



LUNAROSSA or Red Moon in Italian, reflects the spirit that guides us – a life lived with warmth, beauty, and meaning. A hidden gem in the heart of Dubai, LUNAROSSA is more than a restaurant. It's a tribute to La Dolce Vita – a way of living that celebrates good food, sincere hospitality, and the quiet joy of everyday moments. Every dish is crafted with heart. Every detail is inspired by our Southern Italian roots.

Benvenuti, welcome to LUNAROSSA – where each dish and every bite tells a tale from our homeland.

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 DOP tomato, garlic, oregano, basil
60

Diavola (g) (d)

San marzano DOP tomato, fiordilatte cheese, spicy beef salami and basil
95

Margherita (g) (d)

San marzano DOP tomato, fiordilatte cheese, basil
75

Bufala (g) (d)

San marzano DOP tomato, buffalo mozzarella, basil
95

Quattro formaggi (g) (d)

Fiordilatte, smoked provola, gorgonzola, pecorino, basil
85

Calzone napoletano (g) (d)

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

Montanara fritta (g) (d)

San marzano DOP tomato, Grana Padano, basil
70

SPECIAL

Terra mia (g) (d)

'Nduja spiced cream, fiordilatte, tuna, onion, basil
110

Italiana (g) (d)

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

Mari e monti (g) (d) (n) (s)

Mazara del vallo shrimp, fiordilatte, stracciatella, chopped pistachio and pesto, semi-dried yellow tomatoes, lemon zest, basil
200

Marinara fritta (g)

Stracciatella cheese, anchovies, capers, oregano, semi-dried tomatoes, taggiasca olives and basil
75

Sushi pizza (g) (d)

Rocket salad, tomatoes, bresaola, stracciatella cheese and grana padano
85

Bachata classica (g) (d)

Tomatoes, rocket salad, turkey ham and buffalo cheese
75

Bachata piccante (g) (d)

'Nduja, mozzarella cheese, tuna, onion and basil
100

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
95

Tartufella (g) (d)

Fresh black truffle, truffle cream, mozzarella, ricotta, acacia honey, basil
110

Mini panuozzi or mini baciata (4 pieces) (d) (g) (n) (sf)

Stracciatella cheese, bresaola, rocket, sundried tomato.
Stracciatella cheese, spicy salami, baked potato, basil.

Turkey ham, buffalo cheese, tomato, basil.
Stracciatella cheese, smoked salmon, rocket, pistacchio cream, lemon zest.

120

L U N A R O S S A



(g) gluten | (d) dairy | (s) shellfish | (n) nuts

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CRUDI

RAW

Battuta di gambero rosso di mazara

stracciatella di bufala di paestum (s) (d)

Mazara del Vallo red shrimps carpaccio with stracciatella di bufala

150

Tartare di black angus con fonduta di parmigiano (d)

Hand-cut beef tartare, parmesan fondue

100

Sashimi di tonno con bufala e pane carasau (g) (d)

Tuna sashimi, buffalo mozzarella, traditional sardinian flatbread, sicilian cherry tomatoes

150

Tartare di gambero rosso di Mazara (s)

Mazara del vallo red shrimp tartare, finger lime

180

ANTIPASTI

STARTERS

Mozzarella di bufala di paestum (d)

Buffalo mozzarella, plum tomatoes, basil, evo oil

120 (250 gr) | 200 (500 gr)

Parmigiana di melanzane (g) (d)

Homemade eggplant parmigiana

60

Insalata di spinaci e parmigiano (d)

Spinach salad with parmesan and

umbrian truffle oil

60

Sauté di vongole

Neapolitan sautéed clams

120

Caprese di bufala di paestum

(125 gr) (g) (d)

Buffalo mozzarella, pane carasau, plum tomatoes,

basil, evo olive oil

150

Insalata di polpo al vapore

Octopus salad mediterranean style

120



Acqua sale cilentana (g)

From cileto, bread, tuna, cherry tomatoes, anchovy,

cappars, olive and EVO olive oil

65

Calamaretto fritto (g) (s)

Fried calamari

95



Carpaccio di polpo galiziano
con patate sedano

Octopus carpaccio, potatoes, celery and EVO olive oil

125

Impepata di cozze

Neapolitan steamed mussels with black pepper

90



Parmigiana di zucchini

Zucchini parmigiana

60



Burratina con pomodorini

Burratina cheese with fresh cherry tomatoes

70

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PASTA E RISOTTO

PASTAS & RISOTTOS

Linguine all'astice (g) (s)

