

Cestino di Pane (v) <i>Fresh daily bread basket</i>	2.00	Olive Marinate (v) <i>Marinated mixed olives</i>	3.00	Bruschetta classica (v) <i>Toasted bread with cherry tomatoes</i>	4.00
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ANTIPASTI

Insalata di Mare alla Michelangelo <i>Fried octopus tentacle, marinated curly squid and king prawn, cuttlefish julienne served with 'dadolata' of carrots, celery, black olives and cherry tomatoes</i>	14.00
Vitello Tonnato <i>Sliced roasted veal with 'salsa tonnata', capers berry tempura and lettuce</i>	13.00
Caprino e Carciofi (v) <i>Soft goat cheese with sweet and sour artichokes, curly endive, honey and figs</i>	11.50
Verdure Grigliate (v) <i>Grilled asparagus, red and yellow peppers, aubergines, courgettes and spring onions with pesto and red hot chilli pepper sauce</i>	7.50

PRIMI PIATTI

Cappelletti di Astice al Nero di Seppia <i>Homemade black ink lobster cappelletti with lobster bisque, spring onion, garlic, cherry tomato and parsley</i>	16.00
Spaghettono Chitarra allo Scoglio (s) <i>Homemade spaghettono with mixed seafood, garlic and cherry tomato</i> <i>Note: also available with Rice</i>	14.50
Tagliatelle Vongole e Asparagi (s) <i>Homemade tagliatelle with clams, asparagus, garlic, cherry tomatoes and basil</i>	14.50
Maccheroni al Ferro <i>Homemade maccheroni with white duck ragout and julienne of confit tomato creamed with butter and parmesan</i>	14.00
Ravioli di Ricotta e Spinaci con Pomodori San Marzano (v) <i>Homemade ricotta cheese and spinach ravioli with sautéed preserved san marzano tomatoes, garlic and basil</i>	14.00
Risotto con Fave, Menta e Pecorino (v) <i>Risotto with broad beans and mint, creamed with fresh pecorino cheese served in a basket of parmesan</i>	14.00
Note: All our pasta dishes are available with gluten free pasta	

SECONDI

Cotoletta di Pollo <i>Corn-fed chicken supreme in breadcrumbs with spaghetti in tomato sauce and basil</i>	16.00
Tagliata di Manzo <i>Grilled beef sirloin with sautéed new potatoes and lamb lettuce dressed with honey and whole grain French mustard</i>	23.00
Filetto di Spigola all'Acqua Pazza (s) <i>Pan fried seabass fillet with olives, capers, cherry tomatoes and fresh maggiorana on garlic and chilli spinach</i>	23.00
Tagliata di Tonno <i>Grilled tuna with steamed asparagus, dry cherry tomatoes and balsamic reduction</i>	20.00

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

CICCHETTERIA

CARNE

Braciolette di Manzo

Beef rolls with garlic, parsley and lard with sautéed onion and cherry tomatoes 6.50

Pollo alla Cacciatora

Chicken leg cooked in white wine with caramelized red onion and red hot chilli pepper sauce 5.50

Polpette di Agnello

Fried lamb meat balls with garlic mayonnaise sauce 6.50

Salsicette (s)

Spicy sausages with peppers 6.50

Cubi D'agnello

Slow cooked lamb cubes with hummus and mint sauce 7.00

Polpette al Sugo di Pomodoro (s)

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 (s)

Marinated chargrilled Pacific king prawn 2.00 (each)

Carpaccio di Orata

Seabream carpaccio with green apple, pink grape fruit and shallot 7.00

Bruschetta di Calamari (s)

Grilled squid on toasted bread with tomatoes, garlic, oregano, basil and chilli oil 6.50

Insalata di Granchio

Marinated Crab meat on crushed avocado dressed with lemon oil, garlic, parsley, curly endive with drops of soya and dry cherry tomato 8.00

VEGETARIANI

Parmigiana (v)

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

Crocchette di Patate e Melanzane (v)

Deep-fried potato, aubergine and tomato 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 cherry tomato, basil and rocket 7.50

Minestrone (v) (n)

Mixed vegetables served with quinoa and pesto 5.50

Gnocchi Gratinati (v)

Homemade potato gnocchi gratinated with gorgonzola and parmesan cream 6.00

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 aubergine croquette, burrata and minestrone</i>	22.50	
Costata Di Manzo (circa 1kg) <i>Grilled bone-in rib eye steak with peppercorn sauce</i>	50.00	

INSALATE E CONTORNI

Sautéed Spinach	3.50	Sautéed French beans	3.50
Sautéed new Potatoes	3.50	Spicy Broccoli (s)	3.50
French Fries	3.00		
Rocket and Parmesan			5.50
Mixed leaves salad			3.00
Tomatoes, cucumbers, red onion and basil dressed with oil and white wine vinegar			5.00
Avocado, curly endive and parsley dressed with lemon oil			5.00

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