

**LUNA
BAR**
BOLZANO

DRINKS & SNACKS

As the first martinis are balanced and the last rays of sunshine caress shoulders, shadows grow long, and the day draws to a close...

...It's the right moment to gather around the bar, order a gin fizz, a ginger beer or choose from an exclusive selection of South Tyrolean natural wines and dive straight into the night.

It's the right place to return the next morning to try some organic fair-trade coffee or one of our smoothies or homemade soft drinks. Everything is regional, a lot is homemade.

Luna is an oasis amidst the bustle, where golden hour is every hour. Open daily from 7 am to midnight.

CONTENTS

Coffee & Tea _____	4
Food _____	6
Non-Alcoholic _____	7
Beer & Wine _____	8
L' Aperitivo _____	10
Seasonal Cocktails _____	11
Gin & Tonic _____	12
Spirits _____	13
Whiskey & Whisky _____	15
Cognac, Brandy, Bitters & Liqueurs _____	17

CAFFETTERIA

100% organic Arabica by Caroma,
best quality und finest ingredients

Espresso _____	€ 2
Espresso Macchiato* _____	€ 2
Espresso Doppio _____	€ 4
Cappuccino* _____	€ 4
Latte Macchiato* _____	€ 4.5
Caffè Americano _____	€ 3.5
Caffè Corretto _____ Espresso, Grappa	€ 4
Caffè Shakerato _____ Espresso Doppio, sugar syrup, shaken on ice	€ 6
Matcha Latte* _____ 100% organic Matcha by Health Bar Berlin	€ 7.5
Hot chocolate* _____	€ 4
Whipped cream _____	+€ 1

*also available with oat or soy milk

TEA

INFUSIONS

Fresh Mint _____ € 5
Hot water, fresh mint leaves

Ginger & Lemon _____ € 5
Hot water, fresh ginger and lemon

Herbal infusion by Kräuterrebellen _____ € 5
Local mix of alpin herbs

Fruit tea by Kräuterrebellen _____ € 5

TEA SELECTION BY MARIAGE FRÈRES

Darjeeling Himalaya _____ € 5.5
Black tea from India

Earl Grey Imperial _____ € 5.5
Bergamot flavored Darjeeling black tea

Thé sur le Nil _____ € 5.5
Blend of green tea flavored with citrus fruits

Jasmin Mandarin _____ € 5.5
Chinese green tea scented with jasmine flowers

Rouge Metis _____ € 5.5
Rooibos red tea, 100% theine-free

Dream tea _____ € 5.5
Relaxing and soothing herbal infusion , 100% theine-free

FOOD

all day long

Green olives „Bella di Cerignola“ _____ € 3.5
spicy marinated

Dried fruit with rosemary _____ € 3.5

Tramezzini _____ € 3
with smoked salmon and artichoke
with cooked ham and mushrooms

Ham & Cheese Toast _____ € 12
with sauce tartare

Chickpea Hummus _____ € 11
with croûtons

Truffle Salami _____ € 11
with apple chutney

Anchovies Fillets „Del Mar Cantabrico“ _____ € 12
with bread and butter

Calzoncino _____ € 9
with ricotta, tomatoes and basil

SWEETS

Daily selection of homemade cakes _____ € 5.5

Affogato al Caffè _____ € 6

Please ask our staff for details on ingredients
and allergens.

NON-ALCOHOLIC

Plose Mineral Water _____ € 3.5 / 5
Still or Sparkling 0,5l / 0,75l

Water _____ € 1.5 / 2.5
Still or Sparkling 0,3l / 0,75l

SODAS & JUICES

Cold pressed Juice _____ € 7
Apple, carrot, ginger, orange

Coca Cola / Cola Zero _____ € 4.5

Limonata / Aranciata / Chinotto _____ € 4.5

Tonic Water / Bitter Lemon / Ginger Beer ____ € 4.5

San Bitter Bianco / Crodino _____ € 4.5

Elderflower Lemonade _____ € 5
Elderflower syrup, lemon, soda

House Lemonade _____ € 5.5
Grapefruit, lemon, sugar syrup, soda

BEER

Antonius Hell _____ € 5
Local light beer on tap

Mendelbier Helles Ungefiltert _____ € 6
Local unfiltered craft beer in the bottle

