomato salsa 28.

Lasagna di verdure

Homemade spinach pasta layered with roasted eggplant, zucchini, capsicum, tomato, mozzarella and oven baked 23.

Linguine di mare

Fresh local seafood, garlic, parsley, extra virgin olive oil and grated bottarga (chilli and tomato optional) 29.

WE ALSO HAVE AVAILABLE GLUTEN FREE PASTA

Pizzas

	Small	Large
Prosciutto e rucola Tomato, mozzarella, prosciutto, fresh rocket	17.	25.
Capricciosa Tomato, mozzarella, ham, mushrooms, kalamata olives, anchovies	15.	19.
Cala Luna Tomato, mozzarella, ham, grilled eggplant, capsicums, mushrooms, sundried tomatoes, parmesan cheese	15.	19.
Sarda Tomato, mozzarella, homemade Italian sausage, pancetta, kalamata olives	15.	19.
Salmone Tomato, mozzarella, smoked salmon, gorgonzola cheese, capers	17.	25.
Frutti di mare Tomato, mozzarella, fresh seafood, garlic	17.	25.

WE ALSO HAVE AVAILABLE GLUTEN FREE PIZZA

Insalate

Insalata Mista Mixed garden salad, balsamic and olive oil	9.
Insalata della Casa Mixed green salad, semidried tomatoes, olives, capers, shaved parmesan, balsamic and olive oil	12.
Rucola Pera e Gorgonzola Rocket, gorgonzola, pear, walnuts, balsamic and olive oil	12.

Dolci
della Casa

Desserts – all homemade

Traditional tiramisù

Sponge finger biscuits soaked in liquor and coffee, set in a mascarpone cream. 13.

Panna Cotta alla vaniglia e mirilli di limone

Italian vanilla bean and lemon myrtle pudding served with poached pears in red wine 13.

Torta di cioccolato, noci e espresso

Deliciously moist flourless chocolate, hazelnut and espresso torta served with
Homemade gelato 14.

Cassatta

Torta di gelato with a delicious praline topping of almond, pistachio nuts, lemon and
Orange rind. 14.

Sebadas (typical Sardinian dessert)

Ricotta and fresh pecorino cheese mixed with orange rind and mint encased
in a thin pastry then lightly fried and finished off with abbamele honey and sugar 14.

**Our delicious Italian Gelati and Sorbet are made the traditional way with no artificial
flavours or colours.**

Chocolate, Vanilla, Pistachio, Lemon

**3.50
Per scoop**

Menu' per i piccoli
Kids menu—
\$12.00 including a drink

Margherita Pizza

Tomato, mozzarella, basil

Ham Pizza

Tomato, mozzarella, ham

Spaghetti Bolognese

Battered whiting fillets choice of salad or fries

Grilled chicken breast choice of salad or fries

Bowl of fries

\$7.00

WHITE WINES

			Glass	Bottle
Italian Sparkling				
NV Loredan Gasparini	Prosecco DOC	Veneto	10.00	42.
French Sparkling				
2009 Domaine Pichot	Vouvray Brut	France	9.50	40.
Italian Bianco				
2011 Lamberti	Pinot Grigio	Venezie	9.00	39.
2010 Collavini "Andrea di Pec"	Pinot Grigio	Friuli		42.
2010 Bigi	Orvieto Classico Superiore DOC	Umbria	9.50	40.
2010 Antinori	Bianco Toscana	Tuscany	9.50	40.
2011 Argiolas 'Costamolino'	Vermentino di Sardegna DOC	Sardinia	10.50	45.
2011 Tamellini	Soave Classico Superiore DOC	Veneto		42.
Australian/New Zealand White Wines				
2011 Crawford River	Riesling	Henty Vic	10.50	44.
2011 Brown Brothers	Crouchen & Riesling	King Valley Vic	8.00	32.
2012 Brown Brothers	Moscato	King Valley Vic	8.00	32.
2012 La Zona	Pinot Grigio	King Valley Vic	9.00	39.
2012 Te Whare Ra	Sauvignon Blanc	Marlborough NZ	9.00	39.
2011 Deep Wood Estate	Sauvignon Blanc	Margaret River WA		42.
2012 Willowglen	Chardonnay	Hunter Valley NSW	8.00	32.
2011 Lenton Brae	Chardonnay Southside	Margaret River WA		48.
2009 Piano Gully	Unwooded Chardonnay	Pemberton WA	8.50	35.

Note: DOC-Denominazione di Origine Controllata.

Controls the geographic origin, grape variety, yields per acre, methods of vinification, alcohol level and aging requirements.

