

PIZZA

Our multi-awarded Master Pizza Chef, Giuseppe Marrapodi, has been perfecting the techniques of pizza dough preparation from a very young age. His selection of the finest flours and traditional yet innovative cooking methods resulted in a one-of-a-kind pizza experience.

All of our pizzas are prepared with selected Extra Virgin Olive Oil

CLASSIC

FOCACCIA (g)

Extra virgin olive oil, salt, rosemary
25

MARINARA (g)

San Marzano PDO tomato, garlic, oregano, basil
52

MARGHERITA (g)

San Marzano PDO tomato, fiordilatte cheese, basil
69

DIAVOLA (g)

San Marzano PDO tomato, fiordilatte, spicy beef salami, basil
80

BUFALA (g)

San Marzano PDO tomato, buffalo mozzarella, basil
95

QUATTRO FORMAGGI (g)

Fiordilatte, smoked provola, gorgonzola, pecorino, basil
85

CILENTANA (g)

Piennolo tomatoes cooked at low temperature, goat cheese
85

CALZONE NAPOLETANO (g)

Fried dough, tomato, ricotta, buffalo mozzarella, beef salami, veal ham, black pepper, basil
85

SPECIAL

TERRA MIA (g)

'Nduja spiced cream, tuna, onion, basil
90

ITALIANA (g) (d)

Bresaola, fiordilatte, rocket, semi-dried cherry tomatoes, parmesan flakes
95

ZUCCOTTA (g) (d)

Pumpkin cream, baked potatoes, smoked provolone, crispy bacon, chives
90

BURRATA E PESTO (g) (d)

Burrata, stracciatella, fiordilatte, semi-dried red tomatoes, basil pesto
85

TARTUFELLA (g) (d)

Fresh black truffle, truffle cream, mozzarella, ricotta, acacia honey, basil
105

NORVEGESE (g) (d)

Smoked salmon, stracciatella, pomegranate, sour cream, lemon zest, chives
105

MARI E MONTI (g) (d) (n) (s)

Mazara del Vallo shrimp, fiordilatte, stracciatella, chopped pistachio and pesto, semi-dried yellow tomatoes, lemon zest, basil
180

LUNAROSSA IMPERIALE (g) *Signature*

American Tradition caviar 10gr, Prestige Selection caviar 10gr, Imperial Beluga caviar 10gr, red burrata, 23k gold leaves, fiordilatte, stracciatella, chives
800



 @lunarossadubai

(G) Gluten | (D) Dairy | (S) Shellfish | (N) Nuts

All prices are inclusive of 7% municipality fees and 5% VAT