

menu

Water 1Lt2.2

Handmade Breadper person / 1.8

ANTIPASTI

Focaccia con Stracciatella homemade focaccia, taralli, rosemary, olive paste, tomato sauce, stracciatella	11
Tartare Tonnato beef, tuna mayonnaise, fried capers, hazelnuts, pickled onion, bread chips	16
Arancini rice croquettes with guanciale, tomato sauce, cacio e pepe foam, tomato tartare and parsley powder	11
Pappa al Pomodoro con Burrata burrata, homemade tomato sauce with bread, basil	11
Nduja e Calamari sauteed squid, spicy sauce, smoked pancetta, pecorino cream	14
Carpaccio di Manzo veal slices, pecorino, lemon mayonnaise, rocket, hazelnut, truffle, potato chips	16
Selection of Salumi & Formaggi	18

INSALATE

Arcobaleno green salad, beetroots, caramelized caprino cheese, walnuts, raspberries, aged balsamic vinegar dressing	13
Insalata di Pollo chicken with guanciale powder, iceberg, corn, smoked pancetta, parmesan cream, pine seeds, anchovies dressing	14
Giardino con Prosciutto seasonal green salad, San Daniele prosciutto, mozzarella di bufala, lemon dressing with honey, peanut, seasonal fruits	15
Caprese Cuore di Bue cherry tomatoes, mozzarella di bufala, basil pesto	14

PIZZA

Margherita mozzarella fior di latte, tomato sauce, pecorino, basil + buratta	11 + 3
Amatriciana mozzarella fior di latte, tomato sauce, guanciale, pecorino, onion, chili, parsley	13
Piccante tomato sauce, spianata piccante, stracciatella, tarragon, lemon zest	15
Prosciutto mozzarella fior di latte, tomato sauce, prosciutto San Daniele, rocket, parmesan flakes	15
Prosciutto Cotto mozzarella fior di latte, tomato sauce, pecorino, boiled prosciutto, basil	15
Melanzana pecorino, tomato sauce, eggplant, caprini, crispy onion	12
Napoletana tomato sauce, garlic, oregano, capers, basil	11
Bianca mozzarella fior di latte, bianca cream, garlic cream, mushrooms, chives, truffle oil + fresh truffle	14 + 5
Mortadella è Pistacchio mozzarella fior di latte, cream cheese, mortadella, basil pesto, peanut	15
Quattro Formaggi è Pera pear slices, fior di latte, parmesan, pecorino, gorgonzola, walnut	13

RISOTTI

Risotto Pisello pancetta, peas, parmesan, roasted pine seeds	14
Risotto Funghi black truffle cream, parsley, pecorino romano, king mushrooms, grilled bread flakes + fresh truffle	15 + 3



PRIMI PIATTI

Spaghetti alla Chitarra Cacio e Pepe pecorino, pepper	12
Lasagna alla Bolognese veal ragout, parmesan cream, tomato tartare, basil oil	14
Vegan Lasagna minced soya and mushrooms, almond bechamel, napoli sauce	14
Paccheri Carbonara egg yolk, parmesan, pecorino, guanciale, pepper, chives	13
Spaghetti Amatriciana tomato sauce, peperoncino, guanciale, parsley, pecorino romano	13
Casarecce Pollo e Funghi chicken, mushrooms, sun-dried tomato, garlic, parsley, lemon	14
Pappardelle con Gamberi shrimp carpaccio, bisque, broccoli, red pepper, estragon, sauteed shrimp	15
Rigatoni Pomodoro e Basilico rigatoni with tomato sauce, basil pesto, stracciatella, cherry tomatoes	13
Gnocchi con Guance di Vitello potato gnocchi in pecorino sardo cream, slow cooked veal in red wine, lemon zest	17

SECONDI PIATTI

Cotoletta alla Milanese paneed veal, potato salad, rocket	25
Tagliata di Manzo black angus, onion, crushed baby potatoes, chives mayonnaise	32
Branzino Inverno sea bass fillet, asparagus, cauliflower puree, lemon fish sauce, beetroots	19
Pollo free range chicken, grilled sweet potato, broccoli, mushrooms, pecorino cream	17

vegan • The oil we use is extra virgin olive oil. • Our shrimps are frozen. • Please inform our staff of any allergies or dietary restrictions • The customer is not obliged to pay if he/she does not receive the notice of payment (receipt/invoice). • Luma is obliged to have pre-printed complaint forms in a special place next to the entrance/exit, for any complaint the costumer has. • Prices include all legal charges (vat and municipal tax)

Person responsible upon market inspection: Kostas Papadopoulos

wine



SPARKLING

Glera Prosecco, Martini — Italy	26
Moscato D’asti, Manfredi — Piedmont, Italy	26
Moscato • Brachetto Truffle Hunter, Bosio — Italy	27

