

# Luna

at VILLA MAGIA



*Executive Chef: Enzo Licciardi*

*Maitres: Salvatore Apuzzo et Valentina Maresca*

*Starters:*

***Red Lobster Catalana***

*Figs, Vegetables, Sangria*  
*(2)(12)(5)(9)*

€ 36,00

***Red Prawn***

*Pan Brioche, Burrata Cheese, Citrus,*  
*(1)(2)(5)(7)(9)*

€ 34,00

***Codfish***

*Herbs Flavoured Oil, Pumpkin, Porcini, Seasonal Truffle*  
*(5)(4)(9)*

€ 30,00

***Beef Tartare***

*Provolone del Monaco Cheese, Porcini, Black Cabbage, Egg Yolk Powder*  
*(3)(5)(7)(9)*

€ 32,00

***Composition Of Seasonal Vegetables***

*Basil From Our Garden, Gazpacho*  
*(5)(9)*

€ 26,00

*Pasta:*

***Black Squid Ravioli***

*Pumpkin, Seabass, Smoked Scampi*  
*(1)(2)(3)(4)(5)(9)(14)*

€ 36,00

***Scialatielli***

*Local Squids, Seafood, Cherry Tomatoe's Ragout*  
*(1)(2)(3)(4)(5)(9)(14)*

€ 34,00

***Candele Spezzate (Dry Pasta)***

*Porcini, Provola Cheese, Beef Jus*  
*(1)(7)(5)(9)*

€ 36,00

***Fresh Handmade Stuffed Pasta***

*Genovese Beef, Jus, Cacio and Pepe, Seasonal Truffle*  
*(1)(3)(5)(9)*

€ 36,00

***Linguine Di Gragnano "Nerano Style"***

*Zucchini, Provolone Del Monaco Cheese, Basil From Our Garden*  
*(1)(7)(5)(9)*

€ 30,00

*Main Courses:*

***Amberjack***

*Tomatoes, Mozzarella, Basil, Roasted Eggplants Purée*  
*(4) (7) (5) (9)*

€ 38,00

***Red Mullet “Scapece Style”***

*Smoked Provola, Stuffed Zucchini Flower*  
*(4) (7) (5) (9)*

€ 38,00

***Red Snapper Mediterranean Style***

*Pumpkin, Porcini, Herbs*  
*(4) (5) (9)*

€ 40,00

***Roasted Beef***

*Potatoes, Onions, Chimichurri, Pico De Gallo, Beef Jus*  
*(5) (9)*

€ 38,00

***Black Pork***

*Neapolitan Escarole, Pumpkin Confit*  
*(5) (9)*

€ 38,00

*Specials Of The Day:*

***Oyster's Selection***

€ 12,00 1 piece

€ 50,00 Plateau 6 pieces

***Seasonal Truffle***

€ 12,00 – 22,00

*Per Gram*

***Linguine Di Gragnano***

*Blue Lobster, Cherry Tomatoes*

*(3) (4) (9)*

€ 42,00

***SeaBass***

*Baked or Grilled, with Seasonal Sides*

€ 120 al Kg