

Dante, our pizzaiolo, is proud to present

## Luna's Pizze



### **Vola la Pizza** £11.50

Pizza base topped with special tomato sauce, Mozzarella di Bufala, Parma ham, marinated chicken breast, spicy Salsiccia, onions and oregano.

### \* **Pizza Napolitana** £8.50

Pizza base topped with special tomato sauce, Mozzarella cheese, anchovies and olives.

### **Pizza Quattro Stagioni** £10.50

Pizza base topped with special tomato sauce, Mozzarella cheese, baked ham, salami, mushrooms, onions, artichokes, anchovies and mixed peppers.

### \* **Pizza Margherita** £7.50

Pizza base topped with special tomato sauce, Mozzarella cheese and basil.

### \* **Pizza Caprese** £10.50

Pizza base topped with special tomato sauce, Mozzarella di Bufala, For di Latte cheese, sliced tomatoes, oregano and basil.

### \* **Pizza Capricciosa** £9.50

Pizza base topped with special tomato sauce, Mozzarella, baked ham, mushrooms, artichokes and fresh basil.

### \* **Pizza Marinara** £7.95

- NO CHEESE - Pizza base topped with special tomato sauce, condiment, a hint of garlic, oregano and basil.

### **Italian Ciabatta Burger** £9.50

Made with special filling of marinated strips of grilled chicken breast, Mozzarella cheese, red onions, leaves of little Gem salad, Rocket leaves and served piping hot with fine chips.

### **Pizza Quattro Formaggi** £11.50

(Four Cheeses) Pizza base topped with special tomato sauce, Mozzarella cheese, Emmental, Gorgonzola, grated Grana Padano, basil and Rocket leaves.

### **Pizza alla Pescatora** £12.50

- Seafood Pizza - Pizza base topped with special tomato sauce, a hint of garlic, prawns, scampi, mussels, calamari and basil.

### **Pizza Vegetariana** £10.50

Vegetarian pizza. Pizza base topped with special tomato sauce, asparagus, courgettes, mushrooms, aubergines, mixed pepper, a hint of garlic, basil and oregano

### **Pizza Vegana** £10.50

Vegan Pizza. Pizza base topped with special tomato sauce and you may choose your own two toppings.

### **La Pizza Rossa** £10.50

Pizza base topped with special tomato sauce, Mozzarella cheese, strips of marinated chicken breast, shallots, spicy salami, nduja calabrese.

**Very Hot and spicy!**

### **12" Focaccia Bread** £5.50

Topped with extra virgin olive oil, sea salt and rosemary.

### **Classic Burger** £8.95

Made with ½ lb minced Scottish Topside of beef with sautéed onion, melted Cheddar cheese, tomato slices, gherkins, Rocket salad leaves and served with fine chips.

✓ Denotes Vegetarian Dish

The pizza marked with \* is available with set Menus. Little supplement on other pizzas

# Luna Rossa

Cocktail Bar & Bistro

Renfrew

## Special Dinner Menu

**Sunday to Thursday**

**Any Two Courses £16.50**

£4.00 supplement for a Third Course

**Friday & Saturday**

**Any Two Courses £18.50**

£4.00 supplement for a Third Course

# Luna Rossa



## Appetisers

**Freshly Baked Focaccia made to order £5.50**

**Basket of Italian Bread £2.50 ~~ Garlic Bread £3.50**

**Garlic Bread with Cheese £4.00**

**Classic Bruschetta with tomatoes, basil and a hint of garlic £4.50**

## Starters

### Duet of Seasonal Melon V

### Trio of Mushrooms, Mozzarella and Onion Rings V

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

### Deep Fried Mozzarella Cheese V

Coated in spicy breadcrumbs, deep fried. Served with a spicy tomato sauce or garlic mayonnaise.

### Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

**OR Mussels Marinière** (No Tomatoes)  
with or without cream optional

### Spicy Italian Sausage (Salsiccia con Fagioli)

Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce.

### Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

### Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.

### Terrine of Pâté (Smooth Pâté)

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with toast and garnished with seasonal leaves.

### Calamari Fritti

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or with a spicy sweet chilli sauce.

### Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives and grilled vegetables.

### Classic Italian Minestrone

The classic Italian vegetable soup.

### Chef's Soup of the Day

Served with bread and butter.

## Main Courses

### Penne Arrabbiata V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.  
(Add chicken for £2.00 supplement)

### Linguine alla Marinara (Seafood Pasta)

Linguine tossed in extra virgin live oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

### Escalope of Chicken alla Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine al pomodoro.

### Stew of Gigot & shoulder of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomato sauce and potatoes.

### Pasta Principessa (Pasta Princess)

Short pasta tossed in a sauce made with fillet of marinated chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream

### Sirloin Steak £7.50 Supplement

**10oz** Grilled Sirloin Steak cooked to your choice.  
Fully garnished with fries, onion rings and mushrooms.

**Pepper Sauce £2.50 Supplement**

### Spaghetti alla Carbonara

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

### Mix Fillet of Fish Goujon (Plaice & Haddock)

Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

### Countryside Style Risotto

Made with chicken breast, Italian Sausage, rice and wild mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

### Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil.

**Quite spicy and tasty!**

### Classic Lasagne al Forno

Traditional Italian dish made with layers of egg pasta filled with a rich special beef ragú, blended with Béchamel sauce and Parmesan cheese then baked in the oven.

## Desserts

### Torta di Mele (Homemade Apple Pie)

Served with ice-cream and whipped cream.

### Meringue Delight

With ice cream, summer fruit and fresh cream

### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Chef's Cheesecake

## Tea or Coffee

**Important Notice:** Please advise our waiting staff on any food allergy you may suffer from, to prevent such ingredient(s) contaminating your food. Thank you for your co-operation.

V Denotes Vegetarian Dish

All our prices are inclusive of vat but a 10% service charge will be added to all parties of six & over.