

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

ANTIPASTI

Carpaccio di Tonno

Sliced raw tuna with cucumbers, capers, peppers and spring onion dressed with lemon, oil, trout eggs, soya/mayo sauce and baby coriander **14.65**

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 e Carciofi (v)

Soft goat cheese with sweet and sour artichokes, curly endive, honey and figs **11.50**

PRIMI PIATTI

Maccheroni al Ferro

Homemade maccheroni with white duck ragout and julienne of confit dry tomato, creamed with butter and goat cheese **14.00**

Ravioli di Ricotta e Spinaci con Pomodori San Marzano (v)

Homemade ricotta cheese and spinach ravioli with sautéed preserved San Marzano tomatoes, garlic and basil **14.00**

Tagliatelle Vongole e Asparagi (s)

Homemade tagliatelle with clams, asparagus, garlic, cherry tomatoes and basil **14.50**

Spaghettoni Chitarra allo Scoglio (s)

Homemade spaghettoni with mixed seafood, garlic and cherry tomato **14.50**

Risotto di Mare

Risotto with mixed seafood, garlic and cherry tomatoes **14.50**

Risotto all'Ortolana (v)

Risotto with mixed vegetables, creamed butter and parmesan **14.00**

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

SECONDI

Cotoletta di Pollo

Corn-fed chicken supreme in breadcrumbs with homemade spaghetti in tomato sauce and basil **16.00**

Tagliata di Manzo

Grilled beef sirloin with roasted potatoes and salad dressed with honey and whole grain French mustard **23.00**

Filetto di Spigola all'Acqua Pazza (s)

Pan fried seabass fillet with olives, capers, cherry tomatoes and fresh maggiorana on garlic and chilli spinach **23.00**

Tagliata di Tonno

Grilled tuna with steamed asparagus, dry cherry tomatoes and balsamic reduction **20.00**

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

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| Cestino di Pane (v) <i>Fresh daily bread basket</i> | 2.00 | Olive (v) <i>Giant green olives</i> | 3.00 | Bruschetta classica (v) <i>Toasted bread with cherry tomatoes</i> | 4.00 |
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CICCHETTERIA

CARNE

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| Salsicette (s) <i>Spicy sausages with peppers</i> | 6.50 |
| Cubi D'agnello <i>Slow cooked lamb cubes with hummus and mint sauce</i> | 7.00 |
| Polpette al Sugo di Pomodoro (s) <i>Homemade beef meat balls with spicy tomato sauce</i> | 5.50 |

PESCE

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| Fritto Misto <i>Deep fried mix of fresh squid, prawns, carrots and courgette with homemade tartar sauce</i> | 10.00 |
| Gamberone (s) <i>Marinated chargrilled Pacific king prawn</i> | 2.00 (each) |
| Bruschetta di Calamari (s) <i>Grilled squid on toasted focaccia bread with San Marzano tomatoes, garlic, oregano, basil and chilli oil</i> | 6.50 |

VEGETARIANI

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| Parmigiana (v) <i>Deep-fried sliced aubergine with buffalo mozzarella, tomato sauce, parmesan and basil</i> | 7.00 |
| Suppli (v) <i>Deep-fried rice ball in tomato sauce and mozzarella</i> | 5.00 |
| Burrata (v)(n) <i>Italian creamy mozzarella with cherry tomato, basil and rocket</i> | 7.50 |

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PIATTI DA DIVIDERE
(Sharing Platters)

Tagliere di Affettati Misti

Selection of Italian mixed salumi on board

20.00

Formaggi Misti

Selection of Italian cheese on stone with jam

18.00

Costata Di Manzo (circa 1kg)

Grilled bone-in rib eye steak with peppercorn sauce

50.00

INSALATE E CONTORNI

Sautéed Spinach 4.00

Roasted potatoes 3.50

French Fries 3.00

Zucchine fritte 5.00

Rocket and Parmesan 5.00

Mixed salad 4.50

Avocado, curly endive and parsley dressed with lemon oil 4.50

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