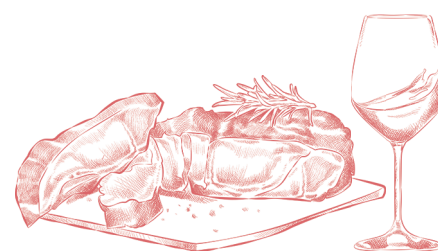


LUNA ROSSA

— Ristorante Italiano —

FORNO A LEGNA
E CIBO DALL'ANIMA ITALIANA



COUVERT

PESTO DI OLIVE, POMODORI SECCHI, FOCACCIA ALLA GENOVESE, OLIO AROMATIZZATO AL BALSAMICO 3,45
Green olives patè with sundried tomatoes, focaccia bread genovese style, olive oil flavored with balsamic di modena

ZUPPA SOUPS

CREMA DI POMODORO E BASILICO 7,70
Tomato and basil soup

MINISTRONE 8,20
Minestrone

BRUSCHETTE

AGLIO E OLIO 9,90
Garlic and olive oil

BIANCA 10,50
Mozzarella and parmesan cheese

POMODORO FRESCO 10,50
Fresh tomatoes, basil, oregano and olive oil

SPECIALE 11,70
Fresh tomatoes, oregano, basil and parmesan

DANTE 11,80
Fresh tomatoes, fresh chilli, pepperoni and parmesan

PESCE FISH

SALMONE ALLA GRIGLIA 21,55
Grilled salmon

TAGLIATA DI TONNO IN CROSTA DI SESAMO 23,95
Seared sesame crusted tuna

TURBANTE DI ORATA AL FORNO 24,95
Roasted golden bream fillet

BACCALÀ CONFIT SU UN LETTO DI GNOCCHI CON PISELLI E SCORZA DI LIMONE 29,95
Cod fish confit served with sautéed gnocchi and peas seasoned with lemon zest

RANA PESCATRICE CON GAMBERONI TIGRE IN SALSA DI LATTE DI COCCO E ZAFFERANO 35,70
Monkfish with tiger prawn in coconut milk broth and saffron served with rice

GAMBERONI TIGRE ALLA GRIGLIA CON SALSA ALL AGLIO E PEPERONCINO 37,75
Grilled tiger prawns with garlic and chilli sauce

TENTACOLI DI POLIPO ALLA BRACE 24,95
Grilled octopus tentacles

ANTIPASTI STARTERS

PARMIGIANA DI MELANZANE 11,95
Eggplant, tomato sauce, basil, mozzarella and parmesan

PROSCIUTO E MELONE 14,95
Algarve melon with parma ham

CAPRESE DI BUFALA 15,30
Buffalo mozzarella, cherry tomatoes, pesto, basil and toast

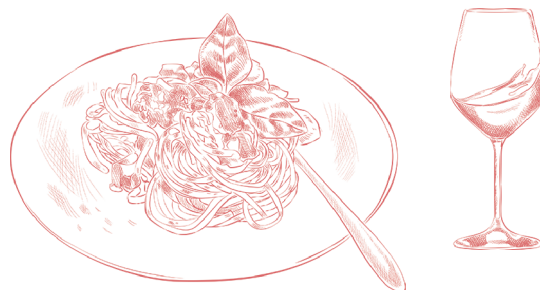
TAGLIERE DI FORMAGGI
Cheese board
Piccolo / Small 15,00
Grande / Big 21,75

ROTOLI DI SALMONE AFFUMICATO CON PHILADELPHIA 16,50
Smoked salmon rolls with philadelphia

CARPACCIO DI MANZO 14,95
Beef carpaccio with arugula, parmesan cheese and pesto

GAMBERI AGLIO E OLIO 17,80
Pan fried prawns in olive oil with garlic and coriander

GAMBERI FRITTI IN PASTELLA 17,80
Tempura prawns dip fried with sweet and sour



FOOD WITH ITALIAN SOUL

TUTTI I PREZZI IN EURO

ABBIAMO PASTA SENZA GLUTINE. SE VOLETE INFORMAZIONI SU INGREDIENTI E PIATTI ALLERGENI E PRODOTTI SERVITO NEL NOSTRO STABILIMENTO, ABBIAMO UNO DEI NOSTRI DIPENDENTI. NO PIASTRA, CIBO O DI UN PRODOTTO DI BEVANDE, TRA CUI SEGRETA, SI PUÒ ESSERE ADDEBITATO SE NON RICHIESTO DAL CLIENTE O QUESTI NON UTILIZZATI.

I PRODOTTI ALIMENTARI SFUSI, UNA VOLTA SCELTI E CONSEGNATI, SI CONSIDERANO ACQUISTATI E NON SONO CONSENTITI CAMBI O RESI.

