

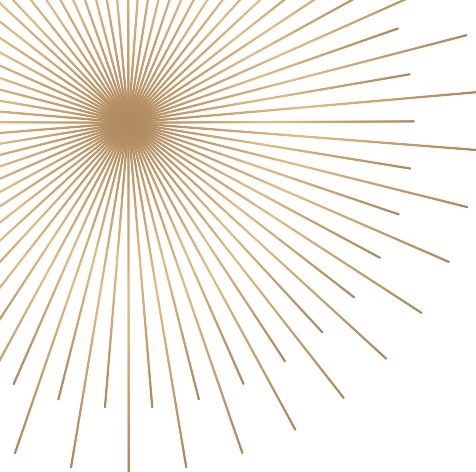
A detailed line drawing of a classical building facade. At the top is a quadriga (four horses pulling a chariot) with a winged figure. Below is a pediment with a relief, and a row of columns. The word 'MENU' is superimposed in large, bold, brown capital letters across the middle of the facade.

MENU

TRATTORIA

Luna Diamante

ITALIAN RESTAURANT



Special offers

Year-end PROMOTION!

Enjoy a

30%
off

on all dishes!

Drinks are not included
in this promotion

only
this
year





English MENU

ABOUT US

Luna Diamante is a Fine Italian Restaurant that offers delicious fresh food made from quality local ingredients. The restaurant's dining room and back patio combines comfort and sophistication within a welcoming atmosphere. Our staff's mission is to serve our customers with kindness and efficiency, ensuring all of our guests have the best experience possible.



PHOTO OF
DISHES

📷 luna.diamante_

f Luna Diamante

🌐 lunadiamante.com

 Vegetarian

VAT INCLUDED

No dish, food or drink, including couvert can be charged if not requested or unused by the client.

Our Bread

PANE E BURRO

Slices of homemade Italian bread and fine herbs butter. €4,95

OLIVES

Selection of local olives with fine herbs. €4,95

PANE ALL' AGLIO

Garlic bread baked with our homemade pizza dough with butter and fine herbs. €6,95

PANE ALL AGLIO COM FORMAGGIO

Garlic bread baked with our homemade pizza dough with butter, fine herbs, and mozzarella cheese. €7,95

BRUSCHETTA CLASSICA

Homemade bread, tomato, mozzarella, oregano and basil. €7,50

BRUSCHETTA AI TRE FORMAGGIO

Homemade bread, herb oil, mozzarella, grana padano, gorgonzola. €8,50

BRUSCHETTA LUNA DIAMANTE

Homemade bread, tomato, arugula, parmesan cheese, Parma ham and balsamic vinegar. €8,50

Aperitif

PATATINE FRITTE

Fries with garlic mayonnaise. €6,50

ARANCINI

Risotto dumplings stuffed with mozzarella and topped with our house sauce. €8,95

CALAMARI FRITTI

Fried squid served with garlic mayonnaise, sweet chili sauce and tartar sauce. €10,95

Calamari Fritti





Salads

 **INSALATA MISTA**
Mix of lettuce, tomato, onions and cucumber with side dressing. €7,50

 **INSALATA CAPRESE**
Rocket salad, tomato, buffalo mozzarella, pesto sauce, basil and croutons (with vinaigrette). €13,50

INSALATA CAESAR
Lettuce, chicken, croutons, caesar sauce, grana padano cheese. €15,50

Soup

 **VERDURE**
Vegetable soup with italian bread and fine herbs. €5,95

 **POMODORO**
Tomato soup with italian bread and fine herbs. €5,95

 **CIPOLLA**
Onion soup covered with homemade pizza dough and fine herbs €5,95

Risotto

 **FUNGHI**
Risotto with mushrooms and grana padano cheese. €21,95

GAMBERI
Risotto with prawns and grana padano cheese. €22,95

FRUTTI DI MARE
Risotto with mussels, prawns, clams and grana padano cheese. €23,95

