Appetizers

Marinated local salmon trout 16
with crème fraîche and dill

Roman-style artichokes 14

Puntarelle alla Romana 13
with garlic and anchovies

First Course

Cavatelli 16
with Nduja from Spilinga

Risotto Carnaroli 17
with black cabbage and Castelmagno cheese

Linguine 14
with Genovese pesto

Tortelli 18
stuffed with artichokes
with Sardinian pecorino cheese fondue and mint

Passatelli in capon broth 12

Luna's Classics

Local beef tartare (150g / 240g)
with creamy egg yolk and brioche
21 / 28

Fillet of local beef
with Hollandaise sauce or red wine jus
32

Grilled local Char
with green sauce
29

Our classics are served on their own.
Side dishes may be selected and ordered separately.

Main Course

Veal cheek braised in red wine 28
with mashed potatoes

Baccalà with garlic, olive oil and peperoncino 29
and grilled polenta

Capunsí 20
Brescia-style stuffed savoy cabbage with parmesan sauce

Side Dishes

French Fries	6
Mashed Potatoes	6
Glazed carrots	6
Green salad	6

For our smallest guests

Potato velouté	9
Ditaloni with tomato sauce – ragù – butter and parmesan	12
Breaded turkey breast with french fries	18
Steamed carrots	5

Our Pizzas

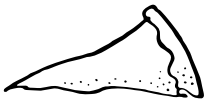
Bufalina – 13
San Marzano tomatoes, Fior di Latte mozzarella, cherry tomatoes confit, buffalo mozzarella, basil

Trevigiana – 15
Mozzarella Fior di Latte, Late Radicchio, Gorgonzola, Walnuts

Sfiziosa – 16
San Marzano tomatoes, Fior di Latte mozzarella,
30-month aged Parma ham, Burrata Pugliese cheese, arugula

Del casaro – 16
Mozzarella Fior di Latte, Pecorino cheese, salted Ricotta cheese, Scorzone truffle, honey, black pepper

Siciliana – 15
San Marzano tomatoes, Fior di Latte mozzarella, lampara anchovies, Pantelleria capers, lemon ricotta



We serve pizza only in the evening.

Desserts

Lunas Tiramisù	9
Crêpes Suzette with Bourbon vanilla ice cream	9
Chocolate Mille-feuille	9
Crème Caramel	8
Sorbet or gelato of the day	4

Dessert Wines

Vino Liquoroso Pipa XXII, Glögglhof	10
Coffee liquer, Distillery Schwarz	9

Our Producers

Organic vegetables
Villa Arnica, Lana

Meat
Butchery Feinkost Egger, Bolzano

Fish
Trota Oro, Preore (TN)

Organic eggs
Hilberhof, Meltina

Cheese
South Tyrolean farms & Genussbunker, San Lorenzo

Coffee
Caroma, Fiè allo Sciliar

Tea
Kräuterrebellen, Val Venosta

Cover, homemade bread and olive oil from Sicily 2,5 €.
Please ask our staff for details on ingredients and allergens.