

## I DOLCI

- Torta al Cioccolato con Crema d'Arancia** €6.50  
Chocolate and orange cake
  - Pan di Spagna con Crema al Cocco e Mousse al Mango** €7.00  
Mango and coconut cake
  - Torta all'Amaretto e Cioccolato Bianco** €7.00  
Amaretto and white chocolate cake
  - Pan di Spagna con Mousse al Limone e Cioccolato Fondente** €6.50  
Citrus, cherry and dark chocolate cake
  - Cannoli Siciliani** €7.00  
Sicilian cannoli with sweet ricotta, chocolate chips and pistachio
  - Scugnizzi Nutella** €6.50  
Fried dough topped up with Nutella and pistachio
  - Gelati e Sorbetti a Scelta**  
Selection of ice-cream and sorbet
- 1 scoop** €2.50    **2 scoops** €4.50    **3 scoops** €6.00

### ALLERGENS

- |                  |                        |                    |               |
|------------------|------------------------|--------------------|---------------|
| <b>Gluten</b>    | <b>Sulphur Dioxide</b> | <b>Soybeans</b>    | <b>Eggs</b>   |
| <b>Lactose</b>   | <b>Peanuts</b>         | <b>Fish</b>        | <b>Nuts</b>   |
| <b>Mushrooms</b> | <b>Molluscs</b>        | <b>Crustaceans</b> | <b>Celery</b> |
| <b>Mustard</b>   |                        |                    |               |

Vegan mozzarella cheese is available

### Plastic-Free

As a part of our continued commitment to be a sustainable restaurant, we are utilizing only recyclable materials including cups, plates, cutlery, and straws.



### Eco-Friendly

At Lubelli, we utilize recycling bins to sort the waste, which in turn helps to save valuable reusable resources and reduces the energy use.



# Lubelli

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# Lubelli

## FOOD MENU



## DA STUZZICARE

### Bruschette

<b>Classica</b> 🍷 🍴 🌿	€6.50
Tomatoes, onion and herbs	
<b>Pacchino</b> 🍷 🍴 🌿	€7.00
Sautéed cherry tomatoes, oregano, basil, garlic confit	
<b>Norvegese</b> 🍷 🍴 🌿	€10.50
Smoked salmon, cream cheese, tomato, herbs	
<b>Funghi</b> 🍷 🍴 🍄	€9.50
Mushroom, truffle cream, Fior di Latte mozzarella, basil	

### Le Patate

<b>Fiori Di Zucca in Pastella</b> 🍷 🍴 🌿	€7.50
Thyme roast potatoes, tempura fried courgette flower filled with anchovies and mozzarella Fior di Latte served with chive and lemon mayo	
<b>Salsiccia</b> 🍷 🍴 🌿	€9.50
Thyme roast potatoes and Neapolitan sausage served with tomato and chili sauce	
<b>Al Forno</b> 🍷 🍴	€4.50
Roast potatoes with garlic confit and thyme	
<b>Fritte</b> 🍷 🍴	€3.50
Potato fries	

### Involtini

<b>Parmigiana</b> 🍷 🍴 🌿	€10.50
Aubergine, tomatoes and mozzarella Fior di Latte	
<b>Prosciutto e Melanzane</b> 🍷 🍴 🌿	€10.50
Smoked ham, aubergine and mozzarella Fior di Latte	

## PIZZE

### Panzerotti (Le Fritte)

<b>Napoli</b> 🍷 🍴 🌿	€12.50
Salami Napoli, ricotta cheese, tomato sauce and mozzarella Fior di Latte	
<b>Calabria</b> 🍷 🍴 🌿	€13.50
Spianata Calabrese, cherry tomatoes, basil and mozzarella Fior di Latte	
<b>Puglia</b> 🍷 🍴	€11.50
Tomato sauce, basil and mozzarella Fior di Latte	
<b>Bronte</b> 🍷 🍴 🍄	€12.50
Pistacchio cream, mortadella and mozzarella Fior di Latte	

### Le Classiche

<b>Margherita</b> 🍷 🍴	€11.50
Tomato sauce, mozzarella Fior di Latte, EVO oil and basil	
<b>Tonno</b> 🍷 🍴 🍄	€12.50
Tomato sauce, mozzarella Fior di Latte, tuna in oil, onions, Kalamata olives, EVO oil	
<b>Marinara</b> 🍷 🍴	€9.50
Tomato sauce, garlic confit, EVO oil and basil	
<b>Capricciosa</b> 🍷 🍴 🍄 🌿	€13.50
Tomato sauce, mozzarella Fior di Latte, mushrooms, ham, Cailletier olives, artichokes, hardboiled egg, EVO oil	
<b>Norma</b> 🍷 🍴 🍄	€13.50
Tomato sauce, mozzarella Fior di Latte, fried aubergines, salted ricotta cheese, EVO oil and basil	
<b>Diavola</b> 🍷 🍴 🍄	€13.50
Tomato sauce, mozzarella Fior di Latte, Spianata Calabrese, EVO oil	

