

menu

Water 1Lt2.5

Handmade Breadper person / 2

ANTIPASTI

Focaccia con Stracciatella luma focaccia, taralli, rosemary, cherry tomatoes, olive, tomato sauce, stracciatella	11
Tartare Tonnato veal, tuna mayonnaise, fried capers, hazelnuts, pickled onion, bread chips	17
Arancini al Gamberetti rice croquettes with shrimps, asparagus, pepper, lemon mayonnaise, shrimp, lemon, roasted tomato cream	12
Caponata slow cooked aubergine, fennel seed, cherry tomatoes, olives, stracciatella, fresh basil, roasted pine seeds	12
Crudo di Pesce sea bream in citrus dressing, seasonal fruit, corn, onion pickles, chili pepper, olive oil	17
Pappa al Pomodoro con Burrata burrata, homemade tomato sauce with bread, basil	11
Carpaccio di Manzo veal slices, pecorino, lemon mayonnaise, rocket, hazelnut, truffle, potato chips	17
Selection of Salumi & Formaggi	19

INSALATE

Panzanella cherry tomatoes, cucumber pickle, mozzarella bocconcini, caper, onion pickle, pepper, crouton, olives, fresh oregano	13
Insalata di Pollo chicken with guanciale powder, iceberg, corn, smoked pancetta, parmesan cream, pine seeds, anchovies dressing	15
Giardino con Prosciutto seasonal green salad, San Daniele prosciutto, mozzarella di bufala, lemon dressing with honey, peanut, seasonal fruits	16
Caprese pink tomato, mozzarella di bufala, basil pesto	14

PIZZA

Margherita mozzarella fior di latte, tomato sauce, pecorino, basil	11
+ burrata	+ 3
Amatriciana mozzarella fior di latte, tomato sauce, guanciale, pecorino, onion, chili, parsley	14
Piccante tomato sauce, spianata piccante, stracciatella, jalapeño pepper, tarragon, lemon zest	15
Prosciutto mozzarella fior di latte, tomato sauce San Daniele prosciutto, rocket, parmesan flakes	16
Prosciutto Cotto mozzarella fior di latte, tomato sauce, pecorino, prosciutto cotto, basil	14
Napoletana tomato sauce, garlic,oregano, caper, basil	10
Bianca mozzarella fior di latte, bianca cream, garlic cream, mushrooms, chives, truffle oil	14
+ fresh truffle	+ 5
Mortadella è Pistachio mozzarella fior di latte, cream cheese, mortadella, basil pesto, pistachio	16
Quattro Formaggi è Pera pear slices, mozzarella, parmesan, pecorino, gorgonzola, walnut	13

RISOTTI

Risotto Romesco e Calamari grilled calamari, pepper sauce, basil pesto, olives, cherry tomatoes, pangrattato, lemon zest	16
Risotto Funghi black truffle cream, parsley, pecorino Romano, king mushrooms, fried bread flakes	15
+ fresh truffle	+ 5



PRIMI PIATTI

Pappardelle con Gamberi shrimp carpaccio, bisque, broccoli, red pepper, tarragon, sauteed shrimps	16
Rigatoni Pomodoro e Basilico tomato sauce, basil pesto, stracciatella, cherry tomatoes	13
Spaghetti al Limone e Pesce lemon butter sauce, sea bass, garlic, peperoncino, parsley powder	17
Spaghetti alla Chitarra Cacio e Pepe pecorino, pepper	13
Lasagna alla Bolognese veal ragu, 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	14
Spaghetti Amatriciana tomato sauce, peperoncino, guanciale, parsley, pecorino romano	13
Casarecce Pollo e Funghi chicken, mushrooms, sundried tomato, garlic, parsley, lemon	14

SECONDI PIATTI

Cotoletta alla Milanese breaded calf, potato salad, rocket	26
Tagliata di Manzo black angus, onion, crushed baby potatoes, chives mayonnaise	32
Tagliata di Secreto Iberico pork iberico, lemon sauteed mushrooms, grilled corn, spicy thyme honey	26
Pollo Grigliato grilled chicken fillet, grilled potatoes with lemon puree, thyme lemon dressing	17
Pesce grilled sea bass flavoured with gralic and lemon, carrot puree, cardamom, asparagus, caper, gremolata	22

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



SPARKLING

Glera Prosecco, Martini — Italy	7 — 28
Moscato D’asti, Manfredi — Italy	7 — 28
Moscato • Brachetto Truffle Hunter, Bosio — Italy	7 — 28

