

Mezza Luna
CUCINA

Antipasti



ANTIPASTO L'ALBERO

prosciutto crudo, soppressata salami, Italian mortadella, gorgonzola dolce, grana padano, taleggio, Sicilian caponata, aerated butter, peperonata and amarena

BURRATA PUGLIESE

burrata, cherry tomatoes and pesto

ARANCINE

risotto ball with mixed ragu, white sauce, parmesan cheese and aioli (4 units)

TALEGGIO ALLE AMARENE

Creamy Grilled Italian Cheese with Italian Wild Cherry Sauce

BEEF CARPACCIO

Laminated meat, mustard, lemon and parmesan

CARNE CRUDA

Knife-chopped filet mignon, capers, olive oil, dijon mustard and mixed greens

INSALATA DI POLPO

octopus, pomodorini, olive oil, lemon zest

INSALATTINA FRESCA

leaf mix, cherry tomatoes, quinoa, parmesan shavings and balsamic reduction

FRITTURA MISTA

prawns, squid, fish and aioli

GAMBERONE CORLEONE

Camarão envolto em massa crocante, mascarpone, polpa de amarena (1 unid.)

Bruschette

POMODORO E BASILICO

toast, tomato, basil, olive oil

FUNGHI E TARTUFO

toast, mushrooms, parmesan, truffle oil

PEAR AND GORGONZOLA

toast, italian gorgonzola cheese, pear and honey

MORTADELLA AND CREMA DI PISTACCHIO

toast, mortadella, pistachio cream and pomodorini

Primi



TRADIZIONALI

SPAGHETTI CARBONARA

long pasta, egg, guanciale, pecorino and black pepper

RIGATONI CACIO E PEPE

short pasta, pecorino fonduta and black pepper

SPAGHETTI AMATRICIANA

long pasta, guanciale, pomodoro and pecorino sauce

LINGUINE VONGOLE

long pasta, fresh clams, olive oil, garlic and parsley

AUTORALI

GNOCCHETTI TARTUFATI

delicate potato gnocchi, grana padano fonduta, tartufo and toasted almonds

MEZZA LUNA DI BÚFALA

pasta stuffed with buffalo mozzarella, pomodoro sauce, parmesan and basil

RAVIOLONI PERA E GORGONZOLA

pasta stuffed with pear and walnuts, dolce italian gorgonzola sauce and pistachios

CAVATELLI GRATINATI

short pasta, sausage ragu, grana padano fonduta and gratin mozzarella

PACCHERI ALL'AMALFITANA

short pasta, funghi trifolati, prawns, grana padano fonduta and pomodoro sauce

SPAGHETTI NERI CON GAMBERI

Black spaghetti with prawns in a bisque sauce with tomato cubes



RISOTTO GAMBERONI I ASPARAGI

arborio rice, prawns, asparagus and pomodorini

RISOTTO ANATRA I ZUCCA

arborio rice, duck and pumpkin ragu

Secondi



STINCO D'AGNELLO IN SALSA BRUNA

lamb stinco, meat sauce and parmesan risotto

COTOLETTA ALLA PALERMITANA

breaded pork chop, arugula salad, cherry tomatoes and parmesan shavings

FILETTO TARTUFATO

filet mignon, mushrooms, asparagus, truffle and potato frittata



BRANZINO CON VERDURE

Grilled sea bass served with grilled vegetables

GAMBERONI IN PADELLA I RUCOLA

shrimps, olive oil, pomodorini and arugula

POLPO ALLA GRIGLIA

grilled octopus, accompanied by black rice with Sicilian lemon zest



Gabriel Santos is an experienced chef, specializing in haute cuisine, with extensive professional experience. His goal is to provide exceptional culinary experiences to customers, combining classic and contemporary techniques, high quality ingredients and gastronomic creativity.



Dolci



CANNOLI SICILIANI DOC

crunchy cone, ricotta cream, drops of chocolate and pistachio

TIRAMISÙ

mascarpone, biscuit, coffee and amaretto

PANNA COTTA ALL'AMARENA

vanilla flan with italian cherry sauce

ZUCCOTTO DI CIOCCOLATTO

Belgian chocolate pie, biscotto crumble and vanilla gelato

SORBET AL LIMONE

Sicilian lemon sorbet served on fruit

GELATO IN COPA DUE PALINE

pistachio / chocolate / vanilla

FRUTTA DI STAGIONE

fruit of the season

ACCESS:



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