

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 €

30-month aged Parma raw ham
with melon and rosemary grissini
18 €

Fried soft-shell crab
with lemon mayonnaise
19 €

Bell pepper carpaccio
with stracciatella, walnuts and basil
16 €

FIRST COURSE

Tagliatelle

with veal ragout

18 €

Carnaroli Risotto

with chanterelle mushroom and lardo „Alter Keller“

19 €

Spaghetti

with clams from the Adriatic Sea

20 €

Ravioli

stuffed with eggplant parmigiana

18 €

Trofie al Pesto Genovese

with potatoes and green beans

17 €

MAIN COURSE

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

Traditional Milanese veal cutlet
with tomato salad, french fries and hollandaise sauce
(400gr for two persons)
49 €

Oven-beaked sea bass
(400gr)
30 €

Grilled king prawns
with garlic butter
28 €

Stuffed zucchini
with spicy datterino tomato sauce
24 €

SIDE DISHES

Mashed potatoes

6 €

French Fries

6 €

Gratinated San Marzano tomato

6 €

Sautéed chanterelle mushrooms

with garlic and parsley

8 €

Green salad

6 €

DESSERT

Tiramisù

9 €

Crème brûlée with bourbon vanilla

9 €

Yellow peaches in red wine

with fior di latte ice cream

9 €

Fresh watermelon with lemon

6 €

Sorbet or gelato of the day

4 €

Cover, bread and olive oil € 2,5