



LUNCH

Served from noon till 3PM

Starters

Profumi d'Italia (*sharing platter*) — €28.0

Vegetarian Mezze Board (*sharing platter*) — €18.0
Hummus, Sundried Tomato Pesto, Guacamole, Olive Tapenade, Candied Walnut, Homemade Flat Bread, Grissini, Crudités

Vitello Tonnato, Tonnata Foam, Crispy Leaves, Caper Salt, Dehydrated Kalamata Olives — €14.0

Crunchy Octopus & Burrata, Aged Balsamic Vinegar, Wakame, Crispy Tapioca & Squid Ink Cracker — €20.0

Fish of the Day Tartare, Avocado, Melon & Ginger Dressing, Kale, Homemade Pickles — €16.0

Sandwiches

Our Signature Club Sandwich — €22.0

Traditional Lobster Roll — €24.0

Homemade Wholegrain Ciabatta, Italian Smoked Gammon, Parmesan, Truffle Butter, Aged Balsamic Vinegar, Lamb's Lettuce — €16.0

Green Goddess Crunch Sandwich (V) — €14.0
Lettuce, Cucumber, Avocado, Endive, Spinach, Mustard, Black Pepper, Smoked Salt Flakes, Hummus, Sweet Potato Fries

Soup

Roasted Tomato & Herbs Soup, Scamorza Foam, Fried Bread, Basil Essence — €10.0

Salads

Traditional Caesar Salad — €18.0
Parmesan, Bacon, Croutons and House Caesar Dressing
Add Chicken or Prawn for €4.0

Coronation Chicken Salad — €18.0

Halloumi Salad (*optional vegan cheese*) — €15.0
Cous Cous, Lemon & Kalamata Dressing, Mix Leaves, Cherry Tomato & Seeds

Niçoise Salad — €18.0
Haricot Beans, Citrus Confit Tuna, Potatoes, Nitamago (Ramen Egg) & Mixed Leaves

Luna's Garden Poke Bowl (V) — €12.0
Seasonal Vegetables from our Garden

Pasta & Risotti

Mezze Maniche ai Tre Limoni — €11.0
Our Garden's Lemon, Black Persian Lemon, Dehydrated Lime

Gbejna & Pear Fagotti, Pumpkin Velouté, Edible Flowers & Seeds — €15.0

Yellow Tomato Risotto, Stracciatella, Citrus-Marinated Mediterranean Prawns — €16.0

Homemade Tagliatelle with Rabbit, Taggiasca Olives, Carrot Gel, Feta — €14.0

Spaghetti Vongole, Bottarga, Preserved Lemon — €22.0

Mains

Veal Milanese — €28.0
Fries, Rocket Salad, Confit Cherry Tomatoes, Parmegiano & Sichuan Pepper Sauce

Slow-Cooked, Ale-Glazed Pork Belly — €19.0
Cous Cous, Cicharones

Beef Fillet & Porcini Ragu Mille-Feuille — €32.0
Asiago Fondue, Smoked Salt Flakes, Speck Crisps

Mixed Grilled Fish — €24.0
Celery Sauce, Saffron Citronette

Fritto di Terra e Mare — €26.0
Lime & Ginger Mayo, Calamari, Mediterranean King Prawns & Seasonal Vegetables

Aubergines Parmigiana (V) — €16.0
Pesto, Mozzarella Sauce

All our pasta is freshly made in-house. If what you fancy isn't here, ask us and we'll do our best to accommodate... and ask about our catch of the day!

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

Dolci

Desserts — €10.0

Choose from:

Tiramisu | Chocolate Nemesis | Lemon Pavlova

Fruit Platter | Granita with Brioches

Caprese, Poached Pears, Buffalo Ricotta Ice Cream

Cafe Gourmand

Ice Cream Selections — €3.0 per scoop

Luscious Cakes — €10.0

Choose from:

Our Hero Carrot & Pineapple Cake

New York Bake Cheesecake

Heaven-Sent Chocolate Cake

Light as a Feather Victoria Sponge

Angel Cake with Cream & Berries

Lemon Tart

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions. Please inform your server if you have any food allergies or special dietary restrictions. All prices are inclusive of VAT.