DI FILETTO
Risotto with filet steak and herbs. €25,95

Pizza pomodoro

Pizza

Pasta

PESTO

Linguine, pesto sauce, chopped almonds and tomato. €15,95

POMODORO

Rigatoni, tomato sauce, confit tomatoes with olive oil, herbs and mini buffalo mozzarella. €15,95

BOLOGNESE

Homemade pappardelle, bolognese sauce and parmesan cheese. €16,95

ALL'AMATRICIANA

Penne with bacon, onion, tomato sauce and basil. €16,95

ALLA CARBONARA

Spaghetti, egg yolk cream, grana padano cheese and bacon. €16,95

AGLIO E ÓLIO COM GAMBERI

Spaghetti, garlic and oil with sautéed shrimp. €16,95

AL MARE

Homemade fettuccine with octopus, clams, prawns and mussels. €21,95

LASAGNA ALLA BOLOGNESE

Bolognese sauce, béchamel sauce and grana padano cheese. €19,95



MARGHERITA

Tomato sauce, mozzarella, basil and oregano. €12,95



POMODORO

Tomato sauce, fresh mozzarella, fine herbs, pesto sauce and basil. €12,95

HAWAIANA

Tomato sauce, mozzarella, fine herbs, ham and pineapple. €14,95

PEPPERONI

Tomato sauce, mozzarella, pepperoni and oregano. €14,95

AL POLLO

Tomato sauce, mozzarella, chicken, corn and oregano. €14,95

CAPRICIOSA

Tomato sauce, mozzarella, mushrooms, ham and oregano. €14,95

AL TONNO

Tomato sauce, mozzarella, tuna, onion and olives. €15,95

4 STAGIONI

Tomato sauce, mozzarella, artichoke, ham, pepperoni, mushrooms and oregano. €15,95



4 FORMAGGIO

Tomato sauce, mozzarella, gorgonzola, parmesan and mascarpone. €16,95

GAMBERI

Tomato sauce, mozzarella, shrimp, garlic. €16,95

RUSTICANA

Tomato sauce, mozzarella, rocket salad, Parma ham, parmesan cheese and balsamic. €19,50

LUNA DIAMANTE

Mozzarella, mascarpone, rocket salad
Mascarpone €19,50

Lasagna bolognese

Meat

POLLO CON VERDURE

Chicken breast with vegetables sautéed in herb butter and topped with a crispy tuili.

€20,95

PARMIGIANA

Breaded fried chicken, tomato sauce and cheese, served with spaghetti and garlic oil.

€20,95

RIBS BARBECUE

Ribs with barbecue sauce and French fries.

€20,95

ENTRECOT

Matured ribeye steak, sautéed potatoes, sautéed vegetables. (Select: green pepper sauce, cheese sauce, mushroom sauce or chimichurri sauce).

€33,95



Desserts

TORTA AL LIMONE

Lime tart with lime biscuit, meringue, lime zest and chocolate.

€8,50

TIRAMISSÙ

Traditional Italian tiramissu with chocolate shavings and coffee.

€8,50

BROWNIE

Brownie, ice cream, chestnut, chocolate touille and white chocolate crumbs.

€8,50

MILLE FOGLI

Puff pastry, vanilla cream, salted caramel and chestnut crumbs.

€8,50

Kids

PENNE AL POMODORO

Penne with tomato sauce.

€7,95

SPAGUETTI A BOLOGNESE

Spaghetti and bolognese.

€8,95

PIZZA MARGHERITA

Tomato sauce, mozzarella cheese and oregano.

€8,95

PIZZA DI PROSCIUTTO

Tomato sauce, mozzarella, ham and oregano.

€9,50

FILETTO DI PESCE PANATO

Fried fish fingers with fries.

€8,95

POLLO PANATO CON PATATE FRITTE

Breaded Chicken Strips with Fries.

