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# MOON LIGHT

## THE PARADISE OF FOODS

Welcome to **Moon Light**. Where you can taste the true meaning of deliciousness and enjoy your life with every second

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### Moon Light Burger :

- **Bun:**

- Top and bottom bun, often sesame seed buns or brioche buns.

- **Meat Patty:**

- Ground beef, typically with a fat content of about 15-20% for flavor and juiciness.
- Seasonings such as salt, pepper, garlic powder, or onion powder.

- **Cheese:**

- Common choices include cheddar, American, Swiss, or pepper jack.

- **Vegetables:**

- Lettuce
- Tomato slices
- Onions (raw or caramelized)
- Pickles

- **Condiments:**

- Ketchup
- Mustard
- Mayonnaise
- Special sauces like Thousand Island dressing or a house sauce.

- **Additional Toppings (optional):**

- Bacon
- Avocado or guacamole
- Mushrooms
- Jalapeños
- Fried egg

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### Moon Light Pizza :

- **Dough:**

- Flour, yeast, water, salt, and sometimes olive oil form the base of the pizza, the crust.

- **Sauce:**

- Tomato sauce seasoned with herbs like basil, oregano, and garlic.
- Alternative sauces may include pesto, white garlic sauce, or barbecue sauce.

- **Cheese:**

- Mozzarella is the most common, but other cheeses like provolone, cheddar, or a blend can be used.

- **Meats:**

- Pepperoni
- Sausage
- Ham
- Bacon
- Ground beef
- Chicken

- **Vegetables:**

- Bell peppers
- Onions
- Mushrooms
- Olives
- Spinach
- Artichokes
- Tomatoes

- **Additional Toppings (optional):**

- Pineapple
- Anchovies
- Jalapeños
- Feta cheese
- Sun-dried tomatoes

- **Herbs and Spices (for garnishing):**

- Oregano
- Red pepper flakes
- Fresh basil
- Parmesan cheese

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# Moon Light **Pizza** :

- **Sausage:**

Typically made from a blend of beef, pork, or a combination of meats. Variations may include turkey, chicken, or even vegetarian options.

- **Casing:**

Natural or synthetic casing to encase the sausage.

- **Bun:**

A soft, partially leavened bread roll, often made to hold the sausage.

- **Condiments:**

Common condiments include mustard, ketchup, relish, onions, sauerkraut, and various types of sauces.

- **Toppings:**

Toppings can vary widely and may include shredded cheese, chili, coleslaw, jalapeños, and more.

- **Seasonings:**

Spices and seasonings are used in the making of the sausage, which can include garlic, paprika, salt, pepper, and other flavorings.

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## Moon Light Pasta :

### Pasta:

- Choice of Pasta: This could be spaghetti, penne, fusilli, or any other pasta shape you prefer.

### Protein:

- Sausage: Italian sausage (sweet or spicy) is a common choice. It can be sliced or removed from the casing and crumbled.
- Hot Dog: Hot dogs can be sliced into rounds or half-moons. They are typically made from beef, pork, chicken, turkey, or a combination of meats.
- Additional Meat (optional): You might include ground beef, ground pork, or even meatballs if you want to enhance the meatiness of the dish further.

### Sauce:

- Tomato Sauce: A simple tomato sauce or marinara works well with these meats. You can use canned tomato sauce or make your own with canned tomatoes, garlic, onions, and herbs.
- Cream-Based Sauce (alternative): For a creamier dish, you could opt for a béchamel or Alfredo sauce.

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# Moon Light Pasta :

- Pasta:
  - 8 ounces (about 225 grams) of your preferred pasta (e.g., spaghetti, fettuccine, penne)
- Meat:
  - 1 pound (about 450 grams) of ground meat (beef, pork, turkey, or a combination)
- Aromatics:
  - 1 medium onion, finely diced
  - 2-3 cloves garlic, minced
- Canned Tomatoes:
  - 1 can (about 14 ounces or 400 grams) of crushed or diced tomatoes
- Tomato Paste:
  - 2 tablespoons to thicken and enrich the sauce
- Liquid:
  - 1/2 cup (about 120 ml) of water or broth (beef, chicken, or vegetable) for simmering

- Herbs and Spices:
  - Salt and black pepper to taste
  - 1 teaspoon dried basil or 1 tablespoon fresh basil, chopped
  - 1 teaspoon dried oregano or 1 tablespoon fresh oregano, chopped
  - Optional: red pepper flakes for heat, other Italian herbs like thyme or rosemary
- Oil or Fat:
  - 2 tablespoons of olive oil or other cooking oil for sautéing
  - Optional: butter for a richer flavor
- Cheese:
  - Grated Parmesan or Pecorino Romano cheese for serving
  - Optional: shredded mozzarella or provolone for a cheesy topping

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