



## Luna Rossa

Ristorante – Pizzeria – Full Bar

The Village at Lake Las Vegas

Offers the perfect setting for private entertaining

Modern Italian cuisine which has made

Luna Rossa a culinary destination for over a half decade.

Adding a splash of Mediterranean color to the Village,

Luna Rossa is known for having the best view of Lake Las Vegas while dining.

It features a fresh, innovative cuisine that complements any special event, be it a casual business

Luncheon or a formal wedding rehearsal dinner

We offer an extensive list of menu options to suit your

Needs, as well as a flexible price per person

Our specialties include thin crust pizzas, daily homemade

Pastas, fresh fish, meats, and fowl, accompanied by a glorious selection of desserts and so much more...



*The Best of Old World and New*

**Elegant Italian Accents**



The Main Dining room is our largest single room available for banquets. The Main Dining room can Accommodate up to 70 guests, and combined with the Semi-Private Room for up to 20 guests and the Terrace 70 guests, we can accommodate up to 160 guests. As well as an additional private space for your more casual events at Pizzamania located right next door.

To accommodate your function, Luna Rossa offers family style, set menus as well as buffet options:

## Pizza Buffet Menu

(Restriction and limitations may apply)

**available only in the Pizza Shop:**

### PIZZAMANIA

#### **Lattughine Miste Salad**

Mixed Baby Greens, Carrot and Tomato with Balsamic Dressing

#### **Pizza Margherita**

Tomato sauce, Mozzarella Cheese and Basil

#### **Pizza Peperoni**

Tomato Sauce, Mozzarella Cheese topped with Pepperoni

#### **Pizza Salsiccia**

Tomato Sauce, Mozzarella Cheese, Italian Sausage

#### **Pizza Hawaii**

White sauce, Mozzarella Cheese, Ham and Pineapple

#### **Pizza Luna Rossa**

Tomato Sauce, Mozzarella Cheese Topped with Vegetables

#### **Penne Marinara Sauce**

Penne Pasta Tossed with Our Homemade Marinara Sauce

Soda at your choice

Price: \$28.00+tax+20%gratuity per person

# Family Style Menu

Served on large plates in the center of the table to share

(Restriction and limitations may apply)

**Minimum 20 guests**

1st Course

## **Bruschetta al Pomodoro e Basilico**

Toasted Italian Bread, Topped with Fresh Chopped Tomato,  
Marinated with Garlic and Basil

&

## **Fried Calamari**

Served with Marinara Sauce

&

## **Insalata Cesare**

Romaine Lettuce, Shaved Parmesan and Croutons with  
Classic Caesar Salad Dressing

2nd Course

## **Rigatoni Meatballs**

Rigatoni Pasta with Meatballs in Marinara Sauce

&

## **Piccatina di Pollo**

Thin Sliced Chicken Scaloppini Sautéed in Lemon and Capper Sauce

&

## **Roasted Potato and Sautéed Vegetables**

3rd Course

## **Tiramisu**

Lady Fingers Dipped in Coffee, Topped with Whipped  
"Mascarpone and Zabaglione" Dusted with Cocoa

**Price: \$28.00+tax+20% service fee per person**

# Menu 1

## Appetizer

### **Bruschetta al Pomodoro e Basilico**

Toasted Italian Bread, Topped with Fresh Chopped Tomato,  
Marinated with Garlic and Basil

## Salad

### **Lattughine Miste**

Mixed baby greens, carrot and tomato with balsamic dressing

## Choice of Entrée

### **Spaghetti e Pomodoro**

Spaghetti Pasta Tossed with Tomato and Basil Sauce, Dusted with Parmesan Cheese  
Or

### **Rigatoni alla Bolognese**

Rigatoni Pasta Tossed with "Bolognese" Beef and Tomato Ragu'  
Or

### **Fusilli Primavera**

Twisted Pasta with Vegetables in Pink Sauce

## Dessert

### **Tiramisu**

Lady Fingers Dipped in Coffee, Topped with Whipped "Mascarpone and Zabaglione"  
Dusted with Cocoa

**Price: \$35.00+tax+20% service fee per person**

# Menu 2

## Appetizer

### **Bruschetta Pomodoro, Mozzarella e Basilico**

Toasted Italian Bread, Topped with Fresh Chopped Tomato, Mozzarella and Basil.