Tannenzäpfle _____ € 6
Schwarzwald Pils in the bottle

Antonius Weissbier _____ € 6
Local wheat beer in the bottle

Forst O.O _____ € 5
Local alcohol-free beer in the bottle

WINE BY GLASS

SPARKLING WINE

Prosecco Extra Dry Millesimato | Sui Nui _____ € 5.5

Südtiroler Sekt BdB Extra Brut | Arunda _____ € 9

Franciacorta Brut Nature Blanc de Blancs | Cavalleri _____ € 9

Champagne Grand Reserve Brut | Gaudinat-Boivin _____ € 11.5

WHITE WINE

Gewürztaminer Lyra 2022 | Nals-Margreid _____ € 6.5

Sauvignon Marzan 2023 | Schloss Plars _____ € 6

Weissburgunder Gaider 2023 | Bergmannhof _____ € 7.5

Chardonnay Kreuth 2023 | Terlan _____ € 7

Sylvaner 2023 | Kuenhof _____ € 6.5

RED WINE

Vernatsch Römigberg 2023 | Alois Lageder _____ € 5.5

Pinot Noir Mason 2022 | Manincor _____ € 10

Cuvee Zeder (M/CS/L) 2024 | Kornell _____ € 5

Primitivo del Salento Torcicoda 2022 | Tormaresca _____ € 7

Would you like to order a bottle?
Ask the staff for our wine list and choose
from our wide selection of natural wines.

L'APERITIVO AL LUNA

Mondschein Negroni _____ € 12
Tanqueray Gin, Campari, Punt e Mes, Bitters

Sbagliato _____ € 10
Campari, Punt e Mes, Prosecco, Bitters

Luna's Americano _____ € 9
Campari, Punt e Mes, Soda, Bitters

Aperol Sour _____ € 10
Aperol, Lemon, Orange, Grapefruit

Negroni bianco _____ € 14
Tanqueray Gin, Amaro Jefferson, Vermouth bianco, Bitters

House Spritz _____ € 9
Aperol, Orange, Prosecco, Soda, Berries

Aperol Spritz / Hugo _____ € 7

Campari / Cynar Spritz _____ € 7

Please ask our staff for details on ingredients
and allergens.

SEASONAL COCKTAILS

Dolce Vita _____ € 16

Stoli Vodka, Campari, Punt e Mes, Passion fruit, Vanilla, Bitters,
Brut Champagne on the side

Caffé Messicano _____ € 17

Olmecca Altos Tequila, Del Maguey Mezcal, Amaretto Adriatico,
Coffee Liqueur, Espresso Lungo, Vanilla, Chocolate Bitters

Amaro Sour _____ € 12

Averna, Lemon, Eggwhite, Chocolate Bitters

Boulevardier _____ € 15

Wild Turkey 101 Bourbon, Campari, Punte Mes, Bitters

Paper Plane _____ € 13

Maker's Mark Bourbon, Aperol, Amaro Nonino, Lemon

Mai Tai _____ € 14

Jamaican Rum, Agricole Rum, Orange Liqueur, Lime, Orgeat

NON ALCOHOLIC COCKTAILS

Wannabe Sour _____ € 10

Non Alcoholic Whisky, Lemon, Vegan Cocktail Foamer

Freeside _____ € 12

Tanqueray O,O Gin, Cucumber, Mint, Lemon

Arise _____ € 9

Sanbitter, Elderflower, Mint, Ginger, Ginger Beer

Rosalina _____ € 11

Pineapple, Raspberry, Lime, Soda

Luna's Paloma _____ € 11

L'Ambrogio Bitter, Grapefruit, Lime, Soda

Feel free to request your favorite drink.

GIN & TONIC SELECTION

Tanqueray London Dry Gin, 43° _____ € 11
served with Fentimans Indian Tonic Water

Hendrick's Gin, 44° _____ € 12
served with Fentimans Indian Tonic Water

Zu Plun Yellow Gin, 42° _____ € 17
served with Lobsters Tonic Water

Reisetbauer Blue Gin, 43° _____ € 14
served with Lobsters Tonic Water

Portofino Dry Gin, 43° _____ € 19
served with Galvanina Mediterranean Tonic

Monkey 47 Schwarzwald Dry Gin, 47° _____ € 19
served with Le Tribute Tonic Water

Elephant Dry Gin, 45° _____ € 18
served with Le Tribute Tonic Water

Mare Mediterranean Gin, 42,7° _____ € 14
served with Galvanina Mediterranean Tonic

