

L U N A R O S S A

Luna Rossa, or 'Red Moon' in Italian, has been the guiding force behind our quest for the most genuine cuisine and heartfelt hospitality, which are the very foundations of our culinary heritage. Benvenuti, welcome to LUNAROSSA, where each dish and every bite tells a tale from our homeland.

CRUDI

RAW

TARTARE DI MANZO CON FONDUTA DI PARMIGIANO (D)

Hand-cut beef tartare, parmesan fondue
95

SASHIMI DI TONNO CON BUFALA E PANE CARASAU (G) (D)

Tuna sashimi, buffalo mozzarella, traditional Sardinian flatbread, Sicilian cherry tomatoes
130

TARTARE DI GAMBERO ROSSO DI MAZARA (S)

Mazara del Vallo red shrimp tartare, finger lime
150

CRUDITÉ DI PESCE

Raw selection of oysters, crustaceans and catch of the day
390

OSTRICHE & CAVIALE

OYSTERS & CAVIAR

DEGUSTAZIONE DI OSTRICHE ITALIANE (S)

Selection of oysters (3 | 5 pcs)
120 / 200

DEGUSTAZIONE DI CAVIALE ITALIANO 'ADAMAS'

Caviar Tasting - The Pink | The Beluga | The Golden (10 gr each)
900

ANTIPASTI

STARTERS

ACQUASALE CILENTANA (G) (D)

Marinated cherry tomatoes, Taggiasca olives, artichokes, goat cheese, rusk
50

MOZZARELLA DI BUFALA DI PAESTUM (D)

Buffalo mozzarella, plum tomatoes, basil, evoo
60 (250 gr) | 120 (500 gr)

PARMIGIANA DI MELANZANE (G) (D)

Homemade eggplant parmigiana
60

BURRATINA E CRUDITÉ DI ZUCCHINE (D)

Apulian artisanal burrata, marinated zucchini
60

INSALATA DI SPINACI E PARMIGIANO (D)

Spinach salad with parmesan and Umbrian truffle oil
60

TAGLIERE IBERICO BEEF 'VACUM' (D) (G)

Platter of Premium Iberian cured meat, selected Italian cheeses and focaccia
150

SAUTÈ DI VONGOLE VERACI

Neapolitan sautéed clams
120

IMPEPATA DI COZZE (S)

Peppered mussels the Neapolitan way
80

SEPIE CARPACCiate ALL'ALLORO SU PANE CARASAU (G)

Hand-cut cuttlefish, bay leaves on artisanal flatbread
100

INSALATA DI POLPO AL VAPORE

Octopus salad Mediterranean style
120

BACCALÀ IN TEMPURA (G)

Tempura cod with aioli
110

CALAMARETTO FRITTO DI MAZARA (S) (G)

Fried calamari from Mazara del Vallo
130

CARPACCIO DI POLPO MEDITERRANEO

Hand-cut octopus
110

VENTRESCA E CARCIOFI SU LINGUA DI GATTO (G)

Tuna belly, artisanal crispy flatbread, artichokes
120

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

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

PASTA E RISOTTO

PASTAS & RISOTTOS

LINGUINE ALL'ASTICE BLU (S) (G)

Mediterranean blue lobster linguini
200

PACCHEROTTO ALLA GENOVESE DI TONNO BALFEGÓ (G)

Paccheri pasta, tuna based Genovese sauce
90

PAPPARDELLE ALLA GENOVESE DI CARNE (G)

Pappardelle pasta, meat based Genovese sauce
80

RAVIOLINO SPECIALE DELLO CHEF (D) (G)

Chef's homemade ravioli
100

SPAGHETTO AL PESTO AMALFITANO (G) (D) (N)

Gragnano's artisanal spaghetti, chef's secret Amalfi pesto
80

SPAGHETTO ALLE VONGOLE (S) (G)

Neapolitan-style spaghetti with clams
110

TUBETTO CON RANA PESCATRICE (G)

Tubetti pasta with monkfish
90

TAGLIOLINO ALL'UOVO AL TARTUFO FRESCO (G) (D)

Tagliolini, fresh black truffle, 60-months parmesan
150

RISOTTO ORO E ZAFFERANO (D)

Carnaroli rice Riserva San Massimo, saffron, 23k gold leaf
140

RISOTTO AL PLANCTON E GAMBERI DI MAZARA (S)

Carnaroli rice Riserva San Massimo, Mazara del Vallo prawns
carpaccio, plankton
200

PESCE

SEAFOOD

FRITTURA CONCA DEI MARINI (S) (G)

Selection of fried calamari, squid, red shrimp, cod
160

TATAKI DI TONNO BALFEGÓ ALLE ERBE DELLA MACCHIA MEDITERRANEA

Herb-marinated seared tuna, finger lime
150

FILETTO DI BACCALA' AL VAPORE | ALLA NAPOLETANA

Premium steamed cod fillet/Neapolitan stew
180

CARABINEROS AL VAPORE | AL SALE DI MALDON (S)

Steamed salt-baked carabinero prawn
180

SPIGOLA GALIZIANA AL VAPORE | IN CROSTA DI SALE

Galician-style seabass in herb salted crust or steamed
260/Kg

GRIGLIATA DI CROSTACEI E PESCATO DEL GIORNO (S)

Grilled seafood and catch of the day platter
400

CARNE

MEAT

All meats are served with our chefs' selection of sides

AGNELLO ALLA SCOTTADITO (N) (D)

Marinated charcoal-grilled lamb chops
200

FILETTO DI BLACK ANGUS

Black Angus fillet, 180gr
200

KOBE GIAPPONESE

Certified Japanese Kobe Steak, 120gr
650

T-BONE WAGYU

Australian T-bone Wagyu Steak, MB 6-7, 800gr
550

TOMAHAWK WAGYU

Australian Tomahawk Wagyu Steak, MB 6-7, 1100gr
750

CONTORNI

SIDES

30

PATATA AL FORNO

Baked potatoes, rosemary, bay leaves

PATATA FRITTA AL PEPE NERO

Hand-cut french fries, black pepper

CIANFOTTINA

Italian-style vegetable stew

VERDURE AL VAPORE O ALLA GRIGLIA

Steamed or grilled mixed vegetables

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


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"I believe in achieving magic with just a few natural ingredients sourced carefully from all over the world, and in the art of letting them speak for themselves on the plate."

Antonio Monzo

Executive Chef Antonio Monzo, LUNAROSSA Dubai

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