

HOMEMADE FRESH PASTA

gfo - gluten free option available for our selection of pastas

<div>2/3</div> <div>EX</div>	LA LUNA LASAGNA a unique recipe created by <i>Gaetano</i> with fresh layers of pasta, slow cooked brisket, bechamel, parmesan, mozzarella	£15
<div>2/3</div> <div>EX</div>	NONNO'S LASAGNA ground beef, sweet Italian sausage meat, fennel, oregano, ricotta, bechamel, napoli sauce	£15
	LINGUINI <i>gfo</i> king prawns, calamari, peas, lemon & pinot cream sauce, parsley, scorched lemon	£18
	TAGLIOLINI <i>n gfo</i> mussels, king prawns, nduja, garlic, chilli oil, parsley, lemon & almond pangrattato	£18
<div>2/3</div> <div>EX</div>	BUCATINI CARBONARA <i>gfo</i> parmesan, egg yolk, guanciale, pancetta, black pepper	£14
<div>EX</div>	FUSILLI <i>gfo</i> <i>Scarpariello Napoletano</i> recipe, cherry tomatoes <i>sugo</i> , 24 months aged parmesan, chilli, roasted garlic confit, basil	£14
	PAPPARDELLE <i>gfo</i> porcini mushroom, pork sausage, black truffle, smoked cheese <i>fonduta</i>	£17
<div>EX</div>	SPAGHETTI NERANO <i>gfo</i> famous Amalfi coast recipe with courgettes, chicken, pancetta, parmesan, chilli, pangrattato	£16
	RAVIOLI VODKA <i>v</i> baked ravioli filled with ricotta & spinach, slow cooked tomato sauce, mozzarella, vodka	£16
<div>EX</div>	GNOCCHI PRIMAVERA <i>v</i> basil pesto, cherry tomato, ricotta cheese, lemon zest	£14
	ZITI <i>gfo</i> slow cooked beef & gold onion <i>Genovese ragu'</i> style explore with us a typical Neapolitan nonna's recipe served with shaved parmigiano & basil	£16
<div>2/3</div>	ORECCHIETTE <i>gfo</i> <i>Positanese</i> recipe with cherry tomato <i>sugo</i> , ricotta cheese, basil pesto, fennel sausage	£15
	7 P famous recipe from the heart of Napoli pasta & patate with the rule of 7 ingredients starting with the letter p (<i>pasta, potatoes, provola, pancetta, parmigiano, peppercorn & passion</i>)	£16
	GNOCCHI SORRENTINA <i>v</i> rich tomato sauce, melted fiordilatte, baked with parmigiano for it's unique taste	£15
<div>2/3</div> <div>EX</div>	PENNE <i>v gfo</i> arrabbiata sauce with chilli oil, roasted garlic, slow cooked tomato napoli	£14

RISOTTO

RISOTTO PERE NOCI E GORGONZOLA <i>n v gfo</i> pear, toasted walnuts, dolcelatte	£14
RISOTTO AI FUNGHI <i>v gf</i> wild mushrooms, porcini cream, parmesan crisps	£14

EXPRESS LUNCH

sandwich / pizza / pasta & soft drink

options available marked with

EX

MONDAY
to FRIDAY
12 - 4PM
£10.99



LEAVES | INSALATE

CAESAR <i>gfo</i> garlic & lemon roasted chicken breast, baby gem, crispy pancetta, parmesan, croutons, caesar dressing, anchovies	£15
MEAT FREE CAESAR <i>gfo vg</i>	£10
PANZANELLA <i>gfo</i> pan seared salmon, heritage tomatoes, red onion, capers, kalamata olives, basil, croutons	£18
BURRATA <i>v gfo</i> traditional soft luxurious south Italian cheese, marinated heritage tomatoes, basil pesto	£15

HAND CRAFTED STONE
BAKED PIZZA *gfo & vgo* - options available, excluding Calzone