WHITE

- FRESH & AROMATIC**

Sauvignon Blanc • Asyrtiko Techni Alipias, Techí Oinou — Drama	32
Sauvignon Blanc Wild Rock — New Zealand	35
Inzolia • Catarrato • Grecianico • Chardonnay Regaleali Bianco, Tasca d’Almerita — Sicilia, Italy	35
Moscato Moscato Aspro — EOS Samou, Samos	27
Viura Andarin — Spain	31
Kidonitsa • Asyrtiko Dialogos, Dio Ipsi Estate — Messinia	36
Sauvignon Blanc Vette, Tenuta San Leonardo Trentino — Italy	41
- FATTY**

Malagouzia Malagouzia, Vourvoukelis Estate — Avdira, Xanthi	36
Aidani • Asyrtiko • Vidiano • Malagouzia Blanc de Coteaux, Thymiopoulos — Naousa	59
Viogner Viogner, Ktima Gerovassiliou — Epanomi	42
Riesling Reserve, Gustave Lorentz — Alsace, France	38
Chardonnay Chrysampelo, Lantides — Nemea	26
Asyrtiko Navitas — Pieria	39
- BARREL**

Savvatio Phenomena, Markou — Markopoulos Attica	39
Chardonnay Lapis Luna — California, USA	41

ROSE

- LIGHT & FRUITY**

Grenache • Agiorgitiko • Syrah Nautilus, La Tour Melas — Fthiotida	28
Moscato Spinás • Liatiko • Kotsifali Venerata, Idaia — Crete	29
Sauvignon Blanc • Mouhtaro Amuse, Mussés Estate — Viotia	36
Cabernet Sauvignon • Cinsault • Grenache Rouge Routas, Chateau Routas — Provence, France	34
- CULINARY**

Merlot • Cabernet Sauvignon Clarendelle Rosé by Haut Brion, Clarence Dillon Bordeaux, France	42
Xinomavro Rosé de Xinomavro, Thymiopoulos — Naousa	33
Cabernet Sauvignon • Agiorgitiko Granatus, Papagiannakos — Markopoulos Attica	32

RED

- FINE & EASY GOING**

Merlot Bicicleta, Cono Sur — Central Valley, Chile	28
Sangiovese • Merlot • Canaiolo Ricasoli Chianti, Cantina Barone Rica — Toscana, Italy	31
Pignolo Reguta — Friuli, Italy	34
Xinomavro Naoussa, Diamantakos — PDO Naousa	42
Corvina • Corvinone • Rondinella Valpolicella Superiore, Zenato — Veneto, Italy	38
Grenache • Mourvedre • Syrah Côtes du Rhône, Domaine de la Solitude — Rhône Valley, France	36
- EXUBERANT & RICH**

Malbec Catena Malbec, Bodegas Catena Zapata — Mendoza, Argentina	41
Zinfandel Lapis Luna Zinfandel — California, USA	42
Nebbiolo Barolo, Massolino — Piedmont, Italy	75
Sangiovese Brunello di Montalcino, Altesino — Toscana, Italy	85
Cabernet • Merlot • Agiorgitiko Cuvée Lantides — Nemea	36

DESSERT

- Asyrtiko • Aidani**
Vinsanto, Santo Wines — Santorini 60 || **Verduzzo** Reguta — Friuli, Italy | 35 |

BY THE GLASS

- WHITE**

Chardonnay Chrysampelo Lantides	6.5
Sauvignon Blanc Wild Rock	8
Malagouzia Malagouzia, Vourvoukelis Estate	8.5
Moscato Moscato Aspro	6.5
- ROSE**

Grenache • Agiorgitiko • Syrah Nautilus, La Tour Melas	7
Sauvignon Blanc • Mouhtaro Amuse, Mussés Estate	8.5
Xinomavro Rosé de Xinomavro, Thymiopoulos	8
- RED**

Pignolo Reguta	7.5
Sangiovese • Merlot • Canaiolo Ricasoli Chianti, Cantina Barone Rica	7
Corvina • Corvinone • Rondinella Valpolicella Superiore, Zenato	8.5
- DESSERT**

Verduzzo Reguta	7.5
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beers

STELLA ARTOIS

Stella Artois Draught	400ml	5.5
Franziskaner	500ml	7
Lefe Brune	330ml	7.5
Lefe Blonde	330ml	7.5
Stella Artois 0%	330ml	5

cocktails

- Limoncello Spritz**
limoncello, prosecco, soda 9 || **Rose Spritz** truffle hunter rose wine, prosecco, orange bitters | 9 |
| **Hugo Spritz** st.germain, prosecco, soda water, basil leaves | 9 |
| **Italian Smash** bombay sapphire gin, limoncello, lemon juice, basil leaves | 10 |
| **Italian Riviera** aperol, italicus, mastiha, lime, 3cents grapefruit soda | 10 |
| **Mezcalita** cazadores tequila blanco / reposado mix, mezcal, cointreau blood orange, agave, firewater, lime | 10 |
| **Mocktail** tanqueray 0%, lime, peach syrup, martini vibrante | 9 |
| **DRINKS** | 8 – 15 |