



LUNA D'ITALIA

雅緻單人套餐

Menu Degustation for 1



精選開胃拼盤

Home mix appetizers



主廚濃湯

Daily soup



菠菜沙拉 或 義式傳統沙拉 或 凱薩沙拉

Spinach salad OR Mixed salad OR Caesar salad



主廚精燉羊膝

Lamb shank slow cooking in Italian style

米蘭諾式精燉牛膝

Ossobuco in Milano style

地中海式蒸烤海鱸魚

Sea bass fillet in Mediterranean style

嫩烤羔羊排佐爐烤時蔬

Grilled lamb chops with grilled vegetables

美國安格斯肋眼牛排佐爐烤時蔬 (+299 元)

Char-grilled USE. ANGUS rib eye steak

{ 以上任選一道 }

{ Selection }



烤布蕾 或 焦糖奶酪布丁 或 提拉米蘇 或 杏仁霜派

Cream brulee OR caramel pudding OR tiramisu OR semi-frozen almond cake



咖啡 或 茶品

Coffee OR tea

NT\$ 1,380 單人套餐 /for 1 person

10% 服務費另計 10% service charge will be added



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菠菜沙拉 或 義式傳統沙拉 或 凱薩沙拉

Spinach salad OR Mixed salad OR Caesar salad



西西里海鮮義大利長麵 (燉飯)

Spaghetti{risotto} with seafood in tomato sauce

牛肝菌蘑菇鳥巢寬麵 (燉飯)

Fettuccine{risotto} with porcini mushroom

藍紋乳酪醬 馬鈴薯麵疙瘩

Potato gnocchi in cream and gorgonzola cheese sauce

香蒜橄欖油海鮮義大利長麵

Spaghetti with garlic seafood

香烤蝦醬鮮蝦蛤蜊鳥巢寬麵

Fettuccine with clams and shrimps in home made shrimp sauce

黑松露義大利長麵 (燉飯)

Spaghetti{risotto} with egg yolk in truffle sauce

{ 任選一道燉飯 或 義大利麵 或 披薩 }

{ Selection risotto OR Pasta OR Pizza }



烤布蕾 或 焦糖奶酪布丁 或 提拉米蘇 或 杏仁霜派

Cream brulee OR caramel pudding OR tiramisu OR semi-frozen almond cake



咖啡 或 茶品

Coffee OR tea

NT\$ 990 單人套餐 /for 1 person

10% 服務費另計 10% service charge will be added



Menu Set

商業套餐

主菜 或 義大利麵 或 披薩
Main course OR Pasta OR Pizza

(以上任選一道)
(Selection)

Lunch

午餐

+\$100

享受精緻配套

Side Courses

(星期六、日及例假日除外)
(Monday~Friday)

Holiday · Dinner

假日 · 晚餐

+\$250

享受精緻配套

Side Courses

精緻配套

今日特湯

今日沙拉 {3 選 2}

主廚甜點

Daily soup

Daily salad {2 Selection

Dessert of your own}

手工家常麵包

Home made bread

+

+

咖啡 或 茶品

Coffee OR Tea

特殊節日請詳節慶套餐菜單 Special festivals please detail the festival menu.



義大利聖沛黎洛氣泡礦泉水
Sanpellegrino

120 / 180
500ml / 1000ml



法國依雲天然礦泉水
Evian

45/person 人

10% 服務費另計 10% service charge will be added

Antipasti/Appetizers

冷開胃菜 Cold

1. 精選開胃拼盤 280
Antipasto della casa
Home mix appetizers
2. 義大利傳統臘腸起司拼盤 320
Antipasto misto
Cold cuts platter
3. 義式生牛肉佐帕瑪森起司及橄欖油 320
Carpaccio di manzo
Beef Carpaccio
4. 莫芝瑞拉起司佐牛蕃茄 320
Caprese
Fresh tomato and fresh buffalo mozzarella cheese

熱開胃菜 HOT

1. 爐烤義式香料時蔬 300
Grigliata di verdure miste
Grilled mix vegetables
2. 佛羅倫斯精燉牛肚 330
Trippa alla fiorentina
Florence style tripe
3. 白酒香炒海瓜子 360
Vongole al vino bianco
Fried sea clams in white wine sauce
4. 義式香料鮮蝦炒蘑菇 420
Gamberi ai funghi
Saute fresh mushrooms with shrimps and mixed herbs
5. 章魚佐橄欖油香料熱前菜 460
Polipo con patate
Soft chop octopus with sliced potato