Roku Gin, 43° _____ € 13
served with Lobsters Tonic Water

Tanqueray O,O Non-alcoholic _____ € 9
served with Fentimans Indian Tonic Water

SPIRITS

4cl

VODKA

Stoli Vodka _____ € 6

Nikka Coffey Vodka _____ € 9

Beluga Noble Vodka _____ € 7

Chopin Family Reserve Fine Potato Vodka _____ € 35

AGAVE

Olmecca Altos Tequila Plata _____ € 6

Patron Tequila Reposado _____ € 10

Don Julio Tequila Anejo _____ € 12

Del Maguey Vida Mezcal _____ € 9

Sotol Padre Azul _____ € 9

RUM

Plantation 3 Stars White Rum _____ € 6
Trinidad & Tobago, unaged

Diplomatico Reserva Exclusiva _____ € 7
Venezuela, 12y

Flor de Cana _____ € 7
Nicaragua, 12y

Santa Teresa 1796 Solera _____ € 7
Venezuela

RUM

Kirk & Sweeney Gran Reserva _____ € 12
Dominican, 23y

Barbancourt Reserve _____ € 11
Haiti, 15y

Zacapa Edición Negra _____ € 17
Guatemala

CALVADOS

Pays d'Auge de Christian Droin _____ € 21

OTHER SPIRITS

Hauszwetschge Holzfass, Schwarz _____ € 12

Quittenbrand, Unterthurner _____ € 6

Vinschger Marillenbrand, S. Stocker _____ € 12

Vogelbeerbrand, G. Bertagnolli _____ € 16

Williamsbrand , St.Urban _____ € 10

GRAPPE

Lagrein, Unterthurner _____ € 5

Gewürztaminer, Tiefenbrunner _____ € 6

Abbagnac Riserva, Neustift _____ € 7

Weissburgunder Barrique, Roner _____ € 9

WHISKEY & WHISKY

4cl

MALT WHISKY

Puni Sole, Italian Malt, South Tyrol	€ 11
Laphroaig, Islay, 10y	€ 9
Caol Ila Islay, 12y	€ 10
Ardbeg TEN Islay, 10y	€ 12
Glenmorangie, Highland, 12y	€ 9
Glenfiddich, Highland, 12y	€ 10
Benriach, Speyside 12y	€ 11
Macallan, Speyside, 12y	€ 15
Dalmore, Highland, 15y	€ 23

BLENDED SCOTCH WHISKEY

Monkey Shoulder, Blended Malt	€ 8
Chivas Regal, 12y	€ 6

IRISH WHISKEY

Jameson	€ 6
Bushmills, 10y	€ 6

AMERICAN WHISKEY

Makers Mark, Bourbon _____ € 6

Wild Turkey 101 Proof, Bourbon _____ € 7

Bulleit, Rye _____ € 7

JAPANESE WHISKY

Nikka from the Barrel, Blended _____ € 11

Nikka Taketsuru, Pure Malt _____ € 15

COGNAC & BRANDY

4cl

COGNAC

Courvoisier, vs _____ € 7

Rémy Martin, VSOP _____ € 11

Hennessy, XO _____ € 60

BRANDY

Lepanto, Brandy de Jerez _____ € 9

Villa Zarri, Brandy Italiano _____ € 9

PORTO & SHERRY

5cl

PORTO

Fonseca Porto Unfiltered _____ € 6

SHERRY

Lustau Almacenista, Fino del Puerto _____ € 9

Lustau, East India Solera _____ € 8

BITTERS & LIQUERS

5cl

AMARI - BITTER

Amaro Amarill, South Tyrol _____ € 9

Amaro Jefferson, Calabria _____ € 7

Amaro Amara, Sicilia _____ € 7

Averna, Ramazotti, Cynar, Montenegro,
Fernet Branca, Amaro Nonino _____ € 6

LIQUEURS

Amaretto Adriatico _____ € 7

Limoncello di Capri _____ € 5

Baileys Irish Cream _____ € 6

Pastis de Saint Tropez _____ € 6

VERMOUTH

Pelitis Bianco _____ € 8

Mulassano Rosso _____ € 7

Carpano Antica Formula _____ € 8

Punt e Mes _____ € 5

Lillet Blanc _____ € 6