

We are using only the best Italian ingredients available. All of our pizzas are made with Caputo tipo "00" flour, San Marzano tomatoes, Prosciutto di San Daniele and Prosciutto Cotto. Our fresh mozzarella is homemade daily. Our pizzas are baked in an Italian wood fired oven that allows all those flavors into the pizza.

They are all made in a 13" individual size pizza with a hand stretched thin crust.

Le Nostre Pizze

Marinara

Extra-virgin olive oil, basil leaves and oregano (no cheese) and tomato sauce. \$8.50

Margherita

Cherry tomatoes, basil, oregano, mozzarella, and tomato sauce. \$9.50

Pizza Bianca

Mozzarella, ricotta, parmigiano, extra-virgin olive oil, salt and pepper (no tomato sauce). \$8.99

Prosciutto

Prosciutto cotto (cooked ham), mozzarella, and tomato sauce. \$9.50

Prosciutto Crudo

Prosciutto crudo di San Daniele, mozzarella, and tomato sauce. \$10.99

Prosciutto ai Funghi

Prosciutto cotto and funghi (mushrooms), mozzarella, tomato sauce and parmigiano cheese. \$9.99

Quattro Formaggi

Mozzarella, gorgonzola, brie, and grana cheese and tomato sauce. \$9.99

Quattro Stagioni

Prosciutto cotto, funghi (mushrooms), carciofi (artichokes), mozzarella and tomato sauce. \$10.99

Diavola

Salumino piccante (spicy salami) and tomato sauce. \$9.99

Romana

Mozzarella, acciughe (anchovies) and tomato sauce. \$9.99

Salsiccia

Mozzarella, spicy salsiccia (Italian sausage) and tomato sauce. \$9.99

Verdura Grigliate

Melanzane (eggplant), zucchini, onions and bell peppers and tomato sauce. \$10.99

Messicana

New Mexico long green chile and prosciutto cotto (or without if you prefer) and tomato sauce. \$10.99

Pizza Luna Rossa

Salumino picante, prosciutto cotto, funghi, red bell peppers, capers, carciofi, cipolla, and olive nere, mozzarella, and tomato sauce. \$10.99

Americana

Pepperoni (American), mozzarella, and tomato sauce. \$9.99

Bambino Pizza

Cheese, and tomato sauce on a 10 inch crust. \$5.99

Nutella Pizza

Nutella spread with powdered sugar. \$7.99

I Nostri Calzoni

Calzone- Stuffed folded over crust with marinara on top

Calzone

Prosciutto cotto, funghi, and mozzarella. \$8.99

Pizza Toppings and Calzone Stuffings

(Toppings are an additional cost to your pizza or calzone.)

Verdure:

Carciofi (Artichokes)-Cipolle (Onions)-Green Chile
Funghi (Mushrooms)-Olive Nere (Black Olives)
Pomodori Freschi (Sliced Tomatoes)-Red Bell Peppers
Pomodorini (Cherry Tomatoes)

Altri Ingredienti di Aggiungere:

Acciughe (Anchovies)-Canadian Bacon
Capperi (Capers)-Pepperoni (American Style)
Prosciutto Cotto (Ham)-Prosciutto Crudo (Cruded Ham)
Salumino Piccante (Spicy Salami)

Some ingredients are seasonal, so they may not be available.

I Nostri Panini

Our "panini" are made with homemade wood oven baked bread. All "panini" are cooked with mozzarella. Then they are stuffed with your favorites, and then grilled on the Panini press for a nice hot panino. We can add lettuce and tomatoes upon your request. If you prefer your panino cold please let us know.

Messicana

New Mexico green chiles, prosciutto cotto and cheese. \$7.99

Salumino Picante

Salumino picante (spicy salami) and cheese. \$7.99

I Nostri Panini (continued)

Prosciutto Cotto

Prosciutto cotto and cheese. \$8.99

Prosciutto Di San Daniele

Prosciutto crudo di San Daniele and cheese. \$9.99

Caprese

Fresh mozzarella, tomato, basil, extra-virgin olive oil and balsamic vinegar. \$8.99

Della Casa

Prosciutto cotto and grilled peppers cheese. \$8.99

Alla Griglia

Eggplant, bell pepper, and cheese. \$8.99

Petto di Pollo

Grilled breast of chicken with pesto and cheese. \$8.99

Le Nostre Paste

To ensure that our pasta is al dente (just a little stiff in the center) we prepare it at the time that your order is placed; therefore, there may be a fifteen or twenty minute wait.

