



LUNA ROSSA

VERA PIZZA NAPOLETANA DAL 1980

'A FIN DO' MUNN

STARTER

Tasting of cold cuts and cheeses

Raw Parma ham, lonzino, sbriciolona, Calabrian capocollo and mixed cheeses

12

Regina pasta omelette

- **1 pz 3,5**
- **2 pz 6**

Potato croquettes 2 pz

3

Montanarina 2 pz

Fried Montanara with San Marzano tomato e cacioricotta from Cilento and fried Montanara with San Marzano tomatoes and buffalo mozzarella from Campania

6

French fries

5

Please report any allergies or intolerances to the dining room staff, thank you.

STEAMED PIZZA

NEW

SCAPECE

Burrata stracciatella, red shrimp tartare "Mazara del Vallo", Scapece-style courgettes, limoncello gel and E.V.O. gold oil from Caiazzo "slow food presidium"

Whole 17/ Clove 6.5

IBERICA

Dough with TYPE 1 and TYPE 0 flour with stone ground wheat gems
Raw Iberian, burrata shredded, SAVINI truffle

1Whole 16 / Clove 6

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INNOVATION

NEW

POLPO DI FLMINE

Rocket pesto at the base, Agerola fior di latte, red confit cherry tomatoes, octopus tentacles, lemon gel, basil and E.V.O. gold oil from Caiazzo "slow food presidium"

15€

NEW

ORO ROSSO

Cacio e pepe cream, fior di latte "Latteria Gargiulo", courgette flowers, red prawn tartare "Mazara del Vallo", lime zest, basil and E.V.O. gold oil of Caiazzo "slow food presidium"

16€

NEW

ITALICA

Pomodorino del Piennolo del Vesuvio, coming out: Carpaccio of ox heart, buffalo mozzarella "Latteria Gargiulo", oregano from Pantelleria, lemon zest, basil and E.V.O. gold oil from Caiazzo "slow food presidium"

13,5€

FUORI DI ZUCCA

Mantovana pumpkin cream, Agerola fior di latte, 100% Iberian bacon, smoked burrata, "Savini Tartufi" truffle, basil and E.V.O. gold oil from Caiazzo "slow food presidium"

15

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MONTI LATTARI

Agerola fior di latte cheese, smoked Silano, pecorino with pears, pecorino with blueberries and walnut crumble

13

LA VIOLA

Purple carrot cream, Agerola fior di latte, silano, 100% Iberian salchicón, yellow confit datterino, basil, E.V.O. gold olive oil of Caiazzo "slow food presidium"

14

BABILONIA

Agerola fior di latte, courgette cream, 100% Patanegra Iberian cooked ham, "Savini Tartufi" truffle, basil and Caiazzo gold EVO oil "slow food presidium"

14,5

SALAMANCA

Patate al forno, provola di Agerola, pancetta 100%, iberica, E.V.O. oil. Caiazzo gold "slow food presidium"

14

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TERRA MIA

Yellow piennolo cream from Ercolano, smoked provola from Agerola, crumbled Tuscan pork sausage, pecorino flakes seasoned in tobacco leaf, basil, E.V.O. oil. Caiazzo gold “slow food presidium”

14

CARLO DI BORBONE

San Marzano tomato, Taggiasca olives, 100% Iberian chorizo, Campania buffalo cooked at the end of cookin, caramelized tropea onion, E.V.O. oil. Caiazzo gold “slow food presidium”

15

DIVINA

Mozzarella, Bronte pistachio cream, bacon, smoked burrata cheese, Bronte pistachio grains, basil, and E.V.O. oil. Caiazzo gold “slow food presidium”

13

DELIZIA

Mozzarella, Bronte pistachio cream, PGI Bolognese mortadella, Gioia del Colle burrata cheese, Bronte pistachio grains, basil, and E.V.O. oil. Caiazzo gold “slow food presidium”

13

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MONACO DI AGEROLA



Rocket pesto, fior di latte, confit cherry tomatoes, raw Parma ham and provolone del Monaco D.O.P., E.V.O. oil. Caiazzo gold "slow food presidium" ,