## Salad

### **Insalata Cesare**

Romaine Lettuce, Shaved Parmesan and Croutons,  
With Classic Caesar Dressing

## Choice of Entrée

### **Penne con Pollo, Broccoli e Pomodori Secchi**

Penne with Chicken Breast, Broccoli and Sun-dried Tomatoes in Alfredo sauce  
Or

### **Rigatoni Bolognese**

Rigatoni pasta with beef Bolognese sauce  
Or

### **Petto di Pollo al Marsala e Funghi**

Sautéed Chicken Breast with Mushroom Marsala Sauce,  
Served with Roasted Potato and garlic Vegetables  
Or

### **Filetto di Sogliola alla Mugnaia**

Filet of Sole sautéed butter lemon sauce with Caper,  
Served with Roasted Potato and garlic Vegetables

## Dessert

### **Tiramisu**

Lady Fingers Dipped in Coffee, Topped with Whipped "Mascarpone and Zabaglione"  
Dusted with Cocoa

**Price: \$42.00+tax+20% service fee per person**

# Menu 3

## Appetizers

### **Focaccia Pomodoro, Mozzarella e Basilico.**

Pizza Bread, Topped with Fresh Chopped Tomato, Mozzarella and Basil  
&

### **Antipasto Contadino**

Roasted and Marinated Eggplant, Zucchini, Bell Peppers, Italian Salami,  
Parmesan cheese, Fresh Mozzarella, Tomato, Black Olives and Prosciutto

## Choice of Salad

### **Lattughine Miste**

Mixed Baby Greens, Carrot and Tomato with Balsamic Dressing  
Or

### **Insalata Cesare**

Romaine Lettuce, Shaved Parmesan and Croutons with  
Classic Caesar Salad Dressing

## Choice of Entrée

### **Rigatoni Meatballs**

Rigatoni Pasta with Meatballs in Marinara Sauce  
Or

### **Petto di Pollo alla Parmigiana**

Sautéed chicken breast in a light tomato and oregano sauce  
Topped with melted mozzarella cheese, Served with Penne pasta Marinara Sauce  
Or

### **Tagliata Di Bue**

Grilled New York Steak Sliced and served on a Bed of Baby Greens  
With Red Wine Sauce, Roasted Potato and Garlic Vegetables  
Or

### **Salmone al Limone e Capperi**

Grilled Atlantic salmon with Lemon and Capers Sauce,  
Roasted Potato and Garlic Vegetables

## Choice of Dessert

### **Tiramisu**

Lady Fingers Dipped in Coffee, Topped with Whipped "Mascarpone and Zabaglione"  
Dusted with Cocoa  
Or

### **Spumoni Bomba**

Strawberry, pistachio and chocolate gelato all coated with chocolate  
Drizzled with white chocolate

**Price: \$55.00+tax+20% service fee per person**

# Menu 4

## Appetizers

### **Antipasto Contadino**

Roasted and Marinated Eggplant, Zucchini, Bell Peppers, Italian Salami, Parmesan cheese, Fresh Mozzarella, Tomato, Black Olives and Prosciutto

&

### **Fried Calamari**

Served with Marinara Sauce

## Choice of Salad

### **Insalata Cesare con Gamberi**

Romaine Lettuce, Shaved Parmesan and Croutons,  
With Classic Caesar Dressing topped with grilled Shrimp.

Or

### **Caprese**

Sliced Fresh Buffalo Mozzarella, Sliced Tomato and Basil

## Choice of Entrée

### **Penne Pescatora**

Clams, Mussels, Shrimp, Calamari Sautéed in Marinara Sauce with penne pasta

Or

### **Piccatina di Vitello**

Thin Sliced Veal Scaloppini Sautéed in Lemon and Capper Sauce  
Served with Roasted Potato and Garlic Vegetables

Or

### **Salmone all' Aceto Balsamico**

Grilled Fresh Salmon over a bed of Spring Mix Salad with eight years old  
Balsamic Reduction, served with Roasted Potato and Garlic Vegetables

Or

### **Medaglioni di Filetto ai Funghi**

Grilled medallions of filet mignon topped with Mushroom and reduction of Barolo red wine sauce,  
served with Roasted Potato and Garlic Vegetables

## Choice of Dessert

### **Tiramisu**

Lady Fingers Dipped in Coffee, Topped with Whipped "Mascarpone and Zabaglione"  
Dusted with Cocoa

Or

### **Dream Bomba**

A Heart of Caramel surrounded by Peanut Butter Gelato,  
Coated in Milk Chocolate and decorated with Peanut Butter Drizzle

**Price: \$68.00+tax+20% service fee per person**

# Buffet Style Menu 1

(Restriction and limitations may apply)

**Minimum 20 guests**

## **Bruschetta al Pomodoro e Basilico**

Toasted Italian Bread, Topped with Fresh Chopped Tomato,  
Marinated with Garlic and Basil

## **Lattughine Miste Salad**

Mixed Baby Greens, Carrot and Tomato with Balsamic Dressing

## **Zucchine Fritte**

Golden Crispy Fry Zucchine with side Marinara Sauce

## **Pizza Margherita**

Tomato sauce, Mozzarella Cheese and Basil

## **Pizza Peperoni**

Tomato Sauce, Mozzarella Cheese topped with Pepperoni

## **Rigatoni alla Bolognese**

Rigatoni Pasta Tossed with "Bolognese" Beef and Tomato Ragù

**Price: \$28.00+tax+20% service fee per person**

# Buffet Style Menu 2

(Restriction and limitations may apply)

**Minimum 20 guests**

## **Bruschetta al Pomodoro e Basilico**

Toasted Italian Bread, Topped with Fresh Chopped Tomato,  
Marinated with Garlic and Basil