€9,95



DRINKS

Soft

TONIC WATER	€1,95
WATER	€2,95
SOFT DRINK	€2,95
FRESH JUICES	€3,95

(Ask the waiter which options are available)

Coffee

ESPRESSO	€1,20
AMERICANO	€2,00
DOUBLE ESPRESSO	€2,40
WHITE COFFEE	€2,50
CAPPUCCINO	€3,00
LATTE MACCHIATO	€3,00
IRISH COFFEE	€6,00
SELECTION OF TEA	€2,50

Beer

Draft

ESTRELLA GALICIA 250ml	€3,00
ESTRELLA GALICIA 500ml	€5,00
PERONI 250ml	€3,50
PERONI 500ml	€6,00
MAISEL'S 250ml	€3,50
MAISEL'S 500ml	€6,00

Bottle

SUPER BOCK	€2,50
SAGRES	€2,50
NON ALCOHOLIC	€3,50
SOMERSBY	€3,50

Sangria

SPARKLING SANGRIA	1L
(white/red/rosé)	€18,95

Cocktail

APEROL SPRITZ

Orange, Aperol and prosecco. €8,95

MARGARITA

Lime, tequila, simple syrup and triple sec. €8,95

DAIQUIRI

Strawberry, rum, lime juice and simple syrup. €8,95

CAIPIRINHA

Lime, sugar and cachaça. €8,95

WHISKY SOUR

Lime, whiskey, simple syrup. €8,95

MOJITO

Lime, sugar, rum, mint and soda. €8,95

MOJITO LUNA DIAMANTE

Lime, summer fruits, sugar, rum, mint and soda. €9,95

PIÑA COLADA

Pineapple, rum, coconut milk and condensed milk. €9,95

Daiquiri

SHOTS

WITHOUT ACCOMPANIMENT

Gin

GORDONS	€6,95
BEEFEATER	€6,95
GIN MARE	€7,95
TANQUERAY	€7,95
HENDRICK'S	€8,95
AMICIS	€8,95
MOMBASA CLUB	€8,95
MONKEY 47	€9,95

Flavor gin

GORDONS PINK	
Raspberries and currants	€7,50
WHITLEY NEILL	
Rhubarb and ginger	€8,50
TANQUERAY	
Sevilla orange	€8,50

Bourbon

JACK DANIEL'S	€6,95
JACK DANIEL'S Honey	€7,95
JIM BEAM Honey	€8,50
JIM BEAM Craft	€10,50
JACK DANIEL'S Single Barril	€11,95

Whisky

RED LABEL	€6,95
BUSHMILLS Black Bush	€7,50
NIKKA JAPANESE	€11,95
MACALLAN GOLD	€14,50
BLUE LABEL	€16,90

Vodka

SMIRNOFF	€4,90
ROBERTO CAVALLI	€6,95
CIROC	€9,95
GREY GOOSE	€10,90
CRYSTAL HEAD	€11,50
BELUGA EXPORT	€12,50



Tequila

3 SOMBREROS Silver	€5,95
3 SOMBREROS Gold	€6,95
SIERRA REPOSADO Silver	€7,95
SIERRA REPOSADO Gold	€8,95
EL JIMADOR Silver	€9,50
EL JIMADOR Gold	€10,50

Rum

BACARDI	€4,95
CAPITAIN MORGAN	€6,95
PLANTATION 3 STARS	€6,95
THE KRAKEN	€7,95
DIPLOMATICO Reserva	€8,50
RON BARCELÓ Premium	€10,50

Liquor

LIMONCELLO	€4,50
SAMBUCA	€5,00
LICOR BEIRÃO	€5,00
AMARGUINHA	€5,00
BAILEYS	€6,00

Brandy

COURVOISIER	€7,95
HENNESSY Limited Edition	€9,95
CHABOT XO	€12,50
CHABANNEAU XO	€13,50

