

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.

APPETIZERS

Local beef Tartare
with creamy egg yolk and brioche
21 €

Fried soft-shell crab
with remoulade sauce
19 €

Carpaccio from scallops from Normandy
with capers from Pantelleria and lemon
19 €

Puntarelle alla romana
with garlic and anchovies
13 €

FIRST COURSE

Pasta e ceci

with lobster

18 €

Pumpkin cappellacci

with sage butter and amaretti

19 €

Tagliatelle

with wild boar ragù

20 €

Orecchiette

with cime di rapa, stracciatella and anchovies

18 €

Chestnut velouté

with scorzone truffle

12 €

MAIN COURSE

Fillet of local beef
with hollandaise sauce or red wine jus
32 €

Whole oven-baked char from Preore (TN)
30 €

Braised veal ossobuco
30 €

Grilled scampi
with garlic butter and parsley
28 €

Gratinated artichokes
with fresh goat cheese
22 €

SIDE DISHES

Mashed potatoes

6 €

French Fries

6 €

Grilled radicchio

with balsamic vinegar

6 €

Black salsify with butter

6 €

Green salad

6 €

FOR OUR SMALLEST GUESTS

Cooked ham with Mozzarella

10 €

Chestnut velouté

10 €

Penne

with tomato sauce – ragú – butter and Parmesan

12 €

Breaded turkey breast

with french fries

18 €

Steamed carrots

5 €

DESSERTS

Tiramisù

9 €

Delizia al limone

9 €

Pistachio parfait

9 €

Pineapple carpaccio with Maraschino

8 €

Sorbet or gelato of the day

4 €

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