



"... the original wood oven  
pizzeria"

## SMALL PLATES



Manzanilla olives green olive grissini	3.00
Tomato bruschetta roasted cherry tomatoes with garlic & basil	3.50
Garlic bread homemade bread with garlic & parsley butter	3.50
Arancini (2pcs) mozzarella filled risotto balls with tomato sauce	4.00
Crispy fried young squid spiced with sea salt & garlic, served with aioli & lemon	6.50
Salmon carpaccio thinly sliced salmon with capers & dill sauce, lemon & radish	7.50
Grilled octopus crushed potato, dill, lemon, capers, tomato, garlic & olive oil	8.50
Crocchette (3pcs) lightly crumbed potato, parmesan & ham croquettes with truffle aioli	4.00
Beef carpaccio thinly sliced beef with creamed porcini mushrooms, truffle oil, parmesan & lemon	8.00

## CHARCUTERIE & CHEESE

*Served with focaccia & pear chutney*

Cured meat & cheese plate selected cold meats & cheeses	12.50
Cured meat plate (100g) select from prosciutto di parma, salami milano, chorizo with pickled vegetables	9.50
Cheese plate (100g) gorgonzola, goats cheese, parmesan, taleggio	11.50



Luna believes in sustainability, as well as supporting local farmers when the best local produce is available.

all prices exclude 7% service charge



## SALAD

### Antipasto

mixed lettuce, grilled vegetables, roasted red peppers, sun dried tomatoes, artichokes & olives

7.00

### Caprese

fresh mozzarella, tomato & basil salad with balsamic vinaigrette

7.50

### Tuna salad

sesame crusted red tuna with tapenade, beans, olives, tomatoes & eggs

9.50

### Roasted beetroot

goats cheese, walnuts, watercress & balsamic dressing

7.00

### Caesar

smoked chicken, lettuce, prosciutto, parmesan, anchovies & poached egg

8.50

### Wild rocket salad

red onion, spice roasted pears & parmesan

7.00

## SEAFOOD

### Herb crusted white tuna

mushrooms, tomato passata & mustard sauce

14.00

### Crispy skin salmon

on peperonata with tomato & olive oil sauce

16.00

## MEAT

### Roasted lamb rack

roasted carrots & potato gratin with carrot & ginger puree

18.00

### Slow cooked lamb shank

garlic, fresh rosemary & mashed potato

16.00

### Chicken Calabrese

spicy tomato sauce, olives, mashed potatoes

13.00

### 48 hour beef short rib

cauliflower cream, spiced cauliflower & snap peas

18.00

### Veal Escalope

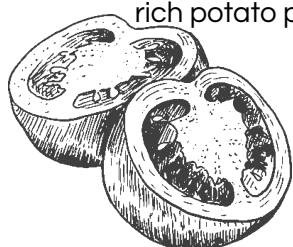
Lemon sauce, grilled vegetables

15.00

### Grilled beef sirloin from Australia

rich potato puree, salsa verde, roasted onion, watercress salad

21.00



# PASTA & RISOTTO



Potato gnocchi pesto basil, pinenuts & parmesan	7.00
Pumpkin mezzaluna half-moon pasta filled with pumpkin, feta & burnt butter	7.00
Rigatone Italian sausage, olive, ricotta & tomato sauce	8.50
Spaghetti bolognese minced beef, basil & tomato sauce	7.00
Spaghetti meatballs basil & tomato sauce, parmesan cheese	8.50
Spaghetti carbonara egg, bacon, cream & parmesan cheese	7.00
Linguine pescatora wood fired mixed seafood & tomato sauce	9.50
Tagliatelle duck ragout shredded duck leg, green olives & tomato sauce	8.50
Pappardelle lamb ragout lamb shank, caramelized onion, green peas, mint	8.50
Ravioli primavera filled with green pea, ricotta, mint, lemon & thinly shaved parma	8.50
Mushroom tagliatelle sauteed mixed mushrooms, white wine, mascarpone & taleggio	8.50
Baked penne chicken and mushroom wood fired chicken breast, mozzarella, onion & mushroom	8.50
Penne puttanesca anchovies, black olives, capers, chili & tomato sauce	8.00
Lasagne bolognese minced beef, tomato & bechamel sauce	8.00
Mushroom risotto sauteed mushrooms, parmesan cheese & truffle oil	7.00