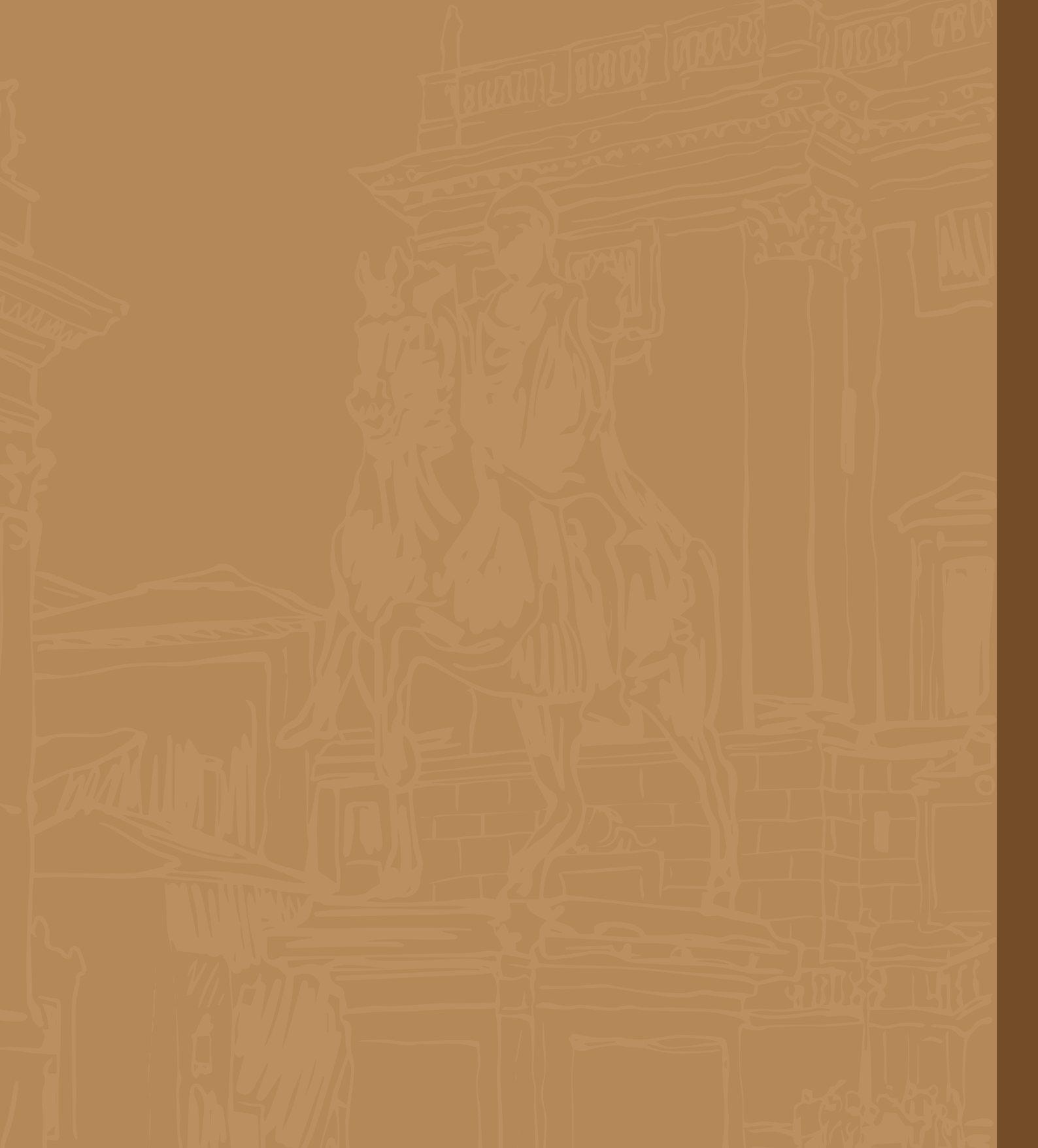
Distilled

GRAPPA	€5,00
MEDRONHO	€5,00
VELHO BARREIRO	€5,00

Port Wine

OFFLEY WHITE PORT	€4,50
OFFLEY RUBY PORT	€4,50
OFFLEY TAWNY	€4,50





TRATTORIA

Luna Diamante

