



Sole è Luna

PASTA CUCINA

# Menu

DINE IN | TAKEAWAY | FUNCTIONS



Frank Martinez was raised in Myrtleford, Victoria.

He has worked as a chef for over 30 years.

He spent 6 years in Melbourne and 7 years working in London for celebrity chefs Antonio Carluccio (where Jamie Oliver trained) and Aldo Zilli (who Frank ran 3 restaurants for in the heart of Soho).

In 2005 Frank won an award for being in the top 3 for "Best Italian Restaurant in London" and appeared on BBC television and cooking shows.

Whilst travelling in Italy, Frank found the name Sole é Luna, meaning the Sun and the Moon and decided on it as the name for his restaurant.

Sole é Luna opened its doors in October 2008.

The restaurant serves what Frank proudly calls modern Italian dishes with a twist. You can savour the taste of not only everyday Italian favourites but also a few new takes on the traditional.

In 2011 Sole é Luna won the people's choice award at the Alpine Shire Community and Business Awards.

Frank comes from a Mediterranean background; his father is Spanish and his mother Italian. His culinary skills have been highly influenced throughout his travels in Europe and time working in London. He creates modern Italian dishes all made fresh on the premises with passion and his own flair!

## Desserts

### Tiramisu

A sweetened mascarpone cream layered with savoiardi (sponge fingers) soaked in a mixture of coffee and Tia Maria

\$12

### Affogato Café:

Vanilla ice-cream served with an espresso and a shot of Frangelico

\$18

### Vanilla Panna Cotta

Homemade served with berry coulis

\$12

### Lemon Sorbet:

Served with a shot of Limoncello

\$18

Please note that a payment processing fee of 1.65% is added to all credit card payments

# Tasting Plates

**Patatine** \$10  
Chips with spicy mayonnaise

**Insalata** \$10  
Italian mixed salad

**Pane** \$10  
Bread with rosemary salt and balsamic olive oil

**Bruschetta** \$15  
4 slices of bread with tomato garlic, onion, basil & extra virgin olive oil

**Verdura alla griglia** \$15  
Chargrilled vegetables marinated in herbs, garlic, olive oil, fetta

**Arancini** \$15  
4 arborio rice balls with bolognese and four cheese sauce

**Calamari** \$15  
8 rings lightly fried, served with lemon, tartare sauce

## Kids Menu \$16

Shell Pasta w/ Napoli Sauce

Nuggets and Chips

Spaghetti Bolognese

Calamari and Chips

All kids meals include a serve of vanilla ice-cream



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# Pasta \$25

**Spaghetti Bolognese**  
Beef mince and Napoli

**Spaghetti Napoli**  
Tomato and basil (V)

**Lasagne**  
Homemade beef lasagne made with fresh pasta and Bolognese sauce

# Pasta \$30

**Tagliatelle Wild Mushroom**  
Homemade tagliatelle with 5 varieties of mushroom, cream, porcini & mascarpone puree served in a parmesan basket & drizzled with truffle oil (V)

**Pappardelle Beef**  
Homemade strips of fresh pasta with a tomato base slow cooked Black Angus ragu enriched with red wine and garnished with parmesan shavings

**Linguini Marinara**  
A mix of seafood including barramundi, prawns, scallops, calamari, mussels with white wine, chilli, garlic and a touch of Napoli sauce

**Fettucine Carbonara**  
Bacon, prosciutto, egg, parmesan, onion, cracked pepper & a touch of cream

**Penne Chicken**  
Chicken, homemade basil pesto, grilled zucchini and sun-dried tomato (VO)

**Orecchiette Pork Meatballs**  
Ear shaped pasta served with pine nuts and raisins in a Napoli sauce

**Gnocchi Sicilian**  
Homemade potato gnocchi, olives, capers, salami, chilli, garlic & Napoli sauce (VO)

**Gnocchi Napoli**  
Homemade potato gnocchi, Napoli sauce and parmesan shavings (V)

**Gnocchi Bolognese**  
Homemade potato gnocchi, Bolognese sauce and parmesan shavings

**Mushroom Risotto**  
Arborio rice, a selection of 5 mushrooms, truffle oil and parmesan shavings (V)

**Chicken Risotto**  
Arborio rice, chicken, asparagus, homemade pesto and sundried tomato

## Pasta Mista \$80

### 3 Pastas on a Platter

Choose any 3 of the above pasta dishes, served on a platter for sharing

Daily Specials Beyond Pasta Available

(GF) Gluten free pasta option available (DF) options available  
(V) Vegetarian (VO) Vegetarian Option

Please discuss any dietary requirements with staff before placing your order



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Tuesday to Saturday  
5pm till late  
Friday lunch  
11:30am to 2:30pm

Extended hours during the holidays.  
Other times may be available for bookings.

Instagram @sole\_e\_luna\_bright  
Facebook @Sole E Luna



#### PLEASE NOTE

Available for Functions, Special occasions or Events  
We are only taking bookings for 8 or more guests and private functions