DOCG- Denominazione di Origine Controllata e Garantita

Category reserved for elite wines whose quality is "guaranteed" by the Italian Government.

IGT-Indicazione Geografica Tipica

Officially identifies wines from specific regions, provinces or special areas by colour or grape Or typology

RED WINES

			Glass Bottle	
Rosato				
2011 Rose di Sardegna	Serralori IGT	Sardinia ITA		39.
Italian Rosso				
NV Grasperossa	Lambrusco Amabile DOC	Modena		36.
2010 Antinori	Santa Christina	Tuscany	9.50	40.
2008 Feudi Piscioti	Nero d'Avola Versace	Sicily		70.
2010 Zenato	Valpolicella Classico Superiore	Veneto	10.50	45.
2010 Antiche Tenute 'Burchino'	Chianti Superiore DOCG	Tuscany	9.50	40.
2009 Frescobaldi 'Nipozzano'	Chianti Rufina Riserva	Tuscany		65.
2009 Argiolas 'Monica di Sardegna'	Perdera DOC	Sardinia	10.00	43.
2010 Argiolas 'Cannonau di Sardegna'	Costera DOC	Sardinia		56.
2005 Castellani	Brunello di Montalcino DOCG	Tuscany		105.
2007 Zenato	Amarone Della Valpolicella DOC	Veneto		115.
2008 Pio Cesare	Barolo DOCG	Piedmont		150.
Australian/New Zealand Red Wines				
2012 Spring Vale Melrose	Pinot Noir	Tasmania	9.50	40.
2009 Elephant Hill	Pinot Noir	Central Otago NZ		60.
2010 Katnook Founders Block	Merlot	Coonawarra SA	9.00	39.
2010 Pirramimma Stocks Hill	Cabernet Merlot	McLaren Vale SA	9.50	40.
2010 Piano Gully	Cabernet Sauv Merlot	Pemberton WA		42.
2010 Rolf Binder	Cabernet Sauv Merlot	Barossa Valley SA	9.00	39.
2011 Kilikanoon Killerman's Run	Cabernet Sauvignon	Clare Valley SA	9.00	39.
2010 Chalk Hill	Shiraz	McLaren Vale SA	9.00	39.
2012 Willowglen	Shiraz Cabernet	Yarra Valley Vic	8.00	32.
2009 Patrick of Coonawarra Mother of Pearl	Shiraz	Coonawarra SA		42.
2010 Jasper Hill Georgia's Paddock (Biodynamic & Organic Winery)	Nebbiolo	Heathcote Vic		95.
Dessert Vino				
2007 Moscato di Asti 375ml	Marengo	Piedmont ITA		35.
NV Sole Arte 500ml	Vin Santo	Tuscany ITA	7.	25.
2010 Passito Pantelleria DOC	Moscato	Sicily	8.	
Port				
Pirramimma Digby	Tawny Port	McLaren Vale SA	7.	

AUSTRALIAN BEERS

Light

Cascade lite, Hahn Premium lite 5.

Mid Strength

4X Gold, Carlton Mid Strength, Pure Blone Naked 5.

Heavy

4X, VB, Pure Blonde, Tooheys New 5.

Premium

Crown Lager, James Boags 7.

Imported

Corona, Stella Artois 7.

ITALIAN BEERS

Castello Lager – Friuli 8.

Ichnusa Bionda Pilsner – Sardinia 8.

Theresianer – Pilsner – Trieste 8.

Moretti – Lager – Friuli 8.

Messina – Lager – Sicily 8.

Peroni – Nastro Azzuro – Roma 8.

Peroni Leggera (Mid) – Roma 8.

Theresianer - Vienna – Trieste 9.

Cider

Hardcourt Apple or Pear Cider 500ml 12.

Basic Spirits

Gin, Scotch, Brandy, Vodka, Bundaberg Rum, Barcardi, Bourbon 7.

Premium Spirits

Johnnie Walker Red, Southern Comfort, Jack Daniels Black, Malibu,
Jameson Irish whiskey, Canadian Club, Tequila, Jim Beam, Oozo, Campari, Aperol 8.

Deluxe Spirits

Chivas Regal, Glenfiddich, Wild Turkey 9.

With mixer extra

1.00

Liqueurs

Ameretto, Cointreau, Galliano, Midori, Sambuca, Drambuie,
Baileys, Frangelico, Kahlua, Nocello, Grand Marnier, Tia Maria 9.

Digestivo

Limoncello, Monte Negro, Fernet Branc, Rosso Antico, Averna 9.