

RESTAURANT
LUNA
BOLZANO

Effortless indulgence.

Enjoy handmade pasta, fresh fish from the Adriatic coast, the best meat from local butchers and seasonal vegetables from our own Arnica garden. Let a sense of ease set in as you enjoy perfectly executed Italian classics in nonchalant elegance.

ANTIPASTI

Local beef Tartare
with creamy egg yolk and focaccia
21 €

Vitello tonnato
with capers from Pantelleria
19 €

Amberjack Carpaccio
with citrus fruits and green celery
21 €

Buffalo mozzarella Amò
with radicchio Trevisano in balsamic vinegar of Modena
and Tropea onion
17 €

PRIMI PIATTI

Pappardelle

with venison ragout and dried porcini mushrooms

21 €

Risotto Carnaroli

with pumpkin and Taleggio cheese

18 €

Orecchiette

with Cime di Rapa, anchovies from Puglia and stracciatella cheese

18 €

Pasta e fagioli

15 €

with violet shrimps from Porto Santo Spirito + 9 €

Chestnut velouté

with Scorzone truffle

14 €

SECONDI PIATTI

Fillet of local beef

with hollandaise sauce or red wine jus

32 €

Veal cheek braised in Lagrein red wine

28 €

Lamb chops „Scottadito“

30 €

Fillet of char from Trentino

with chive sauce and char roe

30 €

CONTORNI

Mashed potatoes

6 €

French Fries

6 €

Peperonata

6 €

Spinach with butter

6 €

Green salad

6 €

DOLCI

Tiramisù

with pistachios from Bronte

12 €

Cre moso alla gianduia

12 €

Pear tartlet

with caramelised walnuts and chocolate sorbet

12 €

Cheese selection from „Genussbunker“

with fig chutney

15 €

Sorbet or gelato of the day

4 €

Cover, bread and olive oil € 2,5