Insalate/Salad

生菜沙拉

- | | |
|----------------------------------|-----|
| 1. 義式傳統沙拉 | 260 |
| Insalata mista | |
| Mixed salad in balsamic dressing | |
| 2. 菠菜沙拉 | 280 |
| Insalata di spinaci | |
| Spinach salad | |
| 3. 凱薩沙拉 | 320 |
| Insalata cesare | |
| Caesar salad | |

Zuppe/Soup

湯品

- | | |
|---|-----|
| 1. 今日例湯 | 180 |
| Zuppa Delgiorno | |
| Daily soup | |
| 2. 白酒蛤蜊湯 | 280 |
| Zuppetta di vongole in vino bianco | |
| Clams soup in white wine | |
| 3. 蕃茄海鮮湯 | 380 |
| Zuppetta di misto pesce | |
| Seafood soup in tomato base | |

Dolci/Dessert

甜點

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|--|-----|
| 1. 烤布蕾 | 100 |
| Cream brulee | |
| 2. 義式焦糖奶酪布丁 | 100 |
| Panna cotta al caramello | |
| Italian pudding with caramel | |
| 3. 提拉米蘇 | 200 |
| Tiramisu | |
| Classic tiramisu | |
| 4. 杏仁霜派 | 160 |
| Semifreddo di mandorle con cioccolato | |
| Semi-frozen almond cake | |

Secondi/Main course

主菜

1. 主廚精燉羊膝 680
Stufato di agnello
Lamb shank slow cooking in Italian style
2. 嫩烤羔羊排佐爐烤時蔬 760
Carrè D'agnello al gorgonzola
Lamb chops with grilled vegetables
3. 地中海式蒸烤海鱸魚 780
Branzino al cartoccio
Sea bass fillet in Mediterranean style
4. 米蘭諾式精燉牛膝 780
Ossobuco alla milanese
Ossobuco in Milano style
5. 美國安格斯肋眼牛排切片佐爐烤時蔬 1180
Tagliata di manzo
USE.ANGS rib-eye steak with grilled vegetables

Risotto

義式燉飯

1. 牛肝菌蘑菇蘆筍燉飯 460
Risotto con funghi ed asparagi
Risotto with mushroom and asparagus in porcini sauce
2. 蕃茄海鮮燉飯 460
Risotto alla pescatora
Risotto with seafood in tomato sauce
3. 墨魚汁中卷蛤蜊燉飯 460
Risotto al nero di seppia
Risotto with squid in ink sauce
4. 義式蝦醬蘆筍鮮蝦燉飯 460
Risotto con gamberi & asparagi
Risotto with asparagus and shrimps in home made shrimps sauce

Pasta

義大利麵

蕃茄醬底 Tomato Base

1. 自製義式香腸義大利長麵 320
Spaghetti con salssiccia
Spaghetti with homemade sausage
2. 傳統焗烤肉醬千層麵 380
Lasagna
Traditional roast pasta with meat sauce
3. 肉醬蘑菇 馬鈴薯麵疙瘩 420
Gnocchi ragu e funghi
Potato gnocchi with mushroom and traditional meat sauce
4. 西西里海鮮義大利長麵 450
Spaghetti del marinaio
Spaghetti with seafood

奶油醬底 Cream Base

1. 奶油培根蛋佐起司義大利長麵 320
Spaghetti alla carbonara
Spaghetti with bacon and egg cream sauce
2. 煙燻鮭魚蘆筍鳥巢寬麵 420
Fettuccine con salmone affumicato
Fettuccine with salmon and asparagus
3. 牛肝菌蘑菇鳥巢寬麵 460
Fettuccine ai porcini
Fettuccine with porcini mushroom
4. 藍紋乳酪醬 馬鈴薯麵疙瘩 460
Gnocchi al gorgonzola
Potato gnocchi in cream and gorgonzola cheese sauce

Pasta

義大利麵

橄欖油醬底 Oil Base

1. 蒜辣培根義大利長麵 300
Spaghetti alla gricia
Spaghetti with garlic bacon
2. 白酒蛤蜊義大利長麵 320
Spaghetti alle vongole
Spaghetti with clams in white wine sauce
3. 菲力磨菇天使細麵 420
Capellini con punte di manzo e funghi
Angel hair pasta with diced beef and mushroom
4. 香蒜橄欖油海鮮義大利長麵 450
Spaghetti allo scoglio
Spaghetti with garlic seafood