ABBIAMO MENÙ PER BAMBINI.

IN QUESTO RISTORANTE VI È UN LIBRO DEI RECLAMI. I.V.A. INCLUSO AL TASSO CORRENTE.

ALL PRICES IN EUROS

WE HAVE GLUTEN FREE PASTA. IF YOU NEED INFORMATION ABOUT THE INGREDIENTS AND ALLERGENS OF THE DISHES AND PRODUCTS SERVED IN OUR ESTABLISHMENT, PLEASE ASK ONE OF OUR COLLABORATORS. NO DISH, FOOD OR DRINK, INCLUDING COUVERT, MAY BE CHARGED IF NOT REQUESTED BY THE CLIENT OR BY MAKING IT UNUSABLE. UNPACKAGED FOOD PRODUCTS, ONCE CHOSEN AND DELIVERED, ARE CONSIDERED PURCHASED, WITH NO EXCHANGES OR RETURNS ALLOWED. KID'S MENU AVAILABLE.

THIS ESTABLISHMENT HAS A COMPLAINTS BOOK. V.A.T. INCLUDED AT THE CURRENT RATE.

CARNI MEAT

SUPREMA DI POLLO ALLA GRIGLIA 16,95
Grilled chicken breast with herbs

SCALOPPINE CON FUNGHI 19,95
Black pork filet mignon escalope in mushroom cream

CUBE ROLL PREMIUM MATURATO ALLA GRIGLIA 29,95
Grilled matured premium beef steak

TAGLIATA AL ROSMARINO 23,50
Grilled sirloin steak sliced, flavored with rosemary olive oil

PETTO D'ANATRA CON SALSA DI MIRTILLI ROSSO 24,95
Duck breast with cranberry sauce

FILETTO ALLA GRIGLIA 28,75
Grilled fillet steak

OSSO BUCO ALLA MILANESE 29,75
Roasted buco bone with milanese sauce and polenta

CARRÈ DI AGNELLO IN CROSTA DI ERBETTE 29,95
Rack of lamb with herb crust and mint sauce

AGGIUNGI UN GAMBERONI TIGRE 15,00
Add a tiger prawn

SALSA SAUCE

PEPPE-VERDE
GORGONZOLA
SALSA ROSSA 4,50

CONTORNI SIDE ORDERS

PATATE FRITTE 4,75
French fries

RISO AL VAPORE 4,75
Plain white rice

SPINACI SALTATI AL BURRO 4,75
Sautéed spinach with butter

SPAGHETTI ALIO E OLIO 4,75
Spaghetti with olive oil and garlic

PATATE AL FORNO 5,70
Baked potatoes

INSALATA MISTA 5,70
Mixed salad

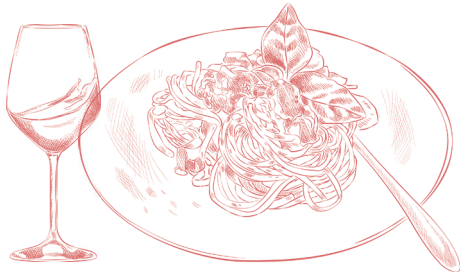
VERDURE AL VAPORE 5,70
Steam vegetables

FAGIOLINI SALTARI 5,95
Green beans sautéed

RATATOUILLE 5,95
Ratatouille

INSALATA DI RUCOLA, POMODORINI, CIPOLLA E PARMIGIANO 9,00
Aragula salad with cherry

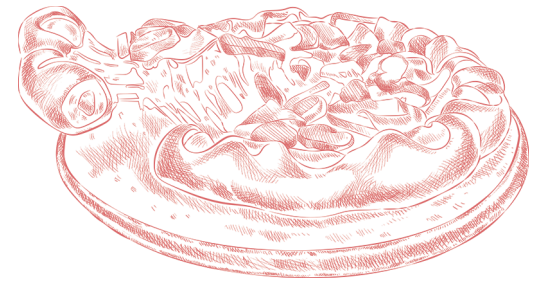
Tomatoes, onion and parmesan cheese



LUNA ROSSA

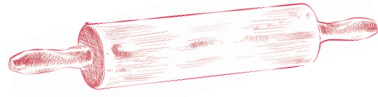
— *Ristorante Italiano* —

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INSALATE SALADS

CALAMARI Dip fried squids tempura with coleslaw and tartar sauce	14,95
CESARE AI POLLO Iceberg, cherry tomato, croutons, bacon, grilled chicken, pine nuts, parmesan and cesar sauce	16,95
VILAMOURA Iceberg, prawns, mango, fennel and orange sauce	17,95
MARINA Iceberg, pita bread, cherry tomato, cucumber, feta cheese, onion, smoked salmon and tzatziki sauce	16,95



