

## Da Stuzzicare

### Bruschette

**Classica** € 6.50

Tomatoes, onion and herbs

**Olive** € 7.00

Cailletier olives, tomatoes, onion and herbs

**Puttanesca** € 7.50

Anchovies, chili, tomatoes, onions, garlic confit, capers and herbs

**Formaggio** € 8.00

Tomatoes, onion, herbs and mozzarella Fior di Latte

### Le Patate

**Fior di Zucca in Pastella** € 7.00

Sautéed potatoes, tempura fried courgette flower filled with anchovies and mozzarella Fior di Latte

**Salsiccia** € 9.00

Sautéed potatoes and Neapolitan Sausage

**Patatine Saute** € 4.50

Sauté potatoes with garlic confit and thyme

**Fritte** € 3.00

Potato fries

### Involtini

**Parmigiana** € 9.50

Aubergine, tomatoes and mozzarella Fior di Latte

**Salsiccia e Melanzane** €10.50

Sausage, aubergine and mozzarella Fior di Latte

## PIZZE

### Panzerotti (Le Fritte)

**Napoli** € 9.00

Smoked ham and mozzarella Fior di Latte

**Roma** €10.50

Spianata Romana cherry tomatoes, basil and mozzarella Fior di Latte

**Puglia** € 8.50

Tomato sauce, basil and mozzarella Fior di Latte

### Le Classiche

**Margherita** €10.00

Tomato sauce, mozzarella bocconcini, EVO oil and basil

**Tonno** €11.50

Tomato sauce, tuna in oil, onions, Cailletier olives, EVO oil

**Marinara** € 8.00

Tomato sauce, garlic confit, EVO oil and basil

**Capricciosa** €12.50

Tomato sauce, mozzarella Fior di Latte, mushrooms, ham, Cailletier olives, artichokes, hardboiled egg, EVO oil

**Norma** €13.00

Tomato sauce, mozzarella Fior di Latte, fried aubergines, salted ricotta, EVO oil and basil

**Diavola** €12.50

Tomato sauce, mozzarella Fior di Latte, Spianata Romana, EVO oil

### Le Bianche

**Friarielli e Salsiccia** €12.00

Turnip greens, Neapolitan sausage, mozzarella Fior di Latte

**Ella di Parma** €12.00

Buffalo mozzarella, Parma ham, cherry tomatoes, rocket leaves, Parmesan cheese, EVO oil and basil

**Funghi e Più** €13.00

Mushroom and truffle cream, mozzarella Fior di Latte, field mushrooms, ham

**Quattro Formaggi** €12.50

Mozzarella Fior di Latte, Provolone, Scamorza and Parmesan cheese

**Pop-pollo** €11.50

Mozzarella Fior di Latte, sweetcorn, capsicum chicken pops

**Wurstel e Patatine** €11.50

Mozzarella Fior di Latte, Wudy sausage, potato fries

### Le Speciali

**Carboizza** €13.50

Mozzarella Fior di Latte, Carbonara sauce mix, cured pork cheeks, dusted with pecorino cheese

**Reggio** €12.00

Mozzarella Fior di Latte, cherry tomatoes, artichokes, capsicums and onions

### Le Speciali Cont....

**Sfiziosa Mare** €14.50

Tomato sauce, prawns, cottage cheese, asparagus

**Maltese** €12.50

Tomato sauce, mozzarella Fior di Latte, local sausage, onion, cheeselet, Cailletier olives and caponata

**Ortolana** €12.00

Pesto, capsicums, aubergines, cherry tomatoes, mushrooms, roasted pine nuts

### Le Gourmet

**Lubelli** €12.50

Tomato sauce, mozzarella buffalo, ricotta, tomato, onion and olive mix, drizzled with EVO oil

**Pizzone** €15.00

Homemade pistachio cream, mozzarella Fior di Latte, mortadella, mozzarella bocconcini, roasted pistachios

**Golosa** €12.50

Scamorza cheese, potatoes, pancetta copata, caramelized onions

**Del Carmine** €14.50

Truffle cream, mozzarella bocconcini, cherry tomatoes, Italian sausage, Culatello di Zibello, cream cheese

**Na-Po** €13.00

Sundried tomato pesto, buffalo mozzarella, cherry tomatoes, salami Napoli, Parmesan cheese shavings

**Bosco** €14.50

Mushroom and truffle cream, mozzarella Fior di Latte, cured pork cheek

### Tronchetti Creative Lubelli 100%

*Tra Amici - To Share*

**Victoria** €22.00

Mozzarella Fior di Latte, aubergine, asparagus, cherry tomatoes, mushrooms, finished with a sundried tomato pesto  
Complimented with selection of cheeses

**Valtellina** €24.00

Scamorza, mozzarella Fior di Latte, onion and fig marmalade, Roasted pine nuts  
Complimented with sliced Parma ham, Pancetta coppata, spianata Romana and salami Napoli

**Bellini** €26.00

Mozzarella Fior di Latte, mushrooms, truffle cream, rocket leaves, cherry tomatoes, Parmesan cheese shavings  
Complimented with culatello di zibello, mortadella, provolone, Parmesan and Pecorino cheese, finished with honey

**Fiume** €23.00

Mozzarella Fior di Latte, asparagus, onions, rocket leaves  
Complimented with cured salmon, keta caviar, capers and cream cheese

### PASTA AL FORNO

**Lasagna** €13.00

Pasta layered with meat ragout, béchamel and cheese

**Rotolo** €12.00

Baked pasta roll with spinach, ricotta and onion, served with tomato sauce

### INSALATE

**Caprese** €12.50

Buffalo mozzarella, marinated tomatoes and basil

**Culatello & Bufala** €13.50

Culatello di zibello salami and buffalo mozzarella with salad

**Carciofata** €12.00

Sautéed Giudia artichokes with lemon, radicchio and spring onions salad, drizzled with balsamic

**Peperonata & Ricotta** €11.00

Roast capsicums, selected herbs, Cailletier olives and tomatoes topped with ricotta cheese and warm focaccia  
Vegan cheese option available

### I DOLCI AL TRANCIO

**Torta al Cioccolato con crema d' Arancia** € 6.00

Chocolate and orange cake

**Pan di spagna ripieno con crema al Cocco e mousse al Mango** € 6.00

Mango and coconut cake

**Torta all' Amaretto e Cioccolata Bianca** € 6.00

Amaretto and milk chocolate cake

**Pan di spagna con mousse al Limone e Cioccolato Fondente** € 6.00

Citrus, cherry and dark chocolate cake

(Allergen Free)

The logo for Lubelli, featuring the brand name in a stylized, orange-colored font with a curved underline beneath the letters.