<div>EX</div>	MARGHERITA <i>v</i> tomato, mozzarella, basil	£11
	CAPRICCIOSA tomato, mozzarella, prosciutto, kalamata olives, artichokes, mushroom	£14
<div>EX</div>	POLPETTE tomato, mozzarella, Italian meatballs, oregano, parmesan, ricotta cheese	£14
<div>2/3</div>	CALABRESE <i>a unique recipe created by Antoni</i> tomato, mozzarella, spianata calabrese, nduja, ricotta, chilli flakes	£14
<div>EX</div>	FUNGHI <i>v a unique recipe created by Antoni</i> wild mushroom, fiordilatte, caramelised onion, roasted garlic oils, spinach	£13
	RUSTICA <i>v</i> caramelised onion, fiordilatte cheese, roasted potatoes, served with whole burrata cheese	£15
<div>EX</div>	PIZZA NERANO courgettes in amalfi coast recipe, crispy pancetta, shaved parmesan, fiordilatte, pangrattato	£13
<div>2/3</div>	PIZZA POLLO <i>n</i> san Marzano, roasted chicken, fiordilatte cheese, roast peppers, toasted pinenuts, basil	£14
	PIZZA CALZONE folded style pizza with ham, salame napoli, san marzano, ricotta cheese, black pepper, parmesan, fiordilatte	£15
<div>2/3</div> <div>EX</div>	PIZZA CROCCHÉ bechamel, ham, smashed & roasted potatoes, fiordilatte cheese	£13
<div>2/3</div>	LA LUNA 4 FORMAGGI dolcelatte, fiordilatte, goat's cheese, parmigiano, nduja, pangrattato	£14
<div>2/3</div> <div>EX</div>	PIZZA CAMPAGNA <i>v</i> tomato, sweetcorn, red onion, kalamata olives, spinach, corgettes, fiordilatte	£13
	PIZZA GENOVESE <i>n</i> basil pesto, cherry tomato, toasted pinenuts, freshly sliced buffalo mozzarella	£14
	PIZZA PARMA fiordilatte, cherry tomatoes, rocket, shaved parmesan, parma ham	£15

ADDITIONAL TOPPINGS £2 each

FOR PIZZA OR PASTA DISHES		
Italian meatballs	spianata calabrese <i>gf</i>	guanciale <i>gf</i>
parma ham <i>gf</i>	salami napoli <i>gf</i>	chicken <i>gf</i>
Italian ground sausage <i>gf</i>	slow cooked beef <i>gf</i>	ham <i>gf</i>
dolcelatte <i>gf</i>	crispy pancetta <i>gf</i>	
olives <i>vg gf</i>	artichokes <i>vg gf</i>	ricotta cheese
mushrooms <i>vg gf</i>	pangrattato <i>v</i>	

Add whole burrata or buffalo mozzarella on any Pizza £3

PIZZA DIPS	garlic <i>v gf</i> nduja <i>v gf</i> pesto <i>v gf</i> honey & chilli <i>v gf</i> blue cheese <i>v</i>	£2 each
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SIDES | CONTORNI

FRIES <i>vg gf</i>	£4.50
PARMESAN & TRUFFLE FRIES <i>v gf</i>	£5.50
ITALIAN ROASTED POTATOES <i>v gf</i> black truffle & parmesan	£5.50
TENDERSTEM BROCCOLI & CARROTS <i>vg gf</i> orange & thyme glaze	£5.50
SALAD <i>vg gf</i> baby gem, rocket, heritage tomatoes, balsamic glaze & evoo	£5.50
ROCKET & PARMESAN <i>v gf</i>	£4.50

KIDS *gfo* – gluten free option available

SPAGHETTI / PENNE PASTA	£7
CHOOSE tomato sauce with mozzarella <i>v</i> OR meatballs with tomato sauce	
PIZZA MARGHERITA <i>v</i> tomato, mozzarella, basil	£7
PIZZA POLPETTE	£7
tomato, mozzarella, Italian meatballs, oregano, parmesan, ricotta cheese	
NUTELLA PIZZA <i>n</i>	£5
ICE CREAM vanilla or chocolate	£3.50

DESSERTS | DOLCE

TIRAMISÙ <i>v</i>	£8
<div>2/3</div> CAPRESE CAKE <i>n v gf</i>	£8
chocolate & almond sponge, pistachio ice cream	
LEMON & MASCARPONE TART <i>n v</i>	£8
crushed pistachios & Italian meringue	
STRUDEL DI MELE <i>n v</i>	£7
apple & cinnamon, flaky pastry, toasted almond flakes, vanilla cream sauce	
<div>2/3</div> AFFOGATO <i>v gfo</i>	£6.50
2 scoops of vanilla ice cream served with an espresso cup, chocolate sauce & whipped cream	
TORTA SBRICOLATA <i>v</i>	£7.50
white chocolate & wild berries crumbled cake, served with white chocolate & raspberry ice cream	
<div>2/3</div> RHUBARB & STRAWBERRY CRUMBLE <i>v</i> served with vanilla ice cream	£7
CANNOLI SICILIANI <i>n v</i>	£8
a famous Italian flaky tub with sweet ricotta, pistachio cream, crushed pistachios, summer fruits	

