



Soleluna Restaurant

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Lasagna Bolognese House-made pasta layers with a rich bolognese sauce, béchamel, and parmesan cheese, traditionally baked to perfection.	\$20.50
Gnocchi Al Tartufo Black truffle gnocchi in truffle. Served with parmigiano al gratin. Vegetarian.	\$22.50
Fagottini Alla Valerio Ricotta and pear ravioli style in butter and rosemary sauce.	\$21.50
Fusilli Al Pesto Homemade twisted pasta with basil pesto sauce.	\$19.50
Pappardelle Ai Funghi Homemade ribbon pasta with porcini and mix mushrooms in white wine and thyme sauce.	\$19.50
Sp Cacio E Pepe Homemade tonnarelli with pecorino cheese and black pepper.	\$22.50
Pollo Al Limone Pan seared chicken breast in lemon sauce.	\$22.50
Pasta Con Polpette Homemade spaghetti w/ meatballs braised in tomato sauce.	\$22.50
Chitarra Al Pomodoro Homemade spaghetti w/ italian cherry tomato and basil sauce.	\$19.50
Tiramisu Homemade tiramisù.	\$10.50
Arancini Deep fried rice ball. Vegetarian.	\$11.50
Bottled Soda Club soda, coke, diet coke, sprite, organic Italian aranciata, ginger ale, tonic, ginger beer.	\$4.50

Beverages

ITEM	PRICE
Bottled Soda (Beverages) Club soda, coke, diet coke, sprite, organic Italian aranciata, ginger ale, tonic, ginger beer.	\$4.50

Stuzzichini E Antipasti

ITEM	PRICE
Sotto Le Stelle Salad Arugula, marinated artichoke, sun-dried tomato, shaved parmigiano and house dressing.	\$14.50
Burrata Creamy mozzarella. Served with arugula and cherry tomato. Vegetarian.	\$13.50
Polpette Beef meatball braised in tomato sauce.	\$11.50
Bruschetta Al Pomodoro Toasted bread served with tomato, basil and garlic.	\$8.50
Granchiio Pan seared crab cake, served w/ homemade tartare sauce and mixed salad	\$15.50
Insalata Sole Romaine, arugula, radicchio, raisin, tomato, quinoa and orange. Vegetarian.	\$14.50

ITEM	PRICE
Insalata MANGO Baby spinach, mango and shaved parmigiano.	\$14.50
Insalata BARBABIETOLE Arugula salad, red beets and goat cheese.	\$14.50
Impepata di cozze Sautee mussels in white wine sauce and black pepper	\$15.50
Stuzzichini Marinated olives, pecorino cheese and fried artichokes.	\$11.50
Arancini (Stuzzichini E Antipasti) Deep fried rice ball. Vegetarian.	\$11.50
Pasta	

ITEM	PRICE
Fagottini Alla Valerio (Pasta) Ricotta and pear ravioli style in butter and rosemary sauce.	\$21.50
Gnocchi Al Tartufo (Pasta) Black truffle gnocchi in truffle. Served with parmigiano al gratin. Vegetarian.	\$22.50
Fusilli Al Pesto (Pasta) Homemade twisted pasta with basil pesto sauce.	\$19.50
Chitarra Al Pomodoro (Pasta) Homemade spaghetti w/ italian cherry tomato and basil sauce.	\$19.50
Pasta Con Polpette (Pasta) Homemade spaghetti w/ meatballs braised in tomato sauce.	\$22.50
Lasagna Bolognese (Pasta) House-made pasta layers with a rich bolognese sauce, béchamel, and parmesan cheese, traditionally baked to perfection.	\$20.50
Pappardelle Ai Funghi (Pasta) Homemade ribbon pasta with porcini and mix mushrooms in white wine and thyme sauce.	\$19.50

Secondi Di Carne E Pesce E Contorni	
ITEM	PRICE
Saute' Vegetables Assorted vegetables gently sautéed, typically includes garlic and a hint of lemon.	\$10.50
grilled asparagus grilled asparagus	\$10.50
Sante' Broccoli rabe	\$10.50
Homemade Fries Hand-cut potatoes, fried until golden.	\$10.50
Mashed Potato Silky-smooth whipped potatoes with a touch of butter and seasoning.	\$10.50
Pollo Al Limone (Secondi Di Carne E Pesce E Contorni) Pan seared chicken breast in lemon sauce.	\$22.50
Salmone Alle Erbe Pan seared fine herbs crusted wild salmon.	\$28.50

Desserts

ITEM	PRICE
Torta Della Nonna Pastry cream with a hint of lemon on a base os shortcrust pastry, covered with pine nut, almond and powdered.	\$9.50
PISTACHIO RICOTTA CHEESECAKE	\$10.50
Panna Cotta Vanilla beans flan served with mix berries.	\$9.50
Tiramisu (Desserts) Homemade tiramisu.	\$10.50
Torta Al Cioccolato Chocolate cake.	\$9.50

Daily Specials

ITEM	PRICE
Sp Cacio E Pepe (Daily Specials) Homemade tonnarelli with pecorino cheese and black pepper.	\$22.50
SP FILET MIGNON Angus filet mignon, red wine sauce	\$36.50
SP FISH Pan seared Mediterranean Dorada filet, livornese Sauce	\$33.50
SP TOMINO Baked tomino cheese from Piemonte, wrapped w/ smoked Prosciutto, grilled portobello cheese, balsamic glaze	\$17.50
Zuppa Del Giorno Cannellini beans soup	\$10.50
SP SCALLOPS Pan seared sea scallops, served over green peas “guacamole”	\$18.50
SP RAVIOLI Homemade RAVIOLI w/ ricotta and spinach, light butter and sage sauce	\$23.50
SP CAVATELLI Homemade CAVATELLI w/ shrimps, cherry tomato, broccoli rabe pesto	\$26.50