

Please always inform your server of any allergies before placing your order as we cannot guarantee the total absence of allergens in our dishes.

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

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

Salsicette (s) <i>Spicy sausages with stewed lentils</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>	6.50
San Daniele e grissini <i>San Daniele prosciutto with homemade breadsticks</i>	6.00

PESCE

Fritto Misto <i>Deepfried mix of fresh squid, prawns, carrots and courgette with homemade tartar sauce</i>	10.00
Grigliata di "Calamperi" (s) <i>Grilled squid and prawns with battuto of chillies, garlic, parsley and lemon zest</i>	7.50
Frittelle di Baccalà <i>Salt cod hash brown with tartare sauce</i>	6.50

VEGETARIANI

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) <i>Italian creamy mozzarella with sautéed mushrooms</i>	7.5

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

ANTIPASTI

Tris di Salmone

Honey Salmon, salmon tartare and sour salmon with roasted baby beetroot, pan-fried fennel dressed with lemon oil and dark soya sauce

15.00

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

Vellutata di Zucca con Gnocchi Fritti di Caprino (v)

Pumpkin vellutata with fried goat cheese gnocchi and roasted pumpkin seeds

9.50
9.50

Antipasto Misto

Burrata, San Daniele prosciutto, and pickled artichokes

12.00

PRIMI PIATTI

Starter

Main

Ravioli di Ricotta e Spinaci con Salsiccia

Homemade ricotta cheese and spinach ravioli with sausages, crispy pancetta and gorgonzola cream

11.50

14.50

Pappardelle al Ragù di Cinghiale

Homemade pappardelle with slow cooked wild boar ragout

11.00

14.00

Calle Bianche e Nere

Homemade black ink and fresh calle pasta with pulp and prawn's bisque with turnip tops

11.50

14.50

Spaghettoni Chitarra allo Scoglio (s)

Homemade spaghettoni with mixed seafood, garlic and cherry tomato

11.50

14.50

Risotto di Mare

Risotto with mixed seafood, garlic and cherry tomatoes

11.50

14.50

Risotto con Zucca (v)(n)

Risotto with pumpkin, burrata and almonds with creamed butter and parmesan

11.00

14.00

Note: For gluten free pasta please ask a member of staff for availability.

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 e Lenticchie

Grilled seabass fillet with stewed lentils and seared sour red chicory

23.00

Merluzzo e Cavolfiore

Pan-fried cod fillet with cauliflower purée, sautéed curly kale and yellow cherry tomatoes

22.50

Costata Di Manzo (circa 700g) (minimum wait 30min.)

Grilled bone-in rib eye steak with peppercorn sauce

40.00

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