

Luna Nuova

Seasonal Specials

Soul Kitchen presents this season's menu. Our chef Michelangelo has selected the finest ingredients from this spring and summer to create delicious, exciting, new flavours. All our dishes feature vegetables that are at their tastiest and freshest now, served in a beautiful dish for you to all enjoy.

Oven-baked stuffed aubergines with parmesan, peppers, bread, garlic, eggs, parsley, tomato couli and basil. (v)

£8.00

Beef tartare
marinated with thyme and shallots, served on a cucumber carpaccio, capers, and fried quail eggs.

£12.50

“Rotelle” pasta with lamb ragout.

£14.00

Grilled monkfish
marinated with lemon, thyme and garlic, served with green asparagus vellutata, roasted white asparagus and clams sautéed with garlic and chili.

£19.00

Grilled liver
with French beans, bacon, crushed potato served with a butter and sage sauce

£17.50

A discretionary service charge of 12.5% will be added to the bill.

By Soul Kitchen

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