13,5

SAPORI DEL SUD

San Marzano tomato, Pantelleria capers, anchovies from cetara "Armatore, Taggiasca olives, Pantelleria oregano, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

12,5

FONDAZIONE DI SAN GENNARO

Frame filled with buffalo ricotta, San Marzano tomato, Neapolitan salami, smoked Agerola provola, crumbled tarallo, pepper, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

13

ANNARE'

San Marzano tomato, Piennolo del Vesuvio cherry tomato, fior di latte, fried aubergines, smoked Agerola provola cheese Cilento DOP caioricotta, basil, and E.V.O. oil. Caiazzo gold "slow food presidium"

13

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VEGETARIANA

Mozzarella, grilled aubergines cream, grilled zucchini, grilled peppers, rocket, confit tomatoes and E.V.O. oil. Caiazzo gold "slow food presidium"

10

LUNA ROSSA

Tomato, Campania buffalo mozzarella, red datterini tomatoes, 'nduja, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

11

CALZONE NAPOLI FRIED OR BAKED

Buffalo ricotta cream, Napoli salami, Agerola D.O.P provola, San Marzano tomato, basil and E.V.O. oil. Caiazzo gold "slow food presidium"

11 - 10

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TRADIZIONE

San Marzano tomato, pan-fried Piennolo Rosso del Vesuvio DOP cherry tomato, Agerola provola, fried beef meatballs, grated Tuscan pecorino, basil and EVO oil Oro di Caiazzo "slow food presidium"

14

SALSICCIA FRIARIELLI

Agerola provola, "Lenzi" butcher's sausage, pan-fried broccoli rabe and E.V.O. gold oil from Caiazzo "slow food presidium"

12

ARIA DI MONTAGNA

Agerola provola cheese, pioppini mushrooms, duck speck and flakes of pecorino cheese aged in tobacco leaves, basil and E.V.O. gold oil from Caiazzo "slow food presidium"

14

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PAPER OF MARGHERITA

Margherita

Tomato, Mozzarella , basil, and E.V.O. oil. Caiazzo gold “slow food presidium”

7,5

Bufala

Tomato, buffalo mozzarella, basil, E.V.O. oil. Caiazzo gold “slow food presidium”

9,5

Margherita D.O.P

San Marzano tomato, Piennolo cherry tomato, buffalo mozzarella put at the end of cooking, basil, E.V.O. oil. Caiazzo gold “slow food presidium”

12

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Luna Rossa

Tomato, Campania buffalo mozzarella, red datterini tomatoes, 'nduja, basil, E.V.O. oil. Caiazzo gold "slow food presidium"

11

Calzone Napoli fried or baked

Buffalo ricotta cream, Napoli salami, Agerola D.O.P provola, San Marzano tomato, basil and E.V.O. oil. Caiazzo gold "slow food presidium"

11 - 10

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DESSERT

Desserts vary according to the season

Our staff will be happy to list them for you

6.5

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Drinks

Water 0,75 cl.

2

Coca Cola, Coca Cola Zero, Fanta

3,5

Coca Cola alla spina 0,20 cl.

3,5

Coca Cola alla spina 0,40 cl.

4,5

Caraffa Coca Cola 1l

9

HB HELLES bionda 0,20 cl.

3,50

HB HELLES bionda 0,40 cl.

5

HB DUNKEL rossa 0,20 cl.

4

HB DUNKEL rossa 0,40 cl.

5,5

Caraffa HB HELLES bionda 1l

10

Caraffa HB DUNKEL rossa 1l

11

Covered

2

Coffee

2

FOOD ALLERGENS

ENGLISH & SPANISH



MILK
LECHE



TREE NUTS
TRAZAS



CELERY
APIO



FISH
PESCADO



CRUSTACEAN
CRUSTACEOS



MUSTARD
MOSTAZA



SOY
SOJA



SULFITES
SULFITOS



EGG
HUEVO



LUPINS
ALTRAMUCES



SHELLFISH
MOLUSCOS



SESAME
SESAMO



PEANUTS
CACHAUETES



GLUTEN
GLUTEN