

Desserts

Christmas Pudding

With Brandy and Sambuca sauce.

Torta di Mele (Homemade Apple Pie)

Served with vanilla ice cream and whipped cream.

Meringue Delight

With vanilla ice cream, seasonal fruits and fresh cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Chocolate Fudge Cake

Served hot with vanilla ice cream and fresh cream.

Dante's Special Cheesecake

Please, ask for today's flavour.

Tea or Coffee



Luna Rossa

Cocktail Bar & Bistro
Renfrew

Special Festive Dinner Menu

Tuesday to Sunday (Closed Monday)

You May Choose
Any Two Courses £19.50
£5.00 supplement for a Third Course

Children under 10 years old
50% Discount with a soft drink

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Luna Rossa



Appetisers

12 inch Freshly Baked Focaccia made to order £5.50

With sea salt, rosemary, a hint of garlic and extra virgin olive oil.

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

Garlic Bread with Cheese £4.50

Classic Bruschetta with tomatoes, basil and a hint of garlic £5.50

Starters

Seasonal Melon

Served with kiwi and banana fruit.

Trio of Mushrooms, Mozzarella and Onion Rings

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

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.

Minestrone

The classic Italian vegetable soup.

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 Prawn Cocktail

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

Chef's Soup of the Day

Served with bread and butter.

Main Courses



Traditional Roast Turkey

Roasted breast of turkey freshly carved with chipolata sausage, stuffing, garnished with roast potatoes & vegetables.



Vola la Pizza (Dante's Special)

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

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.

Risotto all'Ortolana

Rice cooked with vegetable stock, onions, garlic, mushrooms, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs & sunflower seeds

Spaghetti alla Carbonara

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

Sirloin Steak £6.50 Supplement

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

Pepper Sauce £2.50 Supplement

Penne Arrabbiata

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

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.

Duet of Fillet of Fish Goujon (Plaice & Haddock)

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

Medallion of Fillet of Pork Calvados (Special)

Medallions of Pork fillet sautéed in olive oil, flamed in Calvados, flavoured with cider, demi-glace, au-poivre sauce, blended with cream and garnished with apple fritters laced with honey. Served with roast potatoes and broccoli.

Chicken alla Parmigiana

Marinated escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese, Mozzarella, then baked. Served with roast potatoes and broccoli.

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.

Pizza Quattro Stagioni

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



 Denotes Vegetarian Dish

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.

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