其他醬底 Other Base

1. 粉紅醬燻雞肉磨菇義大利長麵 360
Spaghetti pollo e funghi
Spaghetti with smoke chicken and mushroom in pink sauce
2. 墨魚汁中卷蛤蜊義大利長麵 460
Spaghetti al nero di seppia
Spaghetti with squid and clams in ink sauce
3. 青醬鮮蝦櫛瓜螺旋麵 460
Fusilli al pesto zucchini e gamberi
Fusilli with zucchini and shrimps in pesto sauce
4. 香烤蝦醬蛤蜊鮮蝦鳥巢寬麵 480
Fettuccine con gamberi e vongole
Fettuccine with clams and shrimps in home made shrimp sauce

Pizza

披薩

1. 瑪格麗特披薩 (蕃茄醬底, 莫芝瑞拉起司, 羅勒葉) 380
Pizza Margherita
Tomato sauce, mozzarella cheese, basil
2. 季節時蔬披薩 (蕃茄醬底, 莫芝瑞拉起司, 季節時蔬) 450
Pizza con verdure
Tomato sauce, mozzarella cheese, season vegetables
3. 主廚披薩 (蕃茄醬底, 莫芝瑞拉起司, 蘑菇, 青椒, 火腿, 臘腸) 480
Pizza Chef
Tomato sauce, mozzarella cheese, mushroom, green pepper, ham, pepperoni
4. 鯷魚櫛瓜披薩 (蕃茄醬底, 莫芝瑞拉起司, 櫛瓜, 鯷魚) 480
Pizza zucchini e acciughe
Tomato sauce, mozzarella cheese, zucchini, anchovies
5. 月亮披薩 (蕃茄醬底, 莫芝瑞拉起司, 燻雞肉, 菠菜, 義式香腸, 蛋黃) 480
Pizza Luna
Tomato sauce, mozzarella cheese, smoke chicken, sausages, spinach, egg yolk
6. 火腿蘑菇青醬披薩 (蕃茄醬底, 莫芝瑞拉起司, 蘑菇, 火腿, 燻雞肉, 青醬) 480
Pizza primavera
Tomato sauce, mozzarella cheese, ham, smoke chicken, mushroom, pesto sauce
7. 美式臘腸披薩 (蕃茄醬底, 莫芝瑞拉起司, 臘腸) 480
Pizza pepperoni
Tomato sauce, mozzarella cheese, pepperoni
8. 藍紋乳酪披薩 (蕃茄醬底, 莫芝瑞拉起司, 藍紋乳酪, 洋蔥) 480
Pizza gorgonzola e cipolle
Tomato sauce, mozzarella cheese, gorgonzola cheese, onion
9. 白披薩 (莫芝瑞拉起司, 鮮蝦, 櫛瓜) 480
Pizza bianca
Mozzarella cheese, shrimps, zucchini
10. 海鮮披薩 (蕃茄醬底, 莫芝瑞拉起司, 綜合海鮮) 550
Pizza pescatora
Tomato sauce, mozzarella cheese, mix seafood

Coffee

咖啡

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- | | |
|----------------------------|-----|
| 1. 義式濃縮
Espresso | 100 |
| 2. 美式咖啡
Americam coffee | 100 |
| 3. 卡布奇諾
Cappuccino | 130 |
| 4. 拿鐵咖啡
Café latte | 130 |



Hot tea/Pot

茶類 / 壺

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|--|-----|
| 1. 皇家伯爵茶
Earl grey loose tea | 200 |
| 2. 英倫早餐茶
English breakfast loose tea | 200 |
| 3. 四紅莓果茶
Four Red fruit tea | 200 |
| 4. 香草菊蜜 (無咖啡因)
Camomile honey & vanilla tea (No caffeine) | 200 |

Soft drink

軟性飲品

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- | | |
|-----------------------|-----|
| 1. 可口可樂
Coke | 100 |
| 2. 健怡可樂
Coke light | 100 |
| 3. 雪碧
Sprite | 100 |
| 4. 蘋果汁
Apple juice | 100 |