## **Lattughine Miste**

Mixed Baby Greens, Carrot and Tomato with Balsamic Dressing

## **Fried Calamari**

Served with Marinara Sauce

## **Rigatoni alla Bolognese**

Rigatoni Pasta Tossed with "Bolognese" Beef and Tomato Ragù

## **Penne con Pollo, Broccoli e Pomodori Secchi**

Penne with Chicken Breast, Broccoli and Sun-dried Tomatoes in Alfredo sauce

## **Tiramisu**

Lady Fingers Dipped in Coffee, Topped with Whipped "Mascarpone and Zabaglione"  
Dusted with Cocoa

**Price: \$34.00+tax+20% service fee per person**



# Buffet Style Menu 3

(Restriction and limitations may apply)

**Minimum 20 guests**

## **Bruschetta al Pomodoro e Basilico**

Toasted Italian Bread, Topped with Fresh Chopped Tomato,  
Marinated with Garlic and Basil

## **Fried Calamari**

Served with Marinara Sauce

## **Meatballs**

In Marinara Sauce

## **Salsiccia e Pepperoni**

Italian Sausages in Marinara Sauce with Onion and Bell Peppers

## **Insalata Cesare**

Romaine Lettuce, Shaved Parmesan and Croutons with  
Classic Caesar Salad Dressing

## **Rigatoni alla Bolognese**

Rigatoni Pasta Tossed with "Bolognese" Beef and Tomato Ragu'

## **Fusilli ala Norma**

Twisted Pasta Tomato Basil Sauce with Diced Fresh Mozzarella Cheese and Eggplant

## **Petto di Pollo al Marsala e Funghi**

Sautéed Chicken Breast with Mushroom Marsala Sauce,

## **Filetto di Sogliola alla Mugnaia**

Filet of Sole Sautéed Butter Lemon Sauce with Caper,

## **Roasted Potato**

## **Garlic Vegetables**

## **Cannoli**

Crispy pastry shell filled a mix of fresh ricotta cheese and chocolate

**Price: \$45.00+tax+20% service fee per person**

# Beverage Menu

## Package Bar

Package Bar includes cocktails, beer, wine, soft drinks and mineral water

Prices are per person, for maximum of 4 hours

Premium	\$ 16 first hour, \$10 each additional hour
Super Premium	\$ 20 first hour, \$ 14 each additional hour
Ultra-Premium	\$ 25 first hour, \$16 each additional hour
Beer & Soft Drinks	\$ 15 first hour, \$ 9 each additional hour
Wine	From \$ 30 per bottle

## Cash Bar

Minimum of \$ 500 in sales, full advance deposit required, refunded following event

Maximum 4 hours bar service

Premium Cocktails	\$ 9
Wine by the glass	\$ 10
Super Premium Cocktails	\$ 12
Ultra-Premium Cocktails	\$ 14
Soft Drinks & Mineral Water by the glass	\$ 3
Beer	\$ 5

\$ 150 Bartender Fee, 1 Bartender for 50 guests

# Luna Rossa

**Ristorante – Pizzeria –Full Bar**

**10 Via Bel Canto**

**Henderson NV 89011**

## **Phone & Fax**

702-568-9921

702-568-9924 Fax

## **Banquet Overview:**

### **Contract**

Luna Rossa requires all event hosts to sign a contract upon confirmation

With a copy of ID and Credit Card being used for deposit

### **Deposit**

A deposit is generally required to reserve a space. The deposit is ideally made at least thirty days in advance and is calculated based on the number of expected guests. No refunds are available.

### **Final Payment**

Final payment is due on the day of the event. A 20% gratuity (18% is tip and 2% is coordinating fee) and sales tax will be added to the final bill. Payment must be made with cash or credit card. If fewer guests than expected attend, payment is based on the number confirmed on the contract. Additional guests are not a problem and the host will be charged accordingly. Your guaranteed guest count is required by noon four days prior to your event. This guarantee is the minimum number of guests that you will be charged for. Should the number of guests served exceed this number, you will be charged for the total number served. If no guarantee of guests expected is provided, the minimum number of people shown on the reservation will be considered the guaranteed guest count.

### **Beverage Services**

A variety of beverage options are available, including cash bar, hosted bar, table wine & champagne service, table coffee & tea service, etc.

### **Outside Food & Beverage**

Outside food and beverage are generally prohibited, but special arrangements are sometimes made. In these cases there is a fee of \$2.50 per person for cake service and a \$20 corkage fee.

### **Luna Rossa Ristorante offers a variety of menus to fit your budget.**

A charge of 20% will be added to all food and beverage items and tax will be calculated on subtotal.

An extensive wine list and our own Pastry chef will complete the event. No outside food or wine or any other

Beverages are permitted on premises. To discuss the details of your event, please call or email our

Event Coordinator: Valentina Molli

**[Valentina@LunaRossaRistorante.com](mailto:Valentina@LunaRossaRistorante.com)**

