

Cestino di Pane (v)
Fresh daily bread basket 2.00

Olive Marinate (v)
Marinated mixed olives 3.00

ANTIPASTI

Insalata di Mare alla Michelangelo
Fried octopus tentacle, marinated curly squid and king prawn, cuttlefish julienne served with 'dadolata' of carrots, celery, black olives and cherry tomatoes 14.00

Carpaccio di Carne Curata
Sliced aged cured beef with rocket and mushroom salad, parmesan rocks, confit cherry tomato, citronette and balsamic reduction drops 15.00

Caprino Fritto con Tris di Carote(v)
Fried goat's cheese medallion with crispy parsnip, pickle carrot and beetroot served with mixed leaves, sweet and sour sauce and chilli flakes 11.00

PRIMI PIATTI

Tortelloni di Astice al Nero di Seppia
Homemade black ink lobster tortelloni with lobster bisque, leeks, garlic, cherry tomato and parsley 15.50

Spaghettoni Chitarra allo Scoglio
Homemade spaghettoni with mixed seafood, garlic and cherry tomato 14.50

Maccheroni al Ferro (v)
Homemade maccheroni with oven baked cherry tomato, sautéed chard and cacioricotta cheese 13.50

Tagliatelle alla Boscaiola
Homemade wild boar ragout tagliatelle on a pea cream, porcini mushroom grains and parmesan vellutata 14.00

Risotto al Vino Rosso
Risotto with radicchio and homemade sausage cooked in red wine, creamed with butter and gorgonzola cheese 14.00

Note: All our pasta dishes are available with gluten free penne pasta

SECONDI

Cotoletta di Pollo
Corn-fed chicken supreme in breadcrumbs with spaghetti in tomato sauce and basil 16.00

Filetto di Manzo al Barolo
Grilled beef fillet tagliata with Barolo wine sauce and seasonal vegetables 25.00

Filetto di Spigola all'Acqua Pazza
Pan fried seabass fillet with olives, capers, cherry tomatoes and fresh maggiorana on garlic and chilli spinach 23.00

Bistecca di Tonno e Melograno
Grilled tuna steak fillet with fennel, pomegranate and radicchio salad and pomegranate reduction 20.00

Luna Nuova is proud to inform our customers that all our dishes are homemade and prepared daily.

CICCHETTERIA

CARNE

Musciska Pugliese

Marinated beef skewers with red hot chilli pepper sauce 6.00

Spiedini di Pollo

Marinated chicken leg skewers with grilled vegetables 5.50

Polpette di Agnello

Fried lamb meat balls with garlic mayonnaise sauce 6.50

Salsicette

Spicy sausages with peppers 6.50

Porchetta

Marinated roasted pork roll with gravy sauce 5.50

Polpette al Sugo di Pomodoro

Homemade beef meat balls with spicy tomato sauce 5.50

PESCE

Crudo di Tonno

Raw tuna with avocado, cucumber, pink pepper and homemade soya/mayo sauce 7.00

Crudo di Salmone

Raw salmon aged with Talisker Storm whiskey and marinated with mustard and dill 7.00

Fritto Misto

Deep fried mix of fresh squid, prawns, carrots and courgette with homemade tartar sauce 10.00

Gamberone

Marinated chargrilled Pacific king prawn 2.00 (each)

Alici Marinate

Marinated anchovies in lemon with peppers 6.50

Paninetto di Astice (on availability)

Lobster catalana in a small bun 6.00

VEGETARIANI

Parmigiana (v)

Deep-fried sliced aubergine with buffalo mozzarella, tomato sauce, parmesan and basil 7.00

Crocchette di Patate e Cime di Rapa (v)

Deep-fried potato, turnip green and taleggio cheese croquette 6.00

Zucchine Fritte (v)

Deep-fried Courgette with homemade tartar sauce 5.00

Suppli (v)

Deep-fried rice ball in tomato sauce and mozzarella 4.50

Burrata (v)(n)

Italian creamy mozzarella with grilled pumpkin, pine nuts and extra virgin olive oil 7.50

Hamburger di Lenticchie (v)

Lentil burger with homemade tomato jam 5.00

PIATTI DA DIVIDERE

	small	large
Tagliere di Affettati Misti <i>Selection of Italian mixed salumi on board</i>	20.50	35.00
Formaggi Misti <i>Selection of Italian cheese on stone with jam</i>	12.00	22.00
Tagliere Vegetariano (v) <i>Mixed grilled vegetables, potato and turnip green croquette, burrata and lentil burger</i>		22.50
Costata Di Manzo (circa 1kg) <i>Grilled bone-in rib eye steak with barolo wine sauce and peppercorn sauce</i>		50.00

CONTORNI E INSALATE

Sautéed Spinach	4.00	Cime di Rapa	3.50
Roasted Potatoes	3.50	Purple Broccoli	3.50
Verdure Grigliate	6.00	French Fries	3.00
Rocket and Parmesan			5.50
Mixed leaf salad with cherry tomato, cucumber, red onion, avocado, basil and vinaigrette			6.00

Note: (v) Vegetarian, (n) contains nuts. A discretionary service charge of 12.5% will be added to the bill.