



## 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 family style, choice and buffet menu:**

## **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, Mozzarella e Basilico**

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

&

**Fried Calamari e Zucchini**

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

## **Choice Menu**

**Minimum 20 guests**

### **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: \$65.00+tax+20% service fee per person**

## **Buffet Menu**

(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

### **Pizza Peperoni**

Thin crust pizza topped with peperoni

### **Rigatoni alla Bolognese**

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

### **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: \$38.00+tax+20% service fee per person**



**Ask for our catering options!**

# 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 \$2.75 per person for cake service and a \$40 corkage fee, no liquors from outside.

### **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: Giulia

[angeliugiulia@aol.com](mailto:angeliugiulia@aol.com)