



Luna Rossa

Ristorante - Pizzeria - Full Bar

The Village at Lake Las Vegas

Offers the perfect setting for private entertaining
Modern Italian cuisine and moderate prices have 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, mesquite-grilled fresh fish, spit-roasted meats and fowl,
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 50 guests, we can accommodate up to 140 guests

To accommodate your function, Luna Rossa offers a family style, four party menus
And three buffet options:

Family Style Menu

Served per every group of four guest,
On large plates in the center of the table to share
(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

&

Insalata Cesare

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

*

Rigatoni Meatballs

Rigatoni Pasta with Meatballs in Marinara Sauce

&

Petto di Pollo al Marsala e Funghi

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

*

Exotic Bomba

Mango, passion fruit and raspberry sorbet all covered in white chocolate
Drizzled with dark chocolate

1 Soft Drink or Ice Tea Included per person

Price: \$26.00+tax+20%gratuity 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: \$32.00+tax+20%gratuity 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: \$38.00+tax+20%gratuity 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: \$46.00+tax+20%gratuity 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: \$58.00+tax+20%gratuity 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: \$26.00+tax+20%gratuity 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: \$32.00+tax+20% gratuity 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: \$42.00+tax+20%gratuity 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, \$ 12 each additional hour
Ultra-Premium	\$ 25 first hour, \$14 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

