

HOMEMADE FRESH PASTA

LA LUNA LASAGNA *a unique recipe created by Chef Gaetano* £15
with fresh layers of pasta, slow cooked brisket, bechamel, parmesan, mozzarella

NONNO'S LASAGNA £15
ground beef, sweet Italian sausage meat, fennel, oregano, ricotta, bechamel, napoli sauce

LINGUINI *gfo* £19
"Scoglio" style seafood linguini with king prawns, calamari, mussels, roasted garlic, Pinot Grigio & nduja sauce, lemon pangrattato

BUCATINI CARBONARA *gfo* £15
parmesan, egg yolk, guanciale, pancetta, black pepper

2/3 EX TAGLIATELLE *gfo* £15
slow cooked ragu bolognese, parmesan fonduta, crispy cavolo nero

2/3 EX SPAGHETTI PUTTANESCA *gfo* £15
cherry tomato sugo, tuna, kalamata olives, capers, garlic & chili oil, anchovies, lemon pangrattato, parsley

RAVIOLI AL TARTUFO *v* £17
Spinach & ricotta ravioli, sauteed wild mushrooms, roasted garlic & sage butter sauce, black truffle, shaved pecorino ubriaco, crispy sage

EX GNOCCHI ALLA NORMA *v* £15
roasted garlic, cherry tomato sugo, aubergine, goats cheese, basil

ZITI *gfo* £17
slow cooked beef & gold onion *Genovese ragu'* style explore with us a typical Neapolitan nonna's recipe served with shaved parmigiano, basil

ORECCHIETTE *gfo n* £19
sauteed king prawns, calamari, lemon & pinot cream sauce, pistachio pesto, roasted garlic, scorched lemon, parsley

2/3 EX FUSILLONE *gfo* £16
slow cooked tomato Napoli, roasted chicken, spinanata calabrese, chilli, garlic, parsley

RISOTTO

EX RISOTTO PRIMAVERA *v gf* £14
red & yellow peppers, peas, smoked cheese, parmesan

2/3 EX RISOTTO AL DOLCELATTE *vo gf* £14
semi dried tomatoes, crispy pancetta, blue cheese

LEAVES | INSALATE

2/3 EX CAESAR *gfo vo* £10
lettuce, crispy pancetta, 24 month old shaved parmesan, croutons, anchovies, caesar dressing, add roasted chicken breast + £5

PANZANELLA *gfo* £18
pan seared salmon, heritage tomatoes, red onion, capers, kalamata olives, basil, croutons

BURRATA *gfo vo* £15
traditional soft luxurious south Italian cheese, marinated heritage tomatoes, basil pesto, Bresaola, croutons

EX CAPRESE *gf* £14
Buffalo mozzarella, oregano & basil marinated heritage tomatoes, basil pesto, dressed rocket



EXPRESS LUNCH

MONDAY to FRIDAY

options available marked with **EX**

12 - 4 PM £10.99

HAND CRAFTED STONEBAKED PIZZA

PIZZA garlic *v gf* nduja *v gf* pesto *v gf* £2 each
DIPS honey & chilli *v gf* blue cheese *v*

- EX MARGHERITA** *v gfo* £11
Tomato, mozzarella, basil
- CAPRICCIOSA** £14
tomato, mozzarella, prosciutto, kalamata olives, artichokes, mushroom
- POLPETTE** £14
tomato, mozzarella, Italian meatballs, oregano, parmesan, ricotta cheese
- 2/3 CALABRESE** *a unique recipe created by Chef Antonio* £14
tomato, mozzarella, spianata calabrese, nduja, ricotta, chilli flakes
- EX FUNGHI** *v gfo a unique recipe created by Chef Antonio* £13
wild mushroom, fiordilatte, caramelised onion, roasted garlic oils, spinach
- 2/3 PIZZA TONNO** £14
tomato san marzano, fiordilatte, tuna, red onion, sweetcorn, kalamata olives, chilli, basil
- 2/3 PIZZA NORMA** *gfo* £13
tomato san marzano, fiordilatte, aubergine, cherry tomatoes, goats cheese, basil
- 2/3 EX PIZZA POLLO** *n gfo* £14
san Marzano, roasted chicken, fiordilatte cheese, roast peppers, toasted pinenuts, kalamata olives, basil
- PIZZA CALZONE** £15
folded style pizza with ham, salame napoli, san marzano, ricotta cheese, black pepper, parmesan, fiordilatte
- 2/3 EX PIZZA MARINARA** *gfo* £11
tomato san marzano, cherry tomatoes, kalamata olives, anchovies, oregano, garlic, basil
- 2/3 PIZZA CAMPAGNA** £13
tomato, sweetcorn, red onion, kalamata olives, spinach, fiordilatte
- 2/3 EX PIZZA GENOVESE** *v n* £14
basil pesto, cherry tomato, toasted pinenuts, freshly sliced buffalo mozzarella

ADDITIONAL TOPPINGS

£2 each

FOR PIZZA/PASTA DISHES		£2 each
Italian meatballs	spianata calabrese <i>gf</i>	breasola <i>gf</i>
parma ham <i>gf</i>	salami napoli <i>gf</i>	chicken <i>gf</i>
italian ground sausage <i>gf</i>	goats cheese <i>gf</i>	ham <i>gf</i>
dolcelatte <i>gf</i>	slow cooked beef <i>gf</i>	aubergine
sweetcorn <i>gf</i>	crispy pancetta <i>gf</i>	red onion <i>gf</i>
olives <i>vg gf</i>	artichokes <i>vg gf</i>	caramelised onion <i>gf</i>
mushrooms <i>vg gf</i>	tuna <i>gf</i>	ricotta cheese <i>gf</i>
Add whole burrata or buffalo mozzarella		£3

SUNDAYS @ LA LUNA

Experience our Sunday roast at La Luna £16 — crafted weekly, enquire with your server

2/3

SIDES | CONTORNI

FRIES <i>vg</i>	£5
PARMESAN & TRUFFLE FRIES <i>v</i>	£6
SALAD <i>v gf</i> baby gem, rocket, heritage tomatoes, balsamic glaze & evoo	£6
ROCKET & PARMESAN <i>v gf</i>	£6
FAGIOLINI <i>v gf</i> sauteed fine beans, mint, roasted garlic, orange	£6
PATANELLE <i>v gf</i> sea salted baby potatoes, roasted garlic, rosemary	£6

KIDS

SPAGHETTI / PENNE PASTA <i>gfo</i>	£7
CHOOSE tomato sauce with mozzarella <i>v</i> / meatballs with tomato sauce	
PIZZA MARGHERITA <i>v gfo</i> tomato, mozzarella, basil	£7
PIZZA POLPETTE <i>gfo</i> tomato, mozzarella, Italian meatballs, oregano, parmesan,	£7
ICE CREAM vanilla/chocolate	£2

DESSERTS | DOLCE

TIRAMISÙ <i>v</i>	£8
 CAPRESE CAKE <i>n v</i> chocolate & almond sponge, pistachio ice cream	£8
LEMON & MASCARPONE TART <i>n v</i> crushed pistachios, italian meringue, summer fruits	£8
CHEESECAKE <i>v</i> amaretto biscuit, berry compote	£8
 AFFOGATO <i>v gf</i> 2 scoops of vanilla ice cream served with an espresso cup, chocolate sauce & whipped cream	£7
TORTA SBRICCIOLATA <i>v</i> whitechocolate & wildberries crumbled cake, served with white chocolate & raspberry ice cream	£8
 CANNOLI SICILIANI <i>n v</i> a famous Italian flaky tube with sweet ricotta, pistachio cream, crushed pistachios, summer fruits	£8

ADD GELATO ~ cherry *v gf* pistachio *n v gf* vegan chocolate *vg gf* vanilla *v* £3 each
gf white chocolate & raspberry *vg gf*
 ADD SORBET ~ lemon & lime *vg gf* strawberry *vg gf*

ALLERGIES AND DIETARY

PLEASE MAKE STAFF AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

gf dish is gluten free *gfo* dish can be altered to be gluten free

vg dish is vegan *vgv* dish can be altered to be vegan *n* contains nuts

v dish is vegetarian *vo* dish can be altered to be vegetarian

all items may contain nuts or nut derivatives, to see our full allergen please ask your server.

Please note if only ordering main courses allow a minimum of a 40 minute wait for food during busy periods. All prices include VAT.



ITALIAN SANDWICHES

served with a seasoned salad

SERVED 12-4PM
 MONDAY TO SATURDAY
 ALL £7.99
 ADD FRIES +£3

SALUMI ~ salami napoli, artichokes, mozzarella
CAPRESE ~ buffalo mozzarella, basil pesto, sliced tomatoes <i>v</i>
POLPETTE ~ italian meatballs, tomato napoli, mozzarella
POLLO ~ roast chicken, mozzarella, nduja, roast peppers

NIBBLES | STUZZICHINI

 FOCACCIA & OLIVES <i>vg</i> evoo, balsamic	£6
 GARLIC PIZZETTE NDUJA ~ mascarpone, honey-butter <i>gfo</i>	£7
CONFIT GARLIC ~ parsley butter, mozzarella <i>v gfo</i>	£6
CAPRESE ~ marinated heritage tomatoes, burrata <i>v gfo</i>	£7

BOARDS | TAGLIERI ITALIANI

SALUMI *gfo* £10 for 1 / for 2 sharing £18
 selection of cured meats, buffalo mozzarella, blush tomatoes, pickled vegetables, olives, sardinian music bread, homemade focaccia

FORMAGGI *v gfo* £10 for 1 / for 2 sharing £18
 pecorino ubriaco, 24 months aged parmesan, buffalo mozzarella, blue cheese, pinot marinated frosted grapes, toasted walnuts, focaccia

STARTERS | ANTIPASTI

 BRUSCHETTA DI FAVE <i>v gfo</i>	£8
flavored broad beans with garlic & fresh mint, semi-dried tomatoes, goat's cheese	
 BRUSCHETTA ITALIANA <i>vo gfo</i>	£8
marinated Isle of Wight tomatoes, garlic, basil pesto, shredded buffalo mozzarella	
CALAMARI	£9
crispy salt, pepper squid, fried vegetables, pink peppercorn aioli, charred lemon	
 ARANCINI <i>v</i>	£8
basil pesto, smoked cheese, salsa peperonata, 24 months aged shaved parmesan	
POLPETTE	£8
slow cooked meatballs in rich ragù, bechamel sauce, cavolo nero, parmesan, focaccia bites	
 CLASSIC PARMIGIANA <i>v</i>	£8
southern Italian recipe, baked aubergine, aged parmesan, slow cooked tomato sauce, basil, focaccia bites, pangrattato	
GAMBERI <i>gfo</i>	£10
sauteed King Prawns with roasted garlic, chilli oil, kalamata olives, cherry tomato sugo, Pane Carasau.	
CARPACCIO DI BRESAOLA <i>n</i>	£9
thinly sliced bresaola, EVOO, rocket, balsamic glaze, toasted walnuts	

 COURSE DEAL marked with a 

2 COURSES £20.99 or 3 courses £24.99

MON to THURS 4PM - 9PM

SUNDAY 12PM - CLOSING