

Benvenuti!

Sotto la Luna, meaning "under the moon," opened in 2021. The idea was inspired by the vibrant energy of a sushi bar: pull up a stool at the bar, watch the chefs at work, and see just how spotless a kitchen can be; after all, pasta deserves the spotlight too!

Our food begins with nonna's classics, then takes a playful twist on modern cuisine with off-beat pairings that keep things exciting. At our open kitchen, you're not just witnessing our chef and crew putting heart and soul into every dish – you're a part of it. Want to chat or learn a thing or two about what's cookin'? We're all about that interactive energy, just like at a family gathering.

Driven by a passion to surprise and delight, we constantly push the boundaries of flavor—an effort recognized this year when we were awarded Due Forchette (two forks) by Gambero Rosso, leading authority on Italian food.

We are delighted that you're here—settle in, sip some wine, and let our moon-lit corner of Astoria whisk you off to Italy. Thank you and...

Buon appetito!

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buon appetito!

ANTIPASTI

Focaccia – 10.5 ①

Homemade focaccia, rosemary, and olive oil

Ostriche – 2.8 each

East cost oysters (salted, small to medium size)

Stuzzichini – 15.5 ①

Pecorino, Parmigiano Reggiano, mediterranean olives

Arancini – 15.5 ①

Homemade panko-fried riceballs

Carpaccio – 21.5

Thin-sliced filet mignon (raw), radicchio, arugula, pine nuts, shaved parmigiano, balsamic vinaigrette

Tagliere – 25.5

Mix selection of Italian cold cuts and cheeses, served with homemade focaccia

Fritto Misto – 24.5

Fried wild calamari, shrimp, artichokes, and zucchini, served with homemade marinara sauce

①① Vegan

① Vegetarian

INSALATE

Burrata – 17.5 ①

Fresh Puglian creamy mozzarella cheese, rainbow gourmet cherry tomatoes, basil e.v.o.o

Ceci – 17.5 ①

Organic chickpeas, red beets, crumbled goat cheese, olive oil

Melone – 18.5 ①

Cantaloupe melon, cucumber, fresh mozzarella, lemon-mint dressing

Salmone – 19.5

Baby gem romaine, ricotta, house-smoked salmon, fried quinoa, sun-dried tomato pesto dressing

TARTARE

Zucchine – 15.5 ①①

Diced up organic baby zucchini, toasted almonds, zucchini chips, lemon, mint

Tonno – 21.5

Yellowfin tuna (raw), watermelon, jalapeño, avocado mousse, lime

Carne – 25.5

Filet mignon (raw), Dijon mustard, capers, chives, crispy fried egg yolk, shaved black truffle

PASTE

Pomodoro – 22.5 ①①

Fusilli al ferretto with Italian cherry tomato and basil sauce

Cacio e Pepe – 25.5 ①

Spaghetti with pecorino cheese and black pepper, served on pecorino wheel

Fusillone – 23.5 ①①

Large spiral-shaped pasta with beyond ground meat bolognese

Il Ragù – 28.5

Fettuccine with filet mignon ragout

Sorrentina Sbagliata – 25.5 ①

*Gnocchi with yellow tomatoes from Vesuvio, basil,
fresh mozzarella pearls and lime breadcrumbs*

Anatra – 26.5

*Pappardelle with braised duck ragout
(no tomato sauce)*

Carbonara Tartufata – 29.5

*Spaghetti with Italian guanciale, black pepper,
pecorino cheese, black truffle, and egg yolk*

Calamarata – 27.5

Thick ring pasta with wild salmon, radicchio, and pistachio pesto sauce

Granchio – 26.5

*Casarecce (short pasta) with crab meat, broccoli rabe,
cherry tomato and lobster bisque*

Gnocchi – 26.5

*Potato and lime gnocchi, cherry tomatoes, bisque, wild red shrimp
tartare (raw), topped with burrata cheese*

SECONDI

Ribeye - 39.5

12 oz

*Grilled grass-fed angus ribeye, Barolo wine sauce,
served with grilled vegetables*

Pesce del Giorno - m.p.

Fish of the day

CONTORNI

Spinaci Saltati - 10.5

Sautéed baby spinach, garlic, and oil

Broccoletti Saltati - 12.5

Broccoli rabe, garlic, and oil

Verdure alla Griglia - 12.5

Mixed green vegetables

Patatine Fritte - 9.5

French fries

  **Vegan**  **Vegetarian**

*To ensure the highest quality, we kindly ask
that no changes be made to the menu.*



SOTTO LA LUNA

PIZZE TRADIZIONALI

Marinara – 15.5 ①①

Tomato sauce, garlic, oregano, basil

Margherita – 17.5 ①

Tomato sauce, mozzarella, basil

Capricciosa – 20.5

Tomato sauce, mozzarella, Italian ham, mushrooms, artichokes, black olives, basil

Angel and Devil – 21.5

Tomato sauce, mozzarella, spicy sopressata, hot honey

Calzone – 18.5

Moon-shaped pizza, stuffed with ricotta cheese, sopressata, basil, mozzarella, light tomato sauce

4 Formaggi – 18.5 ①

Gorgonzola, mozzarella, provolone, pecorino, basil

Primavera – 21.5

Mozzarella, cherry tomatoes, arugula, Prosciutto di Parma, shaved parmigiano, basil

Salsiccia e Friarelli – 20.5

Italian sausages, broccoli rabe, smoked mozzarella, basil

PIZZE D'AUTORE

Mortazza – 20.5

Mortadella, burrata, pistachio

Soleluna – 21.5

(half calzone, half regular)

Moon: 'nduja (spicy sopressata), ricotta, gorgonzola

Sun: mozzarella, tomato sauce, basil

Salsiccia – 21.5

Cacio e Pepe, Italian sausage

Sotto la Luna – 26.5

Mozzarella, porcini mushrooms, smoked prosciutto, black truffle

Acciuga – 20.5

Mozzarella, smoked mozzarella, cherry tomatoes, anchovies

Pizza Tasting – 30.5

Your choice of four pizzas, all in one

Add some extra Amore

Fresh black truffle – 8

Ricotta crust – 4

Gluten-free dough – 4

**Gluten cross-contamination may occur*

JOIN US FOR LIVE JAZZ

every Wednesday night

**WEEKDAY
LUNCH** *20%
OFF*

Monday to Friday, 12-4PM

READY TO
ELEVATE YOUR
PRIVATE EVENT AT
SOTTO LA LUNA?

CONTACT US FOR BOOKINGS & INQUIRIES

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Let's connect on Instagram [@sottolalunanyc](https://www.instagram.com/sottolalunanyc)



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