

*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.*

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

### CARNE

<b>Salsicette (s)</b> <i>Spicy sausages with stewed lentils</i>	<b>6.50</b>
<b>Cubi D'agnello</b> <i>Slow cooked lamb cubes with hummus and mint sauce</i>	<b>7.50</b>
<b>Polpette al Sugo di Pomodoro (s)</b> <i>Homemade beef meat balls with spicy tomato sauce</i>	<b>6.50</b>
<b>San Daniele e grissini</b> <i>San Daniele prosciutto with homemade breadsticks</i>	<b>6.00</b>

### PESCE

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

### VEGETARIANI

<b>Parmigiana (v)</b> <i>Deep-fried sliced aubergine with buffalo mozzarella, tomato sauce, parmesan and basil</i>	<b>7.00</b>
<b>Suppli (v)</b> <i>Deep-fried rice ball in tomato sauce and mozzarella</i>	<b>5.00</b>
<b>Burrata with Gnocco Fritto (v)</b> <i>Italian creamy mozzarella with rocket and dry aromatic cherry tomatoes in gnocco bread and basil oil</i>	<b>7.50</b>

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 grilled asparagus, pan-fried baby carrot, dressed with lemon oil and dark soya sauce* **15.00**

### Vitello Tonnato

*Slices of seared veal with tuna sauce, tempura caper berries and micro salad.* **12.00**

### “Pannizza” (v)

*Thick pizza with grilled courgettes, peppers and aubergines, and Taleggio cheese.* **8.00**

### 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**

### Tagliatelle al Nero di Seppia

*Homemade black ink tagliatelle with prawn pulp and bisque, courgette and basil.* **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 Asparagi (v)(n)

*Risotto with asparagus with creamed butter and pecorino cheese.* **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

*28 days aged 10 oz grilled beef ribeye with roasted potatoes and salad dressed with honey and whole grain French mustard (add peppercorn sauce for £2.00)* **25.00**

### Filetto di Spigola e Lenticchie

*Grilled seabass fillet with stewed lentils and seared sour red chicory.* **23.00**

## **INSALATE E CONTORNI**

<b>Sautéed Spinach</b>	<b>4.00</b>
<b>Roasted potatoes</b>	<b>3.50</b>
<b>French Fries</b>	<b>3.00</b>
<b>Zucchine fritte</b>	<b>5.00</b>

<b>Rocket and Parmesan</b>	<b>5.00</b>
<b>Mixed salad</b>	<b>4.50</b>
<b>Avocado, curly endive and parsley dressed with lemon oil</b>	<b>4.50</b>