

Vegetarian starters

Parmigiana 3.0 Slices of fried aubergine breaded at panko, with stracciatella, tomato confit, basil perlage reduction of grana	€ 12,00
L'Uovo Oggi Poached egg on a bed of chicory with cream of pecorino, truffle oil	€ 10,00
Caponata Siciliana Aubergine, peppers, onion, pine nuts, raisin, mint, all cooked in sweet and sour	€ 12,00

Fish starters

Salsedine Cutting board of raw fish* of the day, fish tartar*, crustaceans^, molluscs, served with various home made perfumes of our alambic	€ 35,00
Moon Raw fish* tartar of the day with parsley, chocolate from modica and orange gelee	€ 18,00
Pizzico Raw scampi^ marinated with lemon, black pepper in large grains, lime peel	€ 25,00
Re dei Mari Red tuna* tartar, on reduction of peppers, mint leaves, sweet and sour onion and crunchy pine nuts	€ 20,00
Caponata di Mare Fried aubergine and peppers with onion in sweet and sour, mussels, pieces of swordfish or tuna^, shrimps	€ 18,00

Meat starters

Tartare Moon Sicilian scottona beef* with mustard, raisin, chocolate from modica, red onion marinated in vinegar mixed sprouts	€ 18,00
Icaro Slices of bread with oregano with strips of iberian pluma with bbq sauce	€ 18,00

First courses

Meno '900 Spaghetti from gragnano with sicilian red shrimp, with stracciatella of bufala and pistachio d.o.p. Bronte	€ 22,00
Non c'è Scampo Linguine from gragnano with shrimps^, crustacean bisque, sicilian red tomatoes, fresh mint	€ 25,00
Riccio al chiaro di Luna Spaghetti from gragnano with curly pulp*, with a slight hint of parsley, lemon peel, red chilli pepper	€ 25,00
Aragosta Linguine from gragnano with red lobster^, crustacean bisque, fresh mint, sicilian red tomatoes	€ 28,00

Sirena dello Ionio Pacchero from gragnano with pieces of cooked tuna^, fried aubergines, sicilian red and yellow tomatoes fresh mint	€ 23,00
Nero di Luna Linguina from gragnano with cuttlefish ink, fresh ricotta cheese, parsley	€ 23,00
Mare Nostrum Acquerello rice with cooked squid to the taste (black olives, pine nuts, mint, tomato sauce), reduction of parsley perlage of basil	€ 23,00
Sarda e Finocchietto Penne from gragnano, pesto of wild fennel, sardines*, pine nuts, raisin	€ 20,00

Second courses of fish

Tocco di Mare Pieces of fish of the day (sea bass, snapper, tub gurnard, sea bram) cooked in sea stew, sicilian yellow tomato parsley, oregano	€ 22,00
Sfera di Sarda Sphere of beccafico sardine^ stuffed with crumb, raisin, onion, breadcrumbs in sweet and sour served on a bed of sicilian orange sauce	€ 20,00
Tonno Subito Sliced of red tuna* with seeds, red onion in sweet and sour, herbal mayonnaise and summer salad	€ 25,00
Spada Antica Catania Piece of cooked swordfish with sicilian red tomatoes, capers, pine nuts, raisin, tomato sauce, olives garnished with seasonal sprouts	€ 23,00
Catalana Cooked lobster* in its bisque, with catalana sauce (celery, sicilian red tomato, tomato sauce carrots, olives)	€ 28,00
80 Triglie Red mullet stuffed with aubergine cream cooked at low temperature on a bed of sicilian caponata and parsley sauce	€ 22,00
Sono Fritto Prawns* with various shades of baked and fried pastry of flavored panko and misted with a variety of acqua mirabilis	€ 20,00

Second courses of meat

Iberico Iberian pluma fillet cooked for 12 hours at low temperature, massaged with honey mustard and seasonal herbs marinated in sicilian red wine, served with vegetables of summer season	€ 23,00
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Side dishes

Grandma's salad Cherry salad with raw onion and salted ricotta cheese	€ 7,00
Misticanza Mix of fresh seasonal vegetables	€ 6,00

Every dish served with raw fish is blasted for health issues.
The first courses can have the gluten-free variation

Covered € 3,50

* blast-frozen product ^ frozen product on board

Desserts

Cannolo Moon € 8,00

Sicilian Cannolo With Fresh Ricotta, Chocolate Flakes And Bronte Pistachio

Nuvola Moon € 8,00

Soft Mousse Of Fresh Ricotta, Whipped At The Moment And Served With Bronte Dop Pistachio Grains, Chocolate From Modica Grated And Garnished With Berries

Cheesecake Moon Chocolate € 9,00

Artisanally Created With Different Varieties Of Topping Chocolate

Cheesecake Moon Berries € 9,00

Artisanally Created With Different Varieties Of Topping Berries

Cheesecake Moon Nutella € 9,00

Artisanally Created With Different Varieties Of Topping Nutella

Cheesecake Moon Pistachio € 9,00

Artisanally Created With Different Varieties Of Topping Pistachio

Essence Moon € 9,00

Soft sponge cake garnished with cream Chantilly, pistachio from Bronte D.O.P. In grain surrounded with berries

Sfera di gelato Cioccolato € 7,00

Homemade chocolate flavored ice cream

Sfera di gelato Fragola € 7,00

Strawberry flavored ice cream

Sfera di gelato Limone € 7,00

Homemade lemon flavored ice cream

Sfera di gelato Pistacchio € 7,00

Homemade pistachio flavored ice cream

The logo for MOON is displayed in a bold, black, sans-serif font. The word 'MOON' is written in all caps. The letters 'O' and 'O' are stylized, with the top curves of the letters overlapping each other. The letters 'M', 'U', and 'N' are also bold and blocky, with the 'U' having a distinctive shape with a vertical line on its right side.