WHITE

• FRESH & AROMATIC	
Sauvignon Blanc • Assyrtiko Techni Alypias, Wine Art Estate — Drama	34
Sauvignon Blanc Wild Rock — New Zealand	35
Inzolia • Catarrato • Grecianico • Chardonnay Regaleali Bianco, Tasca d’Almerita — Sicilia, Italy	35
Kydonitsa • Assyrtiko Dialogos, Dyo Ipsi Estate — Messinia	36
Pinot Gris Tiritiri, Neudorf— New Zealand	42
Gewürztraminer Falcata, Pago Casa Gran — Valencia	30
Pinot Grigio Santa Margherita, DOC Valdadige — Italy	34
• FATTY	
Malagouzia Malagouzia, Vourvoukelis — Xanthi	36
Aidani • Assyrtiko • Vidiano • Malagouzia Blanc de Coteaux, Thymiopoulos — Naousa	59
Riesling Pegasus Bay Canterbury — New Zealand	44
Chardonnay Chrisampelo, Lantides — Nemea	27
Sauvignon Blanc Amayna, Garcés Silva — Chile	42
• BAREL	
Chardonnay Catena, Catena Zapata Mendoza — Argentina	38
Assyrtiko Idisma Drios, Wine Art Estate — Drama	39
Viognier Viogner, Gerovassiliou — Epanomi	42

ROSE

• LIGHT & FRUITY	
Grenache • Agiorgitiko • Syrah Nautilus, La Tour Melas — Fthiotida	28
Moschoudi • Merlot • Syrah • Assyrtiko Papargyriou Rose, Papargyriou — Korinthia	30
Sauvignon Blanc • Mouchtaro Amuse, Musses Estate — Viotia	36
Cabernet Sauvignon • Cinsault • Grenache Rouge Routas, Château Routas — France	34
Kotsifali Psithiros Rose, Silva Daskalaki — Crete	31
• CULINARY	
Merlot • Cabernet Sauvignon Clarendelle Rosé by Haut Brion, Clarence Dillon — France	42
Xinomavro Rosé de Xinomavro, Thymiopoulos — Naousa	33
Mandilaria • Assyrtiko Terra Nera Rose, Artemis Karamolegos — Santorini	30

RED

• FINE & EASY GOING	
Sangiovese Chianti Classico Brolio, Cantine Barone Ricasoli — Italy	44
Merlot Bicicleta, Cono Sur — Chile	28
Pignolo Reguta — Italy	34
Xinomavro Earth and Sky, Thymiopoulos — Naousa	41
Corvina • Corvinone • Rondinella Valpolicella Superiore, Zenato — Italy	38
Grenache • Mourvedre • Syrah Côtes du Rhône, Domaine de la Solitude — France	36
• EXUBERANT & RICH	
Zinfandel Lapis Luna Zinfandel — California	42
Nebbiolo Barolo Massolino — Italy	75
Sangiovese Brunello di Montalcino Altesino — Italy	85

DESSERT

Assyrtiko • Aidani Vinsanto, Santo Wines — Santorini	75ml	12 — 60
Verduzzo Reguta — Italy	150ml	8.5 — 35

BY THE GLASS

• WHITE	
Chardonnay Chrisampelo, Lantides	7
Gewürztraminer Falcata, Pago Casa Gran	7
Sauvignon Blanc Wild Rock	8
Assyrtiko Idisma Drios, Wine Art Estate	9
• ROSE	
Grenache • Agiorgitiko • Syrah Nautilus, La Tour Melas	7
Xinomavro Rosé de Xinomavro, Thymiopoulos	8
Sauvignon Blanc • Mouchtaro Amuse, Musses Estate	8.5
• RED	
Merlot Bicicleta, Cono Sur	7
Pignolo Reguta	8
Sangiovese Brolio Chianti Classico, Cantine Barone Ricasoli	10



Stella Artois Draught	400ml	5.5
Franziskaner	500ml	7
Estrella Inedit	750ml	20
Lefe Brune	330ml	7.5
Lefe Blonde	330ml	7.5
Stella Artois 0%	330ml	5



Limoncello Spritz limoncello, lemon, prosecco, soda	9
Rose Spritz truffle hunter rose wine, prosecco, orange bitters	9
Hugo Spritz st.germain, prosecco, soda water, basil leaves	9
Negroni bombay sapphire gin, campari, antica formula, orange bitter	10
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
SOFT DRINKS	3.5