

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

Amberjack crudo with lemon and capers from Pantelleria	21
Anchovies from lampara "al verde"	17
Stuffed zucchini flowers with ricotta, mozzarella and caciocavallo	15

First Course

Risotto with basil, lemon and Parmigiano Reggiano	16
Busiate with sardines and wild fennel	18
Gnocchi "alla sorrentina"	15
Raviolone stuffed with ricotta and morels	19
Cream of white asparagus soup	13



Luna's Classics

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

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

Whole Char from val Passira
grilled and served with green sauce
30

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

Main Course

Breaded lamb chops with green asparagus salad and spring onions	30
Grilled octopus with green pimentos and red Tropea onions	28
White asparagus with Bolzano sauce and boiled potatoes	22
with cooked ham	6
with smoked trout	6

Side Dishes

French Fries	6
Mashed Potatoes	6
White asparagus in butter	7
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

Desserts

Lunas Tiramisù	9
Lemon sgroppino	8
Strawberries with cream	8
Biancomangiare with chocolate sauce	9
Sorbet or gelato of the day	4



Dessert Wines

Vino Liquoroso Pipa XXII, Glögglhof	10
Petit Manseng, St. Pauls	12

Our Producers

Organic vegetables

Villa Arnica, Lana

Meat

Butchery Feinkost Egger, Bolzano

Fish

Trota Oro, Preore (TN)

Schiefer, Val Passiria

Organic eggs

Hilberhof, Meltina

Cheese

South Tyrolean farms & Genussbunker, San Lorenzo

Coffee

Caroma, Fiè allo Sciliar

Tea

Kräuterrebelln, Val Venosta

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