

*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> 2.00	<b>Olive (v)</b> 3.00	<b>Crostone</b> 5.50
<i>Fresh daily bread basket</i>	<i>Giant green olives</i>	<i>Toasted bread with caramelized red onion, liver and gorgonzola cheese</i>

## CICCHETTERIA AND ANTIPASTI

### CARNE

<b>Salsicette (s) (gf)</b>	6.50
<i>Spicy sausages with stewed lentils</i>	
<b>Cubi D'agnello</b>	7.50
<i>Slow cooked lamb with hummus and mint sauce</i>	
<b>Polpette al Sugo di Pomodoro (s)</b>	6.50
<i>Homemade beef meat balls with spicy tomato sauce</i>	
<b>Vitello Tonnato</b>	12.00
<i>Slices of seared veal with tuna sauce, tempura caper berries and micro salad.</i>	
<b>San Daniele e grissini</b>	6.00
<i>San Daniele prosciutto with homemade breadsticks</i>	
<b>Antipasto Misto (gf)</b>	12.00
<i>Burrata, San Daniele prosciutto, and sweet and sour artichokes</i>	

### PESCE

<b>Fritto Misto</b>	10.00
<i>Fried mix of fresh squid, prawns, carrots and courgette with homemade tartar sauce</i>	
<b>Grigliata di "Calamperi" (s) (gf)</b>	7.50
<i>Grilled squid and prawns with battuto of chillies, garlic, parsley and lemon zest</i>	
<b>Frittelle di Baccalà</b>	6.50
<i>Salt cod hash brown with tartare sauce</i>	
<b>Triss di Salmone (gf)</b>	15.00
<i>Honey Salmon, salmon tartare and sour salmon with grilled asparagus, pan-fried baby carrot, dressed with lemon oil and dark soya sauce</i>	

### VEGETARIANI

<b>Parmigiana (v)</b>	7.00
<i>Deep-fried sliced aubergine with buffalo mozzarella, tomato sauce, parmesan and basil</i>	
<b>Suppli (v)</b>	5.00
<i>Fried rice ball in tomato sauce and mozzarella</i>	
<b>Crocchetta (v)</b>	6.50
<i>Potato and turnip tops croquettes with a hint of Taleggio cheese</i>	
<b>"Pannizza" (v)</b>	9.00
<i>Burrata and mixed mushrooms served on a soft pizza bread with fresh rocket and olive oil.</i>	

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

## PRIMI PIATTI

	Starter	Main
<b>Ravioli di Ricotta e Spinaci con Salsiccia</b> <i>Homemade ricotta cheese and spinach ravioli with sausages, crispy pancetta and gorgonzola cream</i>	11.50	14.50
<b>Pappardelle al Ragù di Cinghiale</b> <i>Homemade pappardelle with slow cooked wild boar ragout</i>	11.00	14.50
<b>Gnocchi con Cavolfiore, Vongole e Maggiorana</b> <i>Potato and spinach 'Gnocchi' with clams, cauliflower, garlic, chili and marjoram</i>	11.50	14.50
<b>Spaghettoni Chitarra allo Scoglio (s)</b> <i>Homemade spaghettoni with mixed seafood, garlic and cherry tomato</i>	11.50	14.50
<b>Risotto di Mare</b> <i>Risotto with mixed seafood, garlic and cherry tomatoes</i>	11.50	14.50
<b>Risotto Funghi e Scarmorza Affumicata (v)(n)</b> <i>Risotto with mixed mushroom and melted, smoked scarmorza cheese</i>	11.50	14.50

## SECONDI

<b>Cotoletta di Pollo</b> <i>Corn-fed chicken supreme in breadcrumbs with homemade spaghetti in tomato sauce and basil</i>	16.00
<b>Tagliata di Manzo (gf)</b> <i>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)</i>	25.00
<b>Pescato del giorno</b> <i>Catch of the day served with seasonal recipes (ask the waiter for details)</i>	....

## INSALATE E CONTORNI

<b>Sautéed Spinach</b>	4.00	<b>Zucchine fritte</b>	5.00
<b>Roasted potatoes</b>	3.50	<b>Chime di rapa (s)</b>	4.50
<b>French Fries</b>	3.00	<b>Mixed salad</b>	4.50
<b>Rocket and Parmesan</b>	5.00	<b>Avocado, curly endive and parsley dressed with lemon oil</b>	4.50

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