

the GARDEN

at PALAZZO PARISIO

LUNCH

Served daily from noon till 3PM

Starters

Crema di Borlotti — €18

Rosemary & garlic bread crumble

Polpo Scottato — €25

Seared octopus, burrata, crispy kale

Culatello di Zibello DOP — €25

Culatello cured ham, butter, toasted ftira

Soufflé al Formaggio — €20

Twice baked cheese soufflé, petit salad, honey & orange dressing

Carpaccio di Manzo — €27

Beef carpaccio, rocket, parmesan, crispy capers

Salads

Wild Pilaf Rice Salad — €22

*Butternut squash, dried cranberries, kale, toasted pecans,
balsamic vingear & mustard dressing*

Coronation Chicken Salad — €22

Chicken, curry, mayo, grapes, celery, toasted almond flakes

Insalata Nobu con Spinacini e Cavolo Nero (V) — €18

*Nobu style spinach & kale salad, crispy leeks, parmesan
lime juice, truffle oil & dried miso*

Our Caesar Salad — €20

Parmesan, smoked chicken, bacon, croutons & house caesar dressing

Prawn Cocktail Salad — €26

*Seared prawns, grilled baby jem lettuce, green apple julienne,
candied ginger & house cocktail sauce*

Snacks

Luna's Signature Club Sandwich — €26

(made to order)

Roast chicken breast, fried egg, bacon, lettuce & tomato, french fries

The Healthy Choice — €22

Toasted rye bread, bresaola, cream cheese, caramelised onions & grilled zucchini

Salmon Avocado Maxi Toast — €24

Smoked salmon, avocado, mozzarella, petit salad

Carbs & co.

Bombolotti alla Nerano — €24

Short pasta, cream of zucchini, crunchy fried zucchini

Risotto al Cacio e Pepe — €26

Pecorino Romano, crushed pepper, artichoke chips

Spaghetti all'Astice — €36

*Whole lobster spaghetti, crushed garlic, sweet cherry
tomatoes, fresh basil*

Paccheri al Limone — €24

Short pasta, lemon & a touch of saffron

Ravioli alla Piemontese — €28

*Homemade ravioli filled with pulled mixed meat
aromatic butter sauce*

Mains

Filetto di Spigola — €30

Seared seabass, rosti potato, cherry tomato medley ragu

Coniglio alla Ligure — €26

Ligurian style rabbit stew, black olive, white wine & sage

Filetto di Manzo — €36

Grilled fillet of beef, french fries, house sauces

Filetto di Maiale, Finferli e Castagne — €34

Pork tenderloin, chanterelles mushrooms, chestnut, mashed potato

Fritto di Terra e Mare — €28

Crunchy calamari, king prawns, eggplant, carrots, zucchini, lemon ginger mayo

Spigola al Sale — *M.P*

*Sea bass to share (serves 2)
Salt-crusted, grilled Mediterranean vegetables, parsley potatoes*

Homemade Ice cream-€8

Vanilla

Chocolate

Strawberry

Hazelnut

Pistachio

Desserts

Apple & Almond Crumble — €10

served with warm custard

Classic Profiteroles — €12

*filled with vanilla ice cream, pastry cream, chantilly cream
topped with warm chocolate fudge sauce*

Lemon Posset— €8

with an almond shortbread biscuit

Tarte Bourdaloue — €10

Pear and almond frangipane, mascarpone

Baked New York Cheesecake — €8

with raspberry coulis

Seasonal Fruit Tagliata — €10

Homemade Sorbets-€8

Lemon

Raspberry

Passionfruit

Tangerine

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions. Please inform your server if you have any food allergies or special dietary restrictions. All prices are inclusive of VAT.