





Every act is a choice.

Within the simple act of daily nourishment lies something greater: a way of inhabiting the world, of entering into relationship.

The choice of food conceals a political and metaphysical vision of life.

LUNA is born from this gaze.

From a path that began with FARO, the first specialty coffee shop in Rome, and moved through ALIENA, our artisanal roastery, which selects coffees from specialty supply chains and forges bonds with people from distant worlds.

LUNA is not a place, but an invitation: to rediscover the agricultural meaning of food, to perceive nuance, to come back to presence.

Eating and drinking become acts of daily revolution - and, in the age of vast technology - of personal evolution.



SHOT! DOUBLE 8 ONLY

SUGAR!

TRY WITHOUT



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- → Espresso
- → Americano Full Espresso served over 150ml of microfiltered water at 70°C
- → Cappuccino / Maxi Cappuccino Organic Milk/Oat/Almond/Coconut

→ V60	
Iced Latte Organic Milk/Oat/Almond/Coconut	5
Batch Brew ► ASK FOR TODAY'S COFFEES	5.
Cold Brew "Tesseract" Aliena	5.
■ NO/COFFEE	
Matcha Latte "Michi Amsterdam"	5
Chai Latte	5
• TEAS/INFUSIONS	
Black tea/Green tea	4.
Herbal infusion	6
Chamomile	3.

Microfiltered Water

BEVANDE

Juice extract

Kombucha "Laverve"

Fresh Orange juice / Homemade Lemonade

Beer & Wine ▶ ASK THE STAFF

5.5

4.5

5





## **▼** BAKERY

We carefully select our ingredients, just as we do with coffee. Flour is from "Mulino Sobrino", organic since 1993 and the centrifuged butter, French-style but from Italian mountain pastures, comes from Giovale farm owned by "Beppe e i Suoi Formaggi".

Our artisanal production is varied—below you'll find just our best-sellers.



## Pain Suisse

4.5

Made with Bagai 72% Ecuador Los Rios chocolate and custard



3.5

The classic Roman Maritozzo—made with organic ingredients



5.5

Ask the staff for this month's filling

## **Full Moon**

4.5

A Kouign—Amann—our way



## This Week's Specials

Every week we offer something new sweet and savouries

► ASK THE STAFF FOR DETAILS

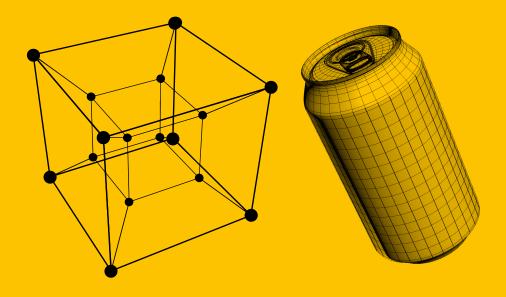
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SPECIALS
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STAFF
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# ALL BREAD IS HOMEMADE

■ ALL DAY MEAL FROM 9:00 AM TO 4:00 PM	
Ham & Cheese Toast Herb-roasted pork shoulder and "Azienda Agricola Le Starze" mozzarella (1.3.7)	13
Grilled Cheese Cow's milk cheese, kimchi, and hard-boiled eggs from "Fattoria Pulicaro" (1.3.4.6.7)	15
Fried eggs with brioche, black beans & aged cheddar (1.3.7)	17
"Re Norcino" sausages, mashed potatoes, gravy sauce and grilled seasonal vegetables	18
BREAKFAST MEAL FROM 9:00 AM TO 12:30 PM	
"Faraoni Farm" yogurt, homemade granola, poached fruit & honey (1.7.8)	10
Scrambled eggs with brioche, asparagus & Parmigiano Reggiano (1.3.7)	16
Moon/Benedict Eggs Monkey bread, glazed bacon from "Bottega Roccia", spinach, and hollandaise sauce (1.3.7.10)	18
■ LUNCH MEAL FROM 12:30 PM TO 4:00 PM	
Poached Chicken with curry gravy sauce, cinnamon pilaf rice and toasted cashews (1.7.8)	18
Grilled Scottish Salmon with caper beurre blanc and roasted seasonal vegetables (4.7.12)	22
French Fries with dill mayo (3.6)	7
Pickled vegetable (12)	9
▲ Bread 3 • Extra Virgin olive oil	2

# **TESSERACT**

## ▲ INTERDIMENSIONAL COLD BREW



Inside every can of Tesseract, there's a journey. We start with Senhor Niquino, our Brazilian ALIENA coffee: a smooth natural, with notes of hazelnut, cocoa, and yellow stone fruit. We cold brew it using Hard Tank technology, for a clean, stable, and intensely aromatic drink.

It's not just a can — it's a portal. Open it. Drink. Slow down. Or speed up. Depends on which universe you're from.

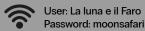












www.lunabyfaro.com www.farorome.com www.caffealiena.com



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The price listed include table service.

ALLERGENS 1. Cereals whit Gluten / 2. Shellfish / 3. Egg / 4. Fish / 5. Peanuts 6. Soy / 7. Milk / 8. Dried fruit / 9. Celery / 10. Mustard / 11. Sesame

12. Sulphites / 13. Lupins / 14. Clams

The authentic taste is born from respect. Respect for the land, for those who work it, for flavors and perceptions which, more than intelligence, make us human.

