



Benevenuti a Mezzaluna

Your hosts Gennaro and Giovanni welcome you to Mezzaluna.

We offer our customers a friendly and attentive service in a relaxed and comfortable atmosphere.

We invite you to enjoy fine authentic Italian cuisine from our exciting menu carefully prepared by our executive chef Lorenzo.

Also choose from our wide selection of daily specials. All our dishes are prepared with the finest local and Italian produce available.

Buon Appetito



Stuzzicini

Focaccia al Taglio £ 2.75
Homemade pizza crust with herbs

Mixed Olives £1.95

Trio Di Bruschettine £ 2.75
Italian crostini with tomato
and basil topped with garlic butter

Ciabbata Bread £1.25

Antipasti

Zuppa del Giorno
soup of the day £ 3.75

*Prosciutto Con Roscetto Con
Frutta Di Stagione*
Parma ham served with seasonal fruit
£ 5.25

Gamberoni All Arancio
King prawns sauteed with butter,
garlic, orange and chives, flamed with
grand mornier
£5.95

Vegetali Alla Griglia
Fresh grilled vegetables marinated with
garlic, rosemary infused olive oil and
balsamic vinegar, topped with goats
cheese
£ 5.25

Calamari Al Ferri
Chargrilled squid with spicy olive
oil on a bed of rugola and fennel
salad
£4.95

Tempura Italiana
Courgettes, mushrooms and artichokes
dusted in flour gently fried, served with
aloli dressing
£4.95

Carpaccio Di Manzo
Thin sliced tenderloin of beef
marinated in oil and lemon juice
served with rocket and parmesan
shavings, drizzled with truffle oil
£5.95

Fungo Ripieno
Portobello mushrooms stuffed with
gorgonzola, pinenuts and pesto,
ovenbaked and flavoured with walnut
oil
£ 5.25

La Caprese
Fresh mozzarella, tomatoes and basil,
served with olive
£4.95

Granchio Al Dragoncello
Avocado and crab meat served with a
lemon and tarragon dressing
£5.25

Crostone Con Fegatine
Chicken liver, panfried with shallots,
chianti, crushed red chilli and a touch
of tomato on a garlic italian crostino
£4.95

Insalate

Lattughe Di Stagione
Mixed seasonal lettuce with
Italian dressing
£ 3.25

Tre Colori
Radicchio, endive and rugola
drizzled with raspberry
vinaigrette
£ 3.95

Pomodori E Cipolla
Fresh sliced tomato, red onion
and oregano with olive oil and
balsamic vinegar
£3.25

Insalata Di Ferro
Baby spinach leaves, gorgonzola
and walnuts with fennel olive
oil £3.95



Pasta

Spaghetti Carrettiera

With homemade tomato sauce
roasted garlic, chilli and fresh
basil

£6.95

Fettuccine Mezzaluna

With cherry tomatos, chicken,
sundried tomato and wild
mushrooms in a tomato sauce
with a touch of cream £7.95

Spaghetti Al Cartoccio

With clams, mussels, garlic,
crushed chilli, cherry tomatos
and wine, finished in the oven,
wrapped in foil £8.95

Fettuccine Roma

With chestnut mushrooms,
cream black pepper and parme-
san cheese £7.50

Garganelli Alla Scapece

With courgettes, rugola, garlic,
prawns and cherry tomatos in
zesty lemon and wine sauce
£7.75

Pappardelle Al Forte

With spicy sausage, garlic, rose-
mary and fennel seeds in a thick
tomato ragu £8.50

Fazzoletto Ripieno

Fresh crepe folded with ricotta,
spinach and pinenuts, covered
with a tomato bechamel sauce,
ovenbaked £7.50

Pasticcio Casareccio

Fresh homemade lasagne with
meat sauce, pecorino and fon-
tina ,ovenbaked £7.50

Risotto Alla Lorenzo

Ask your waiter for todays risotto
£8.75

Pasta Fresca Del Giorno

Fresh homemade pasta of the
day £8.95

Please Let Us Know If You Have Any Allergies



Secondi Piatti Di Carne

Bistecca Al Pepe Nero
Grilled sirloin steak covered with mixed covered with mixed peppercorn, in a brandy, cream, demi glace sauce **£12.75**

Filetto Allo Zola
Tenderloin fillet steak saute with port, dolcelatte and a touch of cream **£13.95**

Pollo Con Scamorza
Breast of chicken baked with aubergine and smoked mozzarella with a basil, tomato sauce, drizzled with truffle oil **£11.75**

Pollo Profumi Di Bosco
Butterfly breast of chicken panfried with wild mushrooms in a white wine and cream sauce **£11.75**

Vitello Alla Valdostana
Veal escalope in breadcrumbs baked in the oven with fontina cheese and parma ham **£12.75**

Tagliata Di Manzo Al Balsamico
Sliced grilled sirloin, finished in the oven, served on a bed of rocket with a balsamic and lemon grass dressing **£12.75**

Scaloppine Alla Mela
Pork escalopes sauteed with brandy, apple and cream sauce **£11.75**

Carre D'agnello
Herb crusted rack of lamb baked in the oven with chefs own blueberry sauce **£13.25**

Secondi Piatti Di Pesce

Pesce Spada Mediterraneo
Swordfish sautee with capers, olives, wine, origano and cherry tomatos **£12.95**

Salmone Alla Ligure
Supreme of salmon baked in the oven with prosecco wine topped with pecorino, garlic, herbs and pesto **£12.95**

Gamberoni Fra Diavola
Chargrilled king prawns served on red piquante sauce **£13.75**

Pesce Fresco Del Giorno
Special fish of the day **Market Price**

Contorni

Patate A Rondelle
Sliced potatos, with onion **£2.25**

Funghi Trifolati
Mushrooms, wine ,garlic **£2.25**

Spinaci Saltati
Spinach, garlic, olive oil **£2.25**

Vegetali Del Giorno
Todays vegetables **£2.25**



Soft Drinks

Coke	£ 1.35	Tomato Juice	£ 1.50	Jo2	£1.95
Fanta	£ 1.35	Orange Juice	£ 1.50	Appletise	£1.50
Diet Coke	£1.35	Fresh Orange Juice	£1.95	Mineral Water	£1.95
Lemonade	£1.35	Apple Juice	£1.50	Tonic Water	£1.50

Bottled Beer

Peroni Nastro Azzurro	£ 1.35	Kaliber	£ 1.50
		(Alcohol Free)	
Stella Artois	£ 1.35	Becks	£ 1.50

Spirits

Spirits £2.15 With Mixer £3.00 1/6 Gill

Gin	Scotch Whiskey	Bristol Cream
Vodka	Irish Whiskey	Malibu
Archers	Canadian Club	Martini Rosso
Tio Pepe	Khalua	Martini Bianco
Pimms	Campari	Martini Dry
Southern Comfort	Tequila	Baileys
Jack Daniels	Bacardi	Tia Maria

Wines by the glass.

House wine	175ml	£2.95
Pinot Grigio	175ml	£3.30
Chianti	175ml	£3.30
Prosecco	(by flute)	£3.55

No pipes or cigars. Smoking permitted in designated bar area. For party of 6 or more, a discretionary 10% service charge will be added to your bill.

Buon Appetito



Dolei Di Casa

Tirami-Su

An Italian classic. It's time to try it. £3.95

Mille Foglie

A crispy layer of millefeuille pastry filled with crème patissiere on a raspberry coulis £3.95

Profiteroles

Hand-made choux pastry filled with custard cream covered with hazelnuts & chocolate sauce £3.95

Torroncino

Hazelnuts semifreddo covered in crushed nougat and nuts, topped with chocolate sauce £3.95

Sformato di mele

Warm apple pie served with ice cream or double cream £3.95

Formaggi Misti

A selection of fine Italian cheese served with biscuits £4.75

Ask your waiter for todays special



Specials

