

# Lunas Pizze

## Vola la Pizza

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

£12.50

## Pizza Vegetariana

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

£11.50

## Pizza Quattro Stagioni

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

£12.50

## La Pizza Rossa

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

£12.50

## \* Pizza Margherita

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

£10.50

## 12" Focaccia Bread (Ideal to Share)

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

£5.50

## \* Pizza Capricciosa

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

£12.50

## Classic Burger

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.

£8.95

## Italian Ciabatta Burger

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.

£9.50

## Sides

### Vegetables

Spinach	£3.50
Asparagus	£3.50
Mushroom Trifolati	£3.50
Italian Mixed Salad	£3.50
Cauliflower au gratin	£3.50
Green Beans	£3.50
Broccoli	£3.50

### Potatoes

Hand-cut Chips	£3.00
Gourmet French Fries	£3.00
Sautéed Potatoes	£3.50
Lyonnais Potatoes	£3.50
Roast Potatoes	£3.00

### Sauces

Red Wine Sauce	£3.00
Béarnaise Sauce	£3.00
Peppercorn Sauce	£3.00
Arrabbiata Sauce	£3.00
Diane Sauce	£3.00
Garlic Butter Sauce	£3.00
Blue Cheese Sauce (Strong)	£3.50

## Desserts

### Torta di Mele (Homemade Apple Pie)

Served with ice-cream and whipped cream.

### Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

### Meringue Delight

With ice cream, summer fruit and fresh cream

### Mixed Italian Ice Cream

with Choice of Topping.

### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

### Homemade Tiramisu

Classic Italian dessert with Mascarpone semifreddo, sponge finger, coffee & cocoa.

### Chef's Cheesecake

Tea or Coffee £2.50

✓ Denotes Vegetarian Dish

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



## Sunday to Thursday

Any Two Courses Dinner £19.50  
£5.50 supplement for a Third Course

## Friday & Saturday

Any Two Courses Dinner £22.50  
£5.50 supplement for a Third Course

# Luna Rossa

## Appetisers

Freshly Baked Focaccia made to order £5.50 (Ideal to Share)

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 £4.75

## Starters

### Duet of Seasonal Melon ✓

Trio of Mushrooms, Mozzarella and

### 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.

### 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.

### Duet of Smoked Salmon and Prawns

Smoked Salmon and Gravalax. Served with Rocket salad, lemon wedge, seafood sauce and wholemeal bread. Garnished with prawns. **£3.50 Supplement**

Please ask for the Day Special

A La Carte - Any Starter £7.00

✓ 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.

## Main Courses For the Set Dinner Menu

### Penne Arrabbiata ✓

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

### Spaghetti alla Carbonara

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh grounded 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.

### Risotto all' Ortolana ✓

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, parmesan cheese, fresh herbs and sunflower seeds.

## A la Carte Dishes

### Grilled Fillet of Scottish Salmon

£16.50

Served with Béarnaise sauce, green beans and roast potatoes

### Beef Stroganoff

£22.50

Strips of Sirloin steak sautéed in butter with onions, mushrooms, red wine, a hint of garlic mustard and paprika blended with demi glace sauce and cream served over boiled rice.

### Polo al Pepe

(Chicken Breast in a Pepper Sauce)

£15.50

Escalope of chicken breast sautéed in extra virgin olive oil with white wine, demi-glace and perppercorn sauce and blended with cream. Served over boiled rice.

### Roasted Scottish Sirloin in a

Creamy Pepper Sauce

£19.50

Baked sirloin of Beef in a red wine & demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding & cauliflower au gratin.

### Grilled Scottish Fillet Steak

£27.50

8oz Cooked to your choice. Fully garinshed with grilled mushrooms, onion rings, gourmet chips & market vegetables.

### Veal Alla Caprese

£18.50

Escalope of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce and mozzarella cheese, then grilled. Served over a bed of Lyonnaise potatoes and seasonal vegetables.

### Ribeye Steak

£26.50

10oz Ribeye steak. Cooked to your choice. Fully garnished with grilled mushrooms, onion rings, gourmet chips & market vegetables.

### Sirloin Steak

£25.50

10oz Grilled Sirloin Steak cooked to your choice. Fully garnished with fries, onion rings and mushrooms. **Pepper Sauce £2.50 Supplement**

### Sea Bass

£16.50

Whole Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, green beans and garnished with seasonal salad.

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