

# Luna

at VILLA MAGIA



*Our restaurant embraces the philosophy of local, organic raw materials, and as close as possible to "Zero Kilometer".*

*Fruit and vegetables served at the Restaurant come partly from small, trusted growers, partly from our family gardens, partly from local suppliers, small extraordinary excellences of our territory.*

*The herbs and flowers, seasonal figs, as well as our incomparable lemons, all come entirely from the gardens of Villa Magia.*

**Head Chef: *Liborio Buonocore***

**Maitre: *Arcangelo Mormile* – Cocktails & Wine: *Salvatore Apuzzo***

*Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty. The HACCP procedures adopted take into account the risk of cross-contamination and the staff is trained on this risk.*

*However, it should be noted that, in some cases, due to objective needs, preparation and administration activities may involve the sharing of areas and utensils; therefore, the possibility that the products come into contact with allergens cannot be excluded.*

*Reg. ce n. 1169/2011*



**STARTERS:**

***Seafood Salad***

*Squid, Shrimp, Cuttlefish, Clams, Tuna, Citrus Vinaigrette And Pickled Vegetables*

€ 35,00

(2,4,9,12,14)

***Amberjack Carpaccio***

*Citrus And Chamomile*

€ 40,00

(4)

***Marinated Beef Carpaccio***

*Curly Endive, Anchovy Mayonnaise, Fried Capers And Piennolo Tomatoes*

€ 35,00

(3,4,5,7)

***Crispy Violet Artichoke***

*Herbs Sponge From Our Garden And Citrus*

€ 30,00

(1,5)

**FIRST COURSES:**

***Mezzi Paccheri With Seafood Ragù***

*Rock Fish, Mollusks And Lemon*

€ 40,00

(1,2,4,14)

***Spaghettoni Di Gragnano With Lobster***

*Mediterranean Bread Crumble*

€ 50,00

(1,2,4,7)

***Tortellini Filled With Genovese Sauce***

*Spinach And Parmesan Foam*

€ 45,00

(1,3,7)

***Ziti Pasta With Eggplant***

*Tomato And Provola Cheese*

€ 40,00

(1,7)

**MAIN DISHES:**

***Catch Of The Day (2 pax)***

*Salt-Baked Or Oven-Cooked*

€ 90,00

(4)

***Catch Of The Day Fillet With Mediterranean Sauce***

*Capers, Olives And Cherry Tomatoes*

€ 45,00

(4)

***Grilled Ribeye Steak (2 pax)***

*With Vegetables And Potatoes*

€ 90,00

(5,9)

***Beef Fillet***

*Broccoli Textures And Peppers Sauce*

€ 40,00

(5,9)

**SIDE DISHES:**

***Mixed Greens Salad***

€ 10.00

***French Fries***

€ 10.00

(1,5)

***Mashed Potatoes***

€ 10.00

(7)

***Sautéed Vegetables***

€ 10.00

**DESSERTS:**

***Neapolitan Babà***

*Pastry Cream And Rum Ice Cream*

€ 15.00

*(1,3,7,8)*

***Ricotta And Pears Cake***

*From The Amalfi Tradition*

€ 15.00

*(1,3,7,8)*

***Chocolate Profiteroles***

*Hazelnut And Cocoa Ice Cream*

€ 15.00

*(1,3,5,7,8)*

***Fruit Tart***

*With Raspberry Sorbet*

€ 15.00

*(1,3,5,7,8)*