

# Cala Luna

## Primi

### Antipasto

Selection of entrees and seasonal produce

19

### Calamaretti

Squid lightly dusted in flour and shallow Fried

17

### Carpaccio di Manzo

Grain Fed Beef Carpaccio with watercress, baby wild figs, gorgonzola & walnuts

18

### Cappasanta con crêpe di porro

Seared scallops with creamed leek crepe & mussel butter sauce

19

### Terrine di Quaglia e Coniglio

House made Rabbit & Quail Terrine on Home baked Bread

19

### Formaggio e Asparagi

Steamed Asparagus with parmasen and herb crusted goats cheese

18

## Pasta

*(All pasta's are hand made on premise)*

### Agnolotti con Taleggio di capra e patate

Potato and Taleggio Agnolotti with confit garlic and burnt sage butter

21 28

### A la Casa Linga

Saffron fettucine with Prawns, Scallops, Fresh Peas, tomato, Chilli & herbs

22 29

### Gnocchi di patate con ragù rustico di salsiccia di maiale

Potato Gnocchi with a rustic sausage ragu

19 26

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## Secondi

Petto d'anatra con ragù di fagioli bianchi e tartufi

Duck breast with white bean & truffle ragu

31

Filetto di manzo nutrito per 140 giorni con granaglie

140 Day Grain Fed Fillet of Beef with Mushrooms and Kifler Potatos

30

Vitello con pecorino e sughetto

Milk Fed Veal topped with Pecorino Sardo and Pan juices

29

Maialino da latte

Baby Suckling Pig with apple sauce

33

Pesce bagnato con Sambucca e Burro

Fresh Whole Fish with Sambucca butter, Sicilian olives and Cherry Tomatoes

33

Agnello fumato servito con polenta

Smoked Lamb Rump with Polenta and Jus

31

Cinghiale al Ginepro

Slow roasted Juniper berry crusted Wild Boar in Chianti jus

33

## Contorni

Polenta Chips

9

Buttered broccoli with chestnuts

9

Spinach & Pine Nut Salad

9

Rocket, Parmesan and Roast Olive Salad

9