

# lunara

Tue - Sat  
12-2 Pm  
5 pm - 9pm

Speciality Pasta. Fine Wine. Nesso Soul

Inside Nesso cafe bar  
42 Merrion st | LS27 8JG  
Limited Seats Only

## Focaccia & Pizza



**Olive Focaccia & Buratta 7.50**  
olive foccacia with fresh buffalo buratta & genevoise pesto

**Sour dough Pizza 10.0**  
on a half 12" stone-baked sourdough pizza base tomato, & mozzarella

**Choose one topping**  
Mortadella Ham  
Buratta cheese (V,H)

### Mafaldine

Pesto , roast chicken fillet, ricotta,pistachio (H,N)

14.00

Long Pasta

### Bucatini

Carbanora , pecorino, guiancella

14.00

### Pappardelle

Pulled chilli beef ragout

15.00



### Short Pasta



#### Paccheri

Mixed seafood ,chilli, garlic, lobster essence (H)

16.00

#### Orecchiette

Marinara , buratta (V,H,)

14.00

#### Gnocchi

Baked Gnocchi , tomato sauce (V,VE,H,GF,DF,)

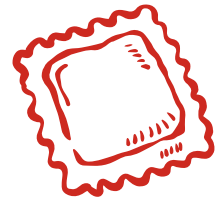
14.00

### Stuffed Pasta

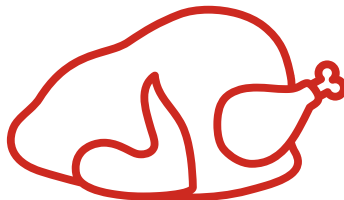
#### Ravioli

Ricotta and Spinach , cacio e pepe, pistachio (V,H,N)

14.00



### Roast



#### Half Roasted Chicken

Extra virgin olive oil, pepper , onion  
gravy (H,DF,GF)

15.00

## Dessert

#### Tiramisu 5.50

Espresso-soaked sponge, coffee liqueur & dark cocoa. (A)

#### Biscoff Maritozzi 5.0

Soft brioche bun with whipped cream & Biscoff. (V,H)

#### Cannoli siciliani 5.0

Crisp Sicilian pastry filled with pistachio ricotta cream. (N)

More weekly special desserts in our display counter

# Lunara Bar Menu

175ML / 250ML GLASS / 750ML BOTTLE

## COCKTAIL

**MIMOSA 7.50**

orange juice ,prosecco

**BELLINI 7.50**

peach puree ,prosecco

**MIDORI SPRITZ 9.00**

japanese midori melon  
liqueur,lemonade & prosecco

**APEROL SPRITZ 9.00**

Aperol ,lemonade &  
prosecco

**LIMONCELLO SPRITZ 9.00**

Aperol ,lemonade &  
prosecco

**BLUE ANGEL SPRITZ 11.50**

Blue curacao,lemonade  
& prosecco

## MOCKTAIL

**MANGO GINGER PUNCH 6.50**

mango juice, ginger  
beer,mint

**VIRGIN SANGRIA 6.50**

berries, lemonade

**PINK LADY FIZZ 6.50**

Strawberry,lemonade,  
Mint

## SPARKLING WINE

**PROSECCO | ITALY**

7.5 / 29.5

## WHITE WINE

**SAUVIGNON BLANC.**  
**NEW ZEALAND.**

11.0 / 12.5 / 32.5

**PINOT GRIGIO , ITALY**

11.0 / 12.5 / 32.5

## RED WINE

**MALBEC. ARGENTINA .**

11.0 / 12.5 / 32.5

## ROSE WINE

**WHITE ZINFANDEL. USA**

9.5 / 11.0 / 29.5

**PINOT GRIGIO BLUSH.**  
**ITALY**

10.0 / 12.0 / 32.0

## JUICE 3.5

APPLE

MANGO

ORANGE

## FIZZY DRINKS 3.5

COCA COLA

DIET COKE

SAN PELLEGRINIO RANGE

ORANGE , BLOOD ORANGE, LEMONATA

## CHAMPAGNE

**PAUL LANGIER CHAMPAGNE**

**BRUT. FRANCE 39.5**

## BEER & CIDER

### DRAUGHT

**BIRRA MORETTI**

**DRAUGHT 5.5 / 6.5**

4.5 % abv

**BIRRA MORETTI SALE**

**DI MARE 6.0 / 7.5**

4.8% abv .

### BOTTLE

**PERONI 5.5**

4.7 % abv | 330 ml

**BIRRA MORETTI ZERO**  
**5.0**

0.0% abv | 330 ml

**STRAWBERRY & LIME**  
**CIDER 6.0**

4.0% abv | 500 ml

### WATER 3.5

STIL

SPARKLING

**(V) Vegetarian (VE) Vegan. (Gf) Gluten-free (N) Contains nuts (DF) Dairy free , (H) Halal**

If you have any food allergy concerns, please speak to a member of staff before placing your order. While we can provide an allergy matrix to assist you in making informed choices, we cannot guarantee 100% allergen-free dishes due to the nature of our kitchen & ingredients bought from suppliers handle other allergy ingredients