

La Luna di Luca



CASA SARDA

RICHMOND HILL

Cucina Sarda e Italiana

**EVERYTHING
HAS A STORY TO TELL.**

This place. This dish. This grape. This wine. You.
But this is Sa Domu Nostra. Our house. Your house.

BENI BENIUS A DOMO, WELCOME HOME

Sa domu est de chie intrat — this house belongs to everyone who enters it.

VE VEGETARIAN / VG VEGAN / N CONTAINS NUTS /
CR CRUSTACEANS AND MOLLUSCS / GF GLUTEN FREE /
L CONTAINS LACTOSE / E CONTAINS EGG

A 12.5% discretionary service charge will be added to your bill.

CASHLESS — WE ONLY ACCEPT CARDS

A non-smoking, non-vaping restaurant.

ALLERGIES

Ours is a small kitchen with shared preparation areas, so we cannot guarantee any dish is free from traces of allergens. Please tell your host before you order — full information is available on request.

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PRIMA DE TOTU!

Antipasti & Stuzzichini — First things first!

VE VG GF **Olive Sarde in Salamoia** Nera di Gonnos olives cured in brine, with garlic and parsley 8

SARDINIAN

CR	Fritu Mistu San Benedetto Crisp-fried octopus, prawns and calamari, lightly floured and served with lemon ♦ Pairs with Vermentino di Sardegna	25
L	Bruschetta Oro di Cabras Toasted bread layered with ricotta sarda, garlic and chilli, finished with grated bottarga and fresh lemon zest ♦ Pairs with Vermentino di Sardegna	15
VE VG	Pomodoro Toasted bread topped with cherry tomatoes, garlic, oregano and basil ♦ Pairs with Gavi di Gavi	14
GF L	Burrata Parma & Fichi Creamy burrata with Parma ham, fresh figs and sun-dried tomatoes on a bed of rocket ♦ Pairs with Prosecco Superiore	17
VE GF L	Arcobaleno Creamy burrata with heritage tomatoes, fresh basil, EVO and sea salt ♦ Pairs with Gavi di Gavi	16
L	Carpaccio di Manzo Bendato Beef carpaccio, Pecorino Sardo, wild rocket, extra-virgin olive oil (EVO) and lemon dressing ♦ Pairs with Cagnulari Pedrosu	19
VE GF L	Velo di Zucchine ★ MOST LOVED Courgette veil carpaccio, datterini tomatoes, shaved Pecorino Sardo, pomegranate seeds, EVO, lemon juice and lemon zest ♦ Pairs with Rosato, Nerello Mascalese or Funtanaliras Vermentino di Gallura	13
CR	Calamari Dorati Crisp-fried calamari with lemon and CASA SARDA chilli jam Double portion 27 ♦ Pairs with Prosecco Superiore	15
VE L	Pizzetta Elianora d'Arborea Stone-baked pizzetta with fresh figs, goats cheese, Sardinian honey and thyme ♦ Pairs with Nuragus di Cagliari	12
VE GF L	Carciofi alla Romana Fresh Roman artichokes with shaved pecorino and parsley ♦ Pairs with Vermentino di Sardegna	15
VE VG	Pane aglio / Pane aglio con formaggio Rustic bread baked to order with garlic and olive oil Con formaggio, with melted mozzarella and Pecorino Sardo +2	12

UNU PAGU DE BIRDE!

Insalate — A little something green!

Pecorino Sardo, carried up into the mountains by shepherds.

E L	La Maddalena HOUSE SIGNATURE Pollo Milanese, chickpeas, courgette ribbons, heritage tomatoes, soft-boiled egg, wild rocket and Pecorino Sardo, dressed with EVO, lemon and CASA SARDA basil aioli. Take home a jar of our Sardinian miele di corbezzolo 40	22
VE N GF L	Insalata La Luna Mixed leaves with walnuts, pomegranate, Pecorino Sardo, honey and pears ♦ Pairs with Nuragus di Cagliari	15
VE GF L	Rucola, Fichi & Melograno Peppery rocket with shaved Grana Padano, figs and pomegranate seeds ♦ Pairs with Frappato	10
VE VG GF	Insalata mista / Insalata di Pomodoro Mixed leaves with tomatoes Di Pomodoro, heritage tomatoes with red onion, basil and EVO +1	8

E MO' SU SEGUNDU!

Main Courses — And now, the main event!

Simply grilled, simply dressed.

CR	OUR FOREVER SPECIAL Tagliolini all'Aragosta Lobster tagliolini with chillies, garlic and langoustine bisque, cherry tomatoes and tomato sauce ◆ Pairs with Funtanaliras Vermentino di Gallura	45
SARDINIAN		
GF	Branzino con bottarga Wild pan-fried sea bass fillets with grated bottarga, lemon and olive oil, served with spinach ◆ Pairs with Vermentino di Sardegna	32
ITALIAN		
GF	Bistecca ai Ferri 30-day matured ribeye, 400g, chargrilled, served with patatine ◆ Pairs with Keramos Cannonau di Sardegna	46
GF	Costolette in Salsa Verde ★ MOST LOVED Grilled lamb cutlets with sautéed spinach and a vibrant parsley, mint and caper salsa verde ◆ Pairs with Cannonau di Sardegna	28
E	Pollo Milanese Free-range chicken breast, deep-fried, rocket salad, lemon and CASA SARDA basil aioli ◆ Pairs with Bramito Chardonnay	19

ACCOSTAU! SIDES

Spinach, pepperoncino & garlic 7 · Fries 7 · Zucchini Fries 8

PASTA E ABBÀSTAT!

Pasta — and nothing more!

Substitute any pasta for a gluten-free pasta, on request.