PASTA

SPAGHETTI ALLA BOLOGNESE Spaghetti, minced veal and tomato sauce	14,95
PENNE ALL' ARRABIATA Penne, tomato sauce, fresh chilli and garlic	14,95
RIGATONI ALLA NORMA Tomato sauce, fried eggplant, basil and buffalo mozzarella	16,95
RAVIOLI CON RICOTTA DI BUFALA E SPINACI Pasta stuffed with spinach and buffalo ricotta, sautéed with butter and sage	16,95
TAGLIATELLE CON CREMA DI FUNGHI Tagliatelle, mushrooms, cream, bacon and pecorino	15,50
SPAGHETTI ALLA CARBONARA Spaghetti, bacon, pecorino, parmesan, black pepper and egg	14,95
RAVIOLI DI MARE Pasta stuffed with prawns and scallops, sautéed with prawn sauce	16,95
LASAGNA Lasagna bolognese	17,95
TAGLIATELLE ALL' ANITRA Tagliatelle, shredded duck and marsala sauce	21,50
LINGUINE AI GAMBERI Linguini, prawns, courgette, mint and lime zest	21,95
SPAGHETTI ALLE VONGOLLE Spaghetti, clams, garlic, parsley and white wine sauce	25,95
TAGLIATELLE CON RAGU AL COLTELLO E TARTUFO Tagliatelle, beef cubes with truffles and truffle sauce	27,45
LINGUINE ALLO SCOGLIO Linguini, prawns, mussels, clams, squids, tomato and shellfish cream	27,45

PIZZAS NEL FORNO A LEGNA / IN WOOD OVEN

MARGHERITA Tomato sauce, mozzarella and basil	14,95	DIAVOLA Tomato sauce, mozzarella, pepperoni and fresh chilli	18,95
PRIMAVERA Tomato sauce, mozzarella and ham	18,95	SAN DANIELE Tomato sauce, mozzarella, smoked ham and parmesan	20,50
NAPOLI Tomato sauce, capers, anchovies and olives	18,75	4 STAGIONI Tomato sauce, mozzarella, ham, mushrooms, pepperoni and anchovies	20,50
POLLETTO Tomato sauce, mozzarella, chicken breast and sweet corn	18,75	SALMONE Tomato sauce, mozzarella, arugula, smoked salmon and purple onion	21,50
HAWAIANA Tomato sauce, mozzarella, ham and pineapple	18,95	FRUTTI DI MARE Tomato sauce, mozzarella, prawns, octopus, squid and mussels	21,50
LUNA ROSSA Tomato sauce, buffalo mozzarella, cherry tomato and basil	18,95	BRASEOLA Tomato sauce, mozzarella, braseola, arugula and parmesan	21,50
TONNO E CIPOLLA Tomato sauce, mozzarella, tuna and purple onion	18,95	CARNIVORA Tomato sauce, mozzarella, ham, bacon, salami, smoked ham and pepperoni	21,50
BOLOGNESE Tomato sauce, mozzarella and bolognese	16,95	PIZZA A CRUDO Tomato cherry, buffalo mozzarella, smoked ham, arugula and parmesan	22,50
CAPRICCIOSA Tomato sauce, mozzarella, artichokes, mushrooms and ham	19,95	4 FORMAGGI Tomato sauce, mozzarella, gorgonzola, provolone and parmesan	21,50
SANA Tomato sauce, mozzarella, peppers, purple onion, olive, fresh chilli and mushrooms	19,95		

RISOTTOS

RISOTTO MISTO BOSCO CON PORCINI Risotto, mixture of mushrooms and porcini	19,95
RISOTTO LUNA ROSSA Risotto, italian saffron, prawns and parsley	23,90
RISOTTO AGLI ASPARAGI E SALMONE AFFUMICATO Asparagus and smoked salmon risotto	19,95
RISOTTO CON PESTO E GAMBERI Risotto, basil pesto and sautéed prawns	20,95
RISOTTO AI FRUTTI DI MARE Risotto, prawns, mussels, clams, squids, tomato sauce and shellfish cream	27,50

EXTRAS

OTHERS: HAM, MUSHROOMS, PINEAPPLE, MOZZARELLA, PEPPERONI	1,95
BUFFALO MOZZARELLA, SMOKED HAM, BRASEOLA, SALMON, OCTOPUS, PRAWNS	3,50

CALZONE

CALZONE FUNGHI Tomato sauce, mozzarella, mushrooms, ham and parmesan	18,95
CALZONE DIAVOLA Tomato sauce, mozzarella, pepperoni, chilli and parmesan	19,95

