



LUNCH

Served from noon till 3PM

Sandwiches

Our Signature Club Sandwich — €22.0

Green Goddess Crunch Sandwich (V) — €20.0
Lettuce, Cucumber, Avocado, Endive, Spinach, Mustard, Black Pepper, Smoked Salt Flakes, Hummus, Sweet Potato Fries

Homemade Piadina Romagnola (V) — €20.0
Stracciatella, San Daniele Prosciutto, Rocket, Crisps

Starters

Vegetarian Meze Board — €18.0
Pea Hummus, Sundried Tomato & Basil Pesto, Whipped Feta & Spicy Honey, Guacamole, Candied Walnut, Marinated Olives, Homemade Flat Bread, Crudities

Crunchy Octopus — €18.0
Smoked Carrot Purée, Aged Balsamic Vinegar, Wakame, Squid Ink Cracker, Ginger Foam

Carne Salada Carpaccio — €19.0
Gozo Salt & Herb cured beef, Rocket, Parmeggiano Shavings, Palazzo Parisio's Olive Oil, Sichuan Pepper

Asparagus Flan — €18.0
Asiago Fondue, Crispy Guanciale, Parmesan Crumble

Salads

Traditional Caesar Salad — €18.0
Add Chicken or Prawn for €4.0

Luna's Poke Bowl — €14.0
Add Nitamago Egg, Smoked Salmon, Slow-cooked Chicken, Halloumi or Tofu — €4.0
Add Mazzara del Vallo Prawns — €10.0

Mediterranean Style Couscous Salad — €19.0
Pomegranate Dressing, Seeds, Walnuts & Spelt

Soup

Green Zucchini & Lemongrass — €16.0
Coloured Pepper Coulis, Mazzara del Vallo Prawns, Crispy Bread

Pasta & Risotti

Pappardelle with Venison Ragù — €18.0
Juniper Berries, Pecorino di Fossa

Farfalle with Basil Pesto — €18.0
Potato Brunoise, French Beans, Roasted Pine Nuts, Sheep Ricotta Cheese

Cacio e Pepe Risotto — €19.0
Sour Butter, Mazzara del Vallo Prawns, Lime Essence

Ravioli alla Genovese — €18.0
Caciocavallo Fondue, Rosemary Butter, Shallot Crumble

All our pasta is freshly made in-house.

Mains

USDA Beef Tagliata — €33.0
Castel Magno DOP Shavings, Salsa Verde, Onion Petals

Wiener Veal Schnitzel — €29.0
Potato Salad, Cranberry Sauce

Spicy Coconut Swordfish — €27.0
Spicy Coconut & Tomato Sauce, Caponata, Herb Soil

Seasonal Vegetable Parmigiana (V) — €24.0

Steak or Fish of the Day — price by weight

Kids Menu

Penne with White Sauce or Tomato Sauce — €9.0

Grilled Cheese Sandwich — €13.0

Mini-Cheeseburgers & Fries — €13.0

Homemade Chicken Goujons & Chips — €13.0

Grilled Chicken Breast, Mushrooms & Fries — €13.0

Sides — €4.0 each

Choose from:

Fries | Sweet Potatoes Fries

Mixed Green Salad | Roasted Zucchini, Pine Nuts & Parmesan Sauce

Grilled Asparagus, Miso Butter, Almonds | Fantasia dell'Orto (Mixed Grilled Veg)

Patata al Pugno — €4.0 Add Nduja, Salsa Verde, Truffle Butter — €2.0

Dolci

Desserts

Mille-feuille Chantilly alla Strega & Local Strawberries — €11.0

White Chocolate and Lemon Caprese, Tangerine Sorbet — €11.0

Fruit Tartlet — €11.0 | Baba Burger, Cherry, Cream — €12.0

Fruit Platter — €8.0 | Torroncino Parfait *Hot Chocolate Sauce, Meringues, Salted Caramel Popcorn* — €11.0

Luscious Cakes — €10.0 per slice

Choose from:

Our Hero Carrot & Pineapple Cake

New York Bake Cheesecake

Light as a Feather Victoria Sponge

Angel Cake with Cream & Berries

Sacher-torte Cake

Ice Cream Selections — €4.0 per scoop

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions.

All prices are inclusive of VAT.