# PIZZA

*All pizzas can be prepared as a calzone*



Focaccia olive oil, salt & rosemary	2.50
Margherita tomato sauce, mozzarella, basil, oregano	6.50
Napoli tomato sauce, mozzarella, anchovies	7.50
Prosciutto funghi tomato sauce, mozzarella, ham, mushrooms	9.00
Capricciosa tomato sauce, mozzarella, ham, salami, artichokes, black olives	9.00
Calzone traditional tomato sauce, mozzarella, mushroom, salami & ham	8.50
Lamb shank roasted pumpkin, feta & pesto	9.50
Caprese buffalo mozzarella, tomato & basil	9.00
Diavola tomato sauce, mozzarella, spicy sausage, green pepper, chili	8.50
Siciliana tomato sauce, mozzarella, anchovies, capers, black olives	7.50
Braised beef short rib caramelised onion, broccolini, olives, rocket	9.00
Gambero rosso tomato sauce, mozzarella, shrimp, mushrooms, garlic & chili	9.00
Potato and Italian sausage tomato sauce, mozzarella, potato, rosemary, sausage	9.00
Vegetarian tomato sauce, mozzarella, zucchini, eggplant, green pepper	7.50

# PIZZA

*All pizzas can be prepared as a calzone*



<b>Marinara</b> tomato sauce, chili, herbs	4.50
<b>Four cheese</b> tomato sauce, mozzarella, ricotta, gorgonzola, goats cheese, parmesan	9.00
<b>Tropical</b> tomato sauce, mozzarella, ham, pineapple	8.50
<b>Tartufata</b> tomato sauce, mozzarella, mushrooms, eggplant, parmesan cheese	8.50
<b>Diesel</b> tomato sauce, mozzarella, potato, bacon, parmesan	8.50
<b>Amatriciana</b> tomato sauce, mozzarella, bacon, onion, chili	8.00
<b>Salami gorgonzola</b> tomato sauce, mozzarella, salami, gorgonzola,	9.00
<b>Parma</b> tomato sauce, mozzarella, parma ham, parmesan cheese	9.00
<b>Ricotta &amp; sausage</b> tomato sauce, mozzarella, spicy sausage, ricotta cheese	8.50
<b>Pescatora</b> tomato sauce, mozzarella, shrimp & mixed seafood	10.00
<b>Carnivore</b> tomato sauce, mozzarella, parma ham, salami, bacon, spicy sausage	9.50
<b>Nordica</b> mozzarella, cream, house cured salmon, Kampot pepper	9.00
<b>Quattro stagioni</b> tomato sauce, mozzarella, mushroom, ham, artichoke, olive	8.50
<b>Estate</b> mozzarella, parma ham, cherry tomatoes	9.50

## SIDES

Rich potato mash	4.00
Roasted baby potatoes & tomatoes with pancetta	4.00
Steamed green vegetables with lemon & anchovy dressing	4.00
Leafy green salad with mustard dressing	3.50

## DESSERT

Buttermilk panna cotta raspberry sauce & almond biscuit	5.00
Trio of creme brulee chocolate, vanilla & pistachio	6.50
Tiramisu coffee soaked sponge cake, chocolate sauce & espresso ice cream	5.50
Chocolate fondant served warm with vanilla ice cream, a must for the chocolate lover	6.50
Passion fruit souffle served with raspberry sorbet	6.00
Homemade ice creams and sorbets (per scoop) mango • vanilla • chocolate • pistachio • lemon • espresso • raspberry • soursop • strawberry • coconut • banana	1.50

## COFFEE & TEA

Espresso	2.00
Double Espresso • Macchiato	2.50
Americano \ Long Black	2.50
Cappuccino • Latte • Flat White • Affogato	3.50
Tea - English breakfast • Earl Grey • Lipton yellow label • Jasmine • Chinese Green Tea • Japanese Green Tea • Chamomile	2.00

## SOFT DRINKS 1.50

Coke • Diet Coke • Sprite • Fanta • Soda water

