

# LOB'S

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*a signature of taste.*

*Enjoy your time at Lob's!  
And now that you're here, let our  
Chef's creativity surprise and delight you and  
your taste buds.*

**Homemade bread with herbs butter**

5,50€

## ANTIPASTI

### **Classic bruschetta**

13,50€

Roasted slice bread classic style with marinated tomatoes and basil served with rucola, Parmesan and olives

### **Plateau italiano**

12,50€ p.p.  
(min. 2 people)

Selection of Italian charcuterie and cheeses served with caponata eggplant and roasted bread

### **Parmigiana**

15,50€

Classic eggplant parmigiana with burrata cream and basil

### **Carpaccio di pesce spada**

14,50€

Lightly smoked swordfish carpaccio with fennel and orange salad, trout roe and roasted bread

### **Pulpo**

16,50€

Seared octopus with broad beans, roasted potatoes and glasswort

### **Roast beef all'italiana**

15,50€

Homemade roast beef carpaccio with its sauce, rucola, cherry tomatoes and burrata

## PRIMI PIATTI

<b>Tagliatelle all'astice</b>	35€
Fresh homemade pasta with half lobster, extra virgin olive oil, chili pepper	
<b>Tagliolini al nero di seppia e tonno fresco</b>	19,50€
Tagliolini with fresh tuna, confit cherry tomatoes, taggiasche olives and capers	
<b>Ravioli al limone</b>	21€
Stuffed with lemon ricotta, served with zucchini sauce, cherry tomatoes and shrimps	
<b>Risotto funghi e tartufo</b>	23€
Risotto with mushrooms and truffle	
<b>Risotto agli scampi, menta e lime</b>	23€
Risotto with mint, lime and langoustines	
<b>Pappardelle al ragù di cervo</b>	22€
Fresh homemade pasta with venison ragoût and Parmesan sauce	

## CRUNCHY SQUARE PIZZA

<b>Vegetarian</b>	16€
Tomato sauce, mozzarella, red onion, champignons, cherry tomatoes, rucola	
<b>Burrata</b>	16€
Tomato sauce, mozzarella, fresh burrata, rucola, Parma ham	
<b>Mediterranean</b>	16€
Mozzarella, cherry tomatoes, smoked swordfish carpaccio, rucola, caviar	

## MAIN COURSES

<b>Involtino di sogliola</b>	22€
Sