



LUNA

THE RESTAURANT *at* PALAZZO PARISIO

MENU
À LA CARTE

Starters

Artichoke Flan on a Bed of Pecorino
Cream, Guanciale Crumble, Jerusalem
Artichoke Chips — €24

Slow-Poached Breaded 65-Degree Egg,
Pumpkin Velouté, Truffle & Vitelotte Potato
Chips (V) — €22

Prague Ham-Filled Savoury Aumonieres,
Spinach Coulis, Buffalo Mozzarella Mousse &
Toasted Almonds — €22

Fennel Carpaccio, Palazzo Garden Oranges,
Feta & Beetroot (GF/V) — €18

Star Anise & Coriander-Marinated
Smoked Salmon, Avocado Mayo, Crunchy Rice
Crisp (GF) — €24

Carbs & Co.

All our pasta is freshly made in-house.

Carrot & Ginger Velouté with Mussels,
Pecorino Cheese Crumble, Crunchy Rice
Crisp (GF) — €16

Homemade Tagliatelline with Saffron
Pumpkin Cremolata, Porcini Mushrooms,
Truffle & Chestnuts (V) — €28

Homemade Beetroot & Potato Gnocchetti
with Guanciale & Sausage on
a Bed of Cacio e Pepe, Crispy Turnips — €20

Homemade Ravioli Filled with Ricotta
& Lemon, Sicilian Prawn Tartare, Burrata &
Yellow Tomato Coulis — €28

Black & White Homemade Linguine, Puréed
Tender Stem Broccol, Spicy N'duja & Seared
Baby Calamari — €26

Mains

Seared Salmon Fillet
in Garden Orange Sauce, Sautéed Spinach,
Toasted Almonds (GF) — €28

Slow Cooked Veal Cheek,
Vitelotte Potato Purée, Sautéed Baby
Vegetables in Beurre Noisette (GF) — €30

Panko-Crusted Buffalo Mozzarella,
Fresh Tomato Coulis, Homemade Anchovy
Mayo & Crispy Kale — €22

Seared Fillet of Seabass, Jerusalem Artichoke
Purée, Herbed Bread Crumble, Steamed New
Potatoes, Sautéed Asparagus Tips — €28

Fillet of Beef Roulade, Aged Parma Ham,
Parmigiano Reggiano 'Vacche Rosse', Sautéed
Baby Vegetables (GF) — €32

Ask for our Catch of the Day!

Desserts

Lemon & Extra Virgin Olive Oil Sponge,
Cardamon Cream, Raspberry & Hazelnut
Crumble (GF) — €10

Mascarpone Mousse, Amaretto Crumble,
Caramelised Apples, Cinnamon & Caramel
Sauce — €10

Chocolate Ingot, Digestive Biscuits, White
Chocolate Pastry Cream & Berries — €10

Pistachio Semifreddo, Cannolo Crisp, Buffalo
Ricotta Mousse, Dark Chocolate, Cream &
Coffee Sauce — €10

Seasonal Fruit Tagliata, Homemade Vanilla
Ice Cream (GF) — €10

We inform our clients that food allergens may be present in this restaurant. Please ask our team for more information. Thank you!