Lasagna al Ragù

Three cheeses and ragù sauce. \$10.99

Pasta al Ragù

Bowtie pasta with ragù sauce. \$9.99

Pasta al Bolognese

Bowtie pasta and tomato sauce. \$9.99

Pasta al Salmone

Grilled salmon in cream sauce with a hint of parmigiano reggiano cheese. \$11.99

Pasta al Prosciutto e Piselli

Grilled prosciutto cotto and peas in a cream sauce with a hint of parmigiano reggiano. \$11.99

Pasta al Pollo

Grilled breast of chicken and a cream sauce with a hint of parmigiano reggiano. \$11.99

Pasta Primavera

Melanzane (eggplant), zucchini, onions, bell peppers and mushrooms in olive oil and a hint off parmigiano reggiano. \$10.99

Le Nostre Insalate (Salads)

All our salads are made fresh to order, made with tossed mixed greens, and with your choice of house vinaigrette, French dressing, Ranch dressing, blue cheese dressing or Italian dressing.

Salmone

Grilled salmon atop a bed of mixed greens. \$10.00

Petto di Pollo

Grilled breast of chicken, pepper, onions atop a bed of mix greens and tomatoes. \$9.00

Gamberetti (Shrimp)

Grilled shrimp, bell pepper, and onions atop of mixed greens. \$8.99

Insalata Mista

Mixed greens, carrots, cranberries, feta, and house vinaigrette. \$4.99

I Nostri Antipasti

Bruschetta

Fresh diced tomatoes tossed with olive oil and parmigiano cheese over toasted bread. \$7.99

Antipasto Misto

Sliced prosciutto crudo di San Daniele, carciofi (artichokes), grilled red bell peppers, and fresh mozzarella. \$9.99

Insalata Caprese

Fresh mozzarella, tomatoes, basil, basamic vinegar, and extra-virgin olive oil. \$7.00

Formaggi Assortiti

A selection of different cheeses (like parmigiano reggiano, pecorino, Asiago, brie, fresh mozzarella, fontina) \$12.99

Prosciutto con Melone

Thinly sliced prosciutto crudo di San Daniele wrapped around cantaloupe slices. \$7.99

Le Nostre Bevande (Drinks)

I Te:

Lipton Ice Tea \$1.99 (Free Refills)
San Benedetto Peach Tea \$2.99
San Benedetto Lemon Tea \$2.99
San Benedetto Green Tea \$2.99

L'Acqua:

Acqua Panna \$2.99
San Benedetto Frizzante \$2.99

Le Bebite

San Pellegrino Aranciata \$1.99
San Pellegrino Limonata \$1.99
Sprite 1.99
Pepsi \$1.99
Coke \$1.99
Diet Coke \$1.99

I Nostri Caffè

Cappuccino \$3.49 Espresso \$3.49
(Espresso) Doppio \$4.49 Caffè Latte \$3.99

NB: We use only imported Lavazza coffee- Regular and Decaf. We offer skim and whole milk.

Gusti da Aggiungere (Flavors to Add):

Chocolate Add \$.75 Caramel Add \$.75
Vanilla Add \$.75 Hazelnut Add \$.75

NB: An 18% gratuity will be added for any dinning parties greater than six persons.

Luna Rossa

WINERY & PIZZERIA

1321 Avenida De Mesilla,
Las Cruces, NM 88005

575-526-2484

HOURS

Monday - Thursday
11:00 a.m. - 9:00 p.m.

Friday - Saturday
11:00 a.m. - 10:00 p.m.

Sunday
11:00 a.m. - 8:00 p.m.

NOW SERVING



ALL MADE IN HOUSE
22 FLAVORS AVAILABLE

The word Luna Rossa, meaning "Red Moon", is the inspiration behind our quest to create great wines from the finest vineyards in New Mexico. Luna Rossa offers a warm enchanting setting where visitors can enjoy great wines and wonderful times with family and friends. Luna Rossa was founded in 2001 by Paolo and Sylvia D'Andrea; they have together put their hard work and dedication in building a great winery.