ADD GELATO ~ cherry <i>v</i> pistachio <i>n v</i> vegan chocolate <i>vg gf</i> vanilla <i>v</i>	£2.50 each
ADD SORBET ~ lemon & lime <i>vg gf</i> strawberry <i>vg gf</i>	

ALLERGIES AND DIETARY

PLEASE MAKE STAFF AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

gf dish is gluten free *gfo* dish can be altered to be gluten free
vg dish is vegan *vgo* dish can be altered to be vegan *n* contains nuts
v dish is vegetarian *vo* dish can be altered to be vegetarian
all items may contain nuts or nut derivatives, to see our full allergen list scan the QR code.



a discretionary optional service charge of 10% will be added to your bill for tables of more than 8 guests, which is shared evenly amongst all team members. Please note if only ordering main courses allow a minimum of a 40 minute wait for food during busy periods. All prices include VAT.

ITALIAN SANDWICHES ^{EX}

served with a seasoned salad	SERVED 12-4PM
SALUMI ~ salami napoli, artichokes, mozzarella	ALL £7.99
CAPRESE ~ buffalo mozzarella, basil pesto, sliced tomatoes	ADD FRIES +£3
POLPETTE with italian meatballs, tomato napoli, mozzarella	
POLLO with roast chicken, mozzarella, nduja, roast peppers	

NIBBLES | STUZZICHINI

<div>2/3</div> FOCACCIA & OLIVES <i>vg</i> evoo, balsamic	£6.50
GARLIC PIZZETTE	
NDUJA ~ mascarpone, honey-butter	£7.50
<div>2/3</div> CONFIT GARLIC ~ parsley butter, mozzarella <i>v gfo</i>	£7.50
FUME ~ herby garlic butter, smoked cheese, toasted fennel seeds, crispy sage <i>v vgo gfo</i>	£6.50
CAPRESE ~ marinated heritage tomatoes, burrata <i>v gfo</i>	£8.50
NAPOLI STREET FOOD <i>v</i>	£6.50
zeppoline e panzarotti – famous Neapolitan fried treats with marinara dip	

BOARDS | TAGLIERI ALL ITALIANA

SALUMI <i>gfo</i>	£10 for 1 or for 2 sharing	£18
selection of cured meats, buffalo mozzarella, blush tomatoes, pickled vegetables, olives, sardinian music bread, homemade focaccia		
VERDURE <i>gfo vg</i>	£9 for 1 or for 2 sharing	£17
chargrilled veg, sun-dried tomatoes, nocellara olives, focaccia, sardinian bread		
FORMAGGI <i>gfo n</i>	£10 for 1 or for 2 sharing	£18
pecorino ubriaco, 24 months aged parmesan, buffalo mozzarella, blue cheese, pinot marinated frosted grapes, toasted walnuts, focaccia		

STARTERS | ANTIPASTI

BRUSCHETTA <i>v vgo gfo n</i>	£8
pan fried wild mushroom, crispy cavolo nero, sprinkled goat cheese, toasted walnuts	
<div>2/3</div> BRUSCHETTA ITALIANA <i>vo gfo</i>	£8
marinated Isle of Wight tomatoes, garlic, basil pesto, shredded buffalo mozzarella	
CALAMARI	£9.50
crispy salt, pepper squid, fried vegetables, pink peppercorn aioli, charred lemon	
ARANCINO <i>v</i>	£8.50
porcini mushrooms, smoked cheese, parmesan fonduta, tarragon, salsa marinara	
<div>2/3</div> POLPETTE	£8.50
slow cooked meatballs in rich ragù, bechamel sauce, cavolo nero, parmesan, focaccia bites	
<div>2/3</div> CLASSIC PARMIGIANA <i>v</i>	£8
southern Italian recipe, baked aubergine, aged parmesan, slow cooked tomato sauce, basil, pangrattato	
GATTO’ DI PATATE	£8.50
traditional Neapolitan recipe of a savoury potato “cake” made of smashed roast potatoes, mozzarella, salumi, pangrattato	

GAMBERI SALMORIGLIO <i>gfo</i>	£10.50
pan fried “campari marinated” king prawns, roasted garlic, chilli oil, pomegranate, fennel, charred orange	

2 / 3 COURSE DEAL marked with a

2/3

2 COURSES £20	3 COURSES £24
MON to THURS 4PM - 9PM	SUNDAY 12PM - CLOSING