Mediterranean lobster linguine
200

Paccherotto alla genovese di tonno bluefin (g)

Paccheri pasta, bluefin tuna in genovese sauce
100

Tagliolino all'uovo al tartufo fresco (g) (d)

Tagliolini, fresh black truffle, 60-month parmesan cheese
180

Raviolino speciale dello chef (g) (d)

Chef's homemade ravioli
100

Spaghetti alle vongole (g) (s)

Neapolitan-style spaghetti with clams
120

Spaghetti pomodoro e basilico (g) (s)

Spaghetti with fresh tomatoes and basil
80

 Spaghetti alla nerano (g) (d)

Spaghetti alla "Nerano"
100

Pappardelle alla genovese di carne (g) (d)

Pappardelle pasta, meat-based genovese sauce
100

Linguine con scampo e datterino siciliano (g) (s)

Langoustine linguine with sicilian datterino tomatoes
200

Risotto alla pescatora (g) (s)

Seafood risotto "carnaroli rice riserva san massimo"
200

Linguine alla puteolana

Linguine pasta alla puteolana style (sauteed mussels and pecorino cheese)
100

Pacchero "Pastificio dei campi" con gambero rosso di mazara (g) (s)

Pacchero "Pastificio dei campi" with mazara red shrimps
175

 Insalata di pasta alla mediterranea (g) (d)

Fresh pasta in mediterranea sauce with stracciatella di bufalo cheese
90

PESCE

SEAFOOD

Tataki di tonno con maionese all'aglio nero

Seared tuna tataki with black garlic mayo
180

Filetto di baccalà al vapore | napoletana

Premium steamed cod fillet / Neapolitan stew
165

Frittura conca dei marini (s) (g)

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

Carabineros o scampo al sale o grigliato (s)

Carabinero prawns or langoustine, steamed or grilled
180

Spigola galiziana al vapore | in crosta di sale

Galician-style seabass in herb salted crust or steamed
450/kg

 Calamaretti e gamberi galiziana alla griglia (s)

Galicia's prawns and squid grilled with mix salad and fresh cherry tomatoes
160

CARNE

MEAT

ALL MEATS ARE SERVED WITH OUR CHEF'S SELECTION OF SIDES

Agnello alla scottadito (n) (d)

Marinated charcoal-grilled lamb chops
195

Filetto di black angus

Black Angus beef fillet, 180g
200

Cotoletta alla milanese (per 2 persone) (g) (d)

Veal milanese with crispy potato and zucchini (for 2 people)
250

T-bone wagyu (d)

Australian T-bone wagyu steak, MB 6-7, 800g
750

Tomahawk wagyu (per 2 persone) (d)

Australian Tomahawk Wagyu steak, MB 6-7, 1100g (for 2 people)
950

 Tagliata di wagyu con insalata

Wagyu beef "tagliata" with seasonal salad
150

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CONTORNI

SIDES

Patata al forno o frita al pepe nero

Baked potatoes with rosemary and bay leaves or hand-cut french fries with black pepper

30

Cianfottina

Italian-style vegetable stew

30

Misto di verdure italiane

Steamed or grilled mix of Italian vegetables

75

Verdure al vapore o alla griglia

Steamed or grilled mixed vegetables

30

DOLCI

DESSERTS

Cannoli cilentani (g) (d)

Cannoli, soft buffalo ricotta cheese

40

Tagliata di frutta

Fruit platter

60

Crema di nonna Italia (g) (d)

Grandma italia's rich and creamy custard

40

Crema diplomatica ai frutti rossi (g) (d)

Diplomat custard cream, berries

40

Caprese (g) (d) (n)

Cake with chocolate and lemon

40

Tiramisù (g) (d)

Tiramisù

50

Torta della nonna con crema

e pinoli (g) (d) (n)

Homemade grandma's custard pie, cream and pine nuts

40

Tiramisù al thè bianco pai mu tan (g) (d)

Seleced white tea tiramisù

50

Gelato artigianale (d)

Artisanal ice cream

hazelnut | pistachio | chocolate | amalfi lemon

20

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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 Manza
EXECUTIVE CHEF

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