

bar luna

# MANGIARE

HOURS: 4.00PM to Midnight.



@bocaresort  
#bocaresort | #barluna

## CICCHETTI

**CI-CCHET-TI (NOUN)**  
SAVORY SNACKS OR SMALL DISHES

### CAPRESE 18

Burrata, Local Heirloom Tomatoes,  
Oven Cured Tomato, Balsamico, Fettunta

### CRUDO 19

Yellowfin Tuna, Avocado, Black Olives,  
Fresno Chili, Chermoula

### CAESAR SALAD 15

Romaine, Crisp Capers, Parmigiano,  
Asiago Croutons

### OVEN ROASTED CHICKEN WINGS 16

Calabrian Chili Honey,  
Charred Cipollini Onions

### PORK BELLY CONSERVA 18

Mushroom Sott'olio, Three Cheese Polenta

### WHIPPED BARREL-AGED FETA 12

Grilled Pita, Spanish Olive Oil, Aleppo Pepper

### CITRUS MARINATED OLIVES 10

Manchego, Garlic, Olive Oil, Chilies

### SALUMI & CHEESE 28

Prosciutto Toscana, Barolo, Pecorino,  
Moliterno al Tartufo

### WOOD FIRE ROASTED MEATBALLS 15

Pomodoro, Ricotta, Grilled Ciabatta

## PIZZETTA

### MARGHERITA 14

Roma Tomato, Fresh Mozzarella,  
Torn Basil

### SMOKED PROSCIUTTO 15

Broccoli Rabe, Crispy Potatoes, Ricotta,  
Fontina, Smoked Scamorza

### CALABRESE 17

Smoked Scamorza, Soppresata,  
Fennel Sausage, Sweet Peppers, Tomato Conserva

## PANINO

### BOCCADILLO 17

Serrano Ham, Manchego,  
Crushed Tomato Aioli, Baguette

### QUATTRO FORMAGGI 16

Mozzarella, Fontina, Pecorino, Crucolo,  
Heirloom Tomatoes, Sourdough

### ASPARAGI 16

Smoked Prosciutto, Grilled Asparagus,  
Fontina, Garlic Salsa Verde, Sourdough

## DOLCE

### BANANA-NUTELLA PIZZETTA 10

Toasted Marshmallow, Salted Caramel

### TIRAMISU 9

Espresso Mascarpone, Ladyfingers, Amaretti

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



**SPUMANTE**

<b>Ferghettina</b> , Franciacorta Brüt, Italy	20
<b>Bouvet Rosé</b> , Loire Valley, FR	15
<b>La Marca</b> , Prosecco, Italy	11
<b>Veuve Clicquot "Yellow Label"</b> , Brüt, Champagne	34

**BLANCO**

<b>Gavi di Gavi</b> , Pio Cesare, Piedmont	15	22
<b>Chardonnay</b> , Chalk Hill, Sonoma Coast	15	22
<b>Chardonnay</b> , Newton Unfiltered, Napa Valley	22	30
<b>Moscato d'Asti</b> , Vietti "Cascinetta Vietti", Piedmont	13	19
<b>Pinot Grigio</b> , Ruffino Lumina, Delle Venezie IGT	13	19
<b>Pinot Grigio</b> , Terlato, Friuli Colli Orientali	17	25
<b>Sauvignon Blanc</b> , Kim Crawford, New Zealand	13	19
<b>Sancerre</b> , Domaine des Grosses, Loire Valley, FR	19	26
<b>Riesling</b> , Kung Fu Girl, Washington	14	19
<b>Rosé</b> , Rock Angel, Provence	18	26

**ROSSO**

<b>Nebbiolo</b> , Michele Chiarlo "Il Principe," Piedmont	16	22
<b>Baby Amarone</b> , Allegrini, Palazzo Della Torre	17	24
<b>Merlot</b> , Ferrari-Carano, Sonoma	14	20
<b>Chianti Classico</b> , Cecchi, Toscana	13	19
<b>Pinot Noir</b> , Four Graces, Willamette Valley, OR	17	24
<b>Pinot Noir</b> , Belle Glos, Santa Maria Valley	24	35
<b>Cabernet Sauvignon</b> , Columbia Crest H3, Horse Heaven Hills	14	24
<b>Cabernet Sauvignon</b> , Oberon, Napa Valley	19	26
<b>Cabernet Sauvignon</b> , Stags' Leap Winery, Napa Valley	26	37
<b>Malbec</b> , Altos del Plata, Mendoza	15	21
<b>Super Tuscan</b> , Col di Sasso, Toscana	13	19
<b>Super Tuscan</b> , Ruffino Modus, Toscana	18	26
<b>Tempranillo</b> , Numanthia, Termes, El Toro, Spain	16	22

Please ask for our full wine list.

Drinking good wine  
with good food, in good  
company, is one of life's  
most civilized pleasures

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**BICCHIARE TERZO**

**CRAFTED COCKTAILS**

**WALDORF SIGNATURE MARGARITA 25**

Casa Dragones Blanco Tequila,  
Combier Liqueur, Agave, Himalayan Salt Rim

**CETRIOLO 16**

Effen Cucumber Vodka, Fresh Lime Juice, Ginger

**SOUTHERN HOSPITALITY 17**

Bulleit Bourbon, Blackberries, Mint

**TROPICAL SANGRIA 19**

Kim Crawford, Don Q Coconut,  
Peach Schnapps, Fresh Pineapple Juice

**PEPE ROSA 17**

Código 1530 Rosa Blanco Tequila,  
Red Bell Pepper, Fresh Lime

**SPRING THYME 17**

Raspberry and Thyme Infused Tito's Vodka,  
Fresh Lemon Juice

**PRIVATE LABEL OLD FASHIONED 25**

Private Label Maker's Mark Bourbon, Orange, Cloves

**POMPELMO 19**

Hendrick's Gin, Grapefruit, Tarragon, Lemon

**CARIBBEAN NEGRONI 21**

Appleton Estate Rum, Strawberry Infused Campari,  
Carpano Bianco

*Specialty syrups & mixes hand-crafted in house*

**REFRESHERS**

**STRAWBERRY SPRITZ 9**

**CUCUMBER MINT LEMONADE 9**

**BEER**

**CRAFT**

- Barrel of Monks, 1926 Wit, Boca Raton 10
- Big Top Brewing, Circus City IPA, Sarasota 9
- Florida Beer Co., Sunshine St Pils, Cape Canaveral 9
- Funky Buddha, Hop Gun IPA, Ft. Lauderdale 9
- Inlet Brewing, Monk in the Trunk, Jupiter 8
- Barrel of Monks, Single in the Sun, Boca Raton 9
- Cigar City, Jai Alai IPA, Tampa 9
- Angry Orchard, Hard Cider, Walden, NY 9
- Lagunitas Brewing Co., IPA, Petaluma, CA 9

**THE BREWED STANDARDS**

- Corona Extra, Pale Lager, Mexico 9
- Bud Light, Light Lager, USA 8
- Guinness, Irish Dry Stout, Ireland 9
- Heineken, Pale Lager, Holland 9
- Miller Lite, Pale Lager, USA 8
- Stella Artois, Pilsner, Belgium 9
- Peroni, Pale Lager, Italy 9