SARDINIAN		
VE L	Culurgiones all'Ogliastra HOUSE SIGNATURE · LIMITED PORTIONS PER DAY Sardinian hand-pleated pasta parcels filled with potato, Pecorino and mint, in a pomodoro sauce or sage and butter ◆ Pairs with Cannonau di Sardegna, or Beru Vermentino di Gallura Superiore	24
CR	Il Mare di Sardegna CHEF'S SPECIAL Lorighittas, hand-braided Sardinian pasta rings, with king prawns, calamari, vongole, garlic and olive oil ◆ Pairs with Vermentino di Sardegna	27
L	Malloreddus al finocchio ★ MOST LOVED Sardinian gnocchetti with a slow-cooked pork sausage ragù, wild fennel and pecorino Or choose a pomodoro sauce or a beef ragù ◆ Pairs with Cannonau di Sardegna	18
VE VG	S'Ortu Nostru Rigatoni with courgette, lemon and datterini tomatoes ◆ Pairs with Funtanaliras Vermentino di Gallura	15
ITALIAN		
CR L	Tagliolini al Granchio e Limone Fresh tagliolini with Dorset crab, garlic, fresh chilli and parsley, tossed in a silky lemon-butter sauce and finished with fresh lemon zest ◆ Pairs with Maia Vermentino di Gallura	26
L	Tagliatelle al ragù MOST POPULAR Tagliatelle with a slow-cooked organic beef ragù and grated parmesan ◆ Pairs with Primitivo Passarano	18
L	Tortelloni di Manzo al Tartufo ADRI'S FAVOURITE Beef-filled tortelloni in a velvety truffle cream, finished with grated Parmigiano Reggiano ◆ Pairs with Primitivo Passarano	20
CR N L	Ravioloni di Granchio alla Bisque Dorset crab-filled ravioloni in a velvety shellfish bisque, finished with toasted pistachios ◆ Pairs with Bramito Chardonnay	26
VE L	Mezzi rigatoni alla Norma Mezzi rigatoni in tomato sauce with aubergine, basil, grated parmesan and salted ricotta ◆ Pairs with Frappato	17
E L	Carbonara CASA SARDA Guanciale, egg yolk and grated Pecorino Sardo Choose rigatoni or tagliolini ◆ Pairs with Nuragus di Cagliari	19

FOGU E FARINA!

Pizze — Fire and flour!

48 hours leavened, fired at 400°C for a minute

BIANCAS

No tomato — just cheese, cream and good things laid straight on the dough.

SARDINIAN

VE L

Pira & Casu de Craba

Pears and Sardinian goats cheese with a drizzle of corbezzolo honey on a cream base ♦ Pairs with Nuragus di Cagliari

19

L

Zucchine e Bottarga

Courgette, lemon and Pecorino Sardo, finished with grated bottarga ♦ Pairs with Maia Vermentino di Gallura

19

ITALIAN

VE L

Quattro formaggi

Mozzarella, gorgonzola, pecorino and taleggio ♦ Pairs with Bramito Chardonnay

17

RUJAS

SARDINIAN

CR

Costa Smeralda

HOUSE SIGNATURE

King prawns, calamari and vongole with garlic, olive oil and tomato ♦ Pairs with Funtanaliras Vermentino di Gallura

27

L

Sarda

Spicy Sardinian salami and pecorino with chilli oil, mozzarella and tomato ♦ Pairs with Cannonau di Sardegna

16

ITALIAN

VE L

Regina Margherita

MOST POPULAR

Mozzarella, fresh basil and tomato Marinara -2 · Prosciutto di Parma +3 ♦ Pairs with Vermentino di Sardegna

15

L

La Tonnara dei Mori

Tomato, mozzarella, premium Callipo tuna, red onion and extra-virgin olive oil (EVO) ♦ Pairs with Vermentino di Sardegna

19

L

Calzone Classico

Ham, funghi, ricotta sarda, mozzarella and tomato ♦ Pairs with Frappato

19

VE L

Verduretti

Grilled aubergine, courgette and artichokes with buffalo mozzarella and tomato ♦ Pairs with Gavi di Gavi

18

VE E L

Fiorentina

Spinach, organic egg and parmesan with tomato and mozzarella ♦ Pairs with Nuragus di Cagliari

18

L

Toscana

Tuscan sausage, rocket and chilli with buffalo mozzarella, parmesan and tomato ♦ Pairs with Primitivo Passarano

18

L

Napolitana

Anchovies, capers and olives with wild oregano, mozzarella and tomato ♦ Pairs with Vermentino di Sardegna

18

L

Capricciosa

Ham, artichokes and olives with mozzarella and mushrooms ♦ Pairs with Gavi di Gavi

18

L

N'duja e salsiccia

Spicy Calabrian n'duja and Tuscan sausage with buffalo mozzarella and tomato ♦ Pairs with Primitivo Passarano

18

L

Pepperoni

Spicy pepperoni with mozzarella and tomato ♦ Pairs with Primitivo Passarano

16

AGGIUNTE / ADD ONS

Burrata 4 · 3 each — Mozzarella di bufala · Funghi · Prosciutto cotto · Prosciutto toscano · Prosciutto di Parma · Beef bresaola ·

Salami piccante · Spianata · N'duja · Tuscan sausage · Pork sausage · Callipo tuna · Truffle cream

2 each — Gorgonzola · Pecorino · Taleggio · Parmesan · Ricotta sarda · Artichokes · Aubergine · Courgette · Spinach · Red onion · Capers ·

Olives · Garlic · Anchovies · Rocket · Chilli · Egg

Love our pane guttiau? Take a pack home 13 · Our extra-virgin olive oil 35

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