## Le Bianche

<b>Friarielli e Salsiccia</b> 🍷 🍴 🌿	€12.50
Turnip greens, Neapolitan sausage, mozzarella Fior di Latte	
<b>Ella di Parma</b> 🍷 🍴 🌿	€16.00
Mozzarella Fior di Latte, Parma ham, cherry tomatoes, rocket leaves, buffalo mozzarella, Parmesan cheese, EVO oil, and basil	
<b>Funghi e Più</b> 🍷 🍴 🍄	€13.50
Mushroom and truffle cream, mozzarella Fior di Latte, field mushrooms, smoked ham	
<b>Quattro Formaggi</b> 🍷 🍴 🍄	€13.00
Mozzarella Fior di Latte, smoked Scamorza cheese, Gorgonzola, Parmesan cheese and walnuts	
<b>Contadina</b> 🍷 🍴 🌿	€12.50
Mozzarella Fior di Latte, roast potato, onions, cherry tomato, Italian sausage	
<b>Würstel e Patatine</b> 🍷 🍴 🍄	€11.50
Mozzarella Fior di Latte, Wudy sausage, potato fries	

## Le Speciali

<b>Carboizza</b> 🍷 🍴 🍄	€14.00
Mozzarella Fior di Latte, Carbonara sauce mix, cured pork cheeks, dusted with black pepper	
<b>Monti Iblei</b> 🍷 🍴 🍄	€15.50
Mozzarella fior di latte, mushrooms, Parmesan cheese, Italian sausage, herbs	
<b>Sfiziosa Mare</b> 🍷 🍴 🍄	€22.00
Mozzarella Fior di Latte, prawns, smoked salmon, radicchio, buffalo mozzarella	
<b>Maltese</b> 🍷 🍴 🍄	€14.50
Tomato sauce, mozzarella Fior di Latte, local sausage, onion, cheeselet, Kalamata olives, sun-dried tomatoes	
<b>Ortolana</b> 🍷 🍴 🍄	€12.50
Mozzarella Fior di Latte, radicchio, aubergine, courgettes, capsicum, mushrooms	
<b>Lubelli</b> 🍷 🍴	€12.75
Tomato sauce, buffalo mozzarella, ricotta, onion and tomato mix, drizzled with EVO oil	
<b>Pizzone</b> 🍷 🍴 🍄	€16.00
Homemade pistachio cream, mozzarella Fior di Latte, mortadella, mozzarella bocconcini, roasted pistachios	
<b>Golosa</b> 🍷 🍴 🍄	€15.00
Smoked Scamorza cheese, roast potatoes, pancetta coppata, caramelized onions	
<b>Del Carmine</b> 🍷 🍴 🍄	€17.00
Truffle cream, mozzarella bocconcini, cherry tomatoes, Italian sausage, Parma ham, cream cheese	
<b>Na-Po</b> 🍷 🍴 🍄	€14.50
Sundried tomato pesto, mozzarella Fior di Late, cherry tomatoes, salami Napoli, Parmesan cheese shavings	
<b>Calzone Tartufato</b> 🍷 🍴 🍄	€19.00
Closed pizza filled with mozzarella Fior di Latte, truffle cream, mushrooms, served with Parma ham, Parmesan cheese shavings, rocket salad leaves	

## Tranchetti Creative Lubelli 100%

Tra Amici - To share

<b>Victoria</b> 🍷 🍴 🍄 🌿	€24.00
Mozzarella Fior di Latte, aubergine, asparagus, cherry tomatoes, mushrooms, side of honey Complemented with selection of cheeses	
<b>Valtellina</b> 🍷 🍴 🍄	€28.00
Scamorza, mozzarella Fior di Latte, sun-dried tomato pesto, roasted pine nuts Complemented with sliced Parma ham, Pancetta coppata, spianata Calabrese and salami Napoli	
<b>Bellini</b> 🍷 🍴 🍄	€33.00
Mozzarella Fior di Latte, mushrooms, truffle cream, rocket leaves, cherry tomatoes, Parmesan cheese shavings Complemented with Parma ham, mortadella, provolone, Parmesan and pecorino cheese, served with mango chutney	
<b>Fiume</b> 🍷 🍴 🍄	€25.00
Mozzarella Fior di Latte, asparagus, onions, rocket leaves Complemented with cured salmon, keta caviar, capers and cream cheese	

## PASTA AL FORNO

<b>Lasagna</b> 🍷 🍴 🍄	€15.00
Pasta layered with meat ragout, béchamel and cheese	
<b>Rotolo</b> 🍷 🍴 🍄	€12.50
Baked pasta roll with spinach, ricotta and onion, served with tomato sauce	
<b>Medaglione</b> 🍷 🍴 🍄	€13.00
Baked pasta roll with radicchio, caramelised onion, provolone cheese, tomato sauce, basil	

## INSALATE

<b>Caprese</b> 🍷 🍴	€13.50
Buffalo mozzarella, tomatoes and basil, EVO oil	
<b>Prosciutto di Parma e Bufala</b> 🍷 🍴	€14.50
Parma ham and buffalo mozzarella with salad	
<b>Carciofata</b> 🍷 🍴	€12.50
Sautéed Giudia artichokes with lemon, radicchio and spring onion, drizzled with balsamic reduction	
<b>Salmone alla Moda</b> 🍷 🍴	€13.00
Mixed seasonal salad leaves., smoked salmon, cherry tomatoes, asparagus, caper berries, lemon cream cheese	

