

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 €

Carpaccio of pink shrimp from Porto Santo Spirito
with sweet and sour pumpkin
20 €

Sardines in saor
white onion, sultanas and pine nuts
17 €

Pappa al pomodoro
with organic burratina from Querceta
17 €

Roman-style puntarelle
with anchovies and garlic
8 €

PRIMI

Tagliatelle
with duck ragù
21 €

Risotto Carnaroli
with Treviso radicchio, red wine and zibello sausage
18 €

Calamarata
18 €

Fusilloni
with black cabbage and pecorino Romano
15 €

Gratinated onion soup
13 €

SECONDI

Fillet of local beef

with hollandaise sauce or red wine jus

32 €

Braised lamb shank

28 €

Grilled Scampi

30 €

Salted cod „alla ghiotta“

tomatoes, Taggiasca olives and sultanas

32 €

Roasted winter vegetables

with green pepper sauce

24 €

CONTORNI

Mashed potatoes

6 €

French Fries

6 €

Braised savoy cabbage

6 €

Lentils from Castelluccio di Norcia

6 €

Green salad

6 €

DESSERT

Tiramisù

12 €

Sicilian cannolo

12 €

Zu Plun Rum babà

12 €

Cheese selection from „Genussbunker“

with apple and ginger chutney

15 €

Sorbet or gelato of the day

4 €

Cover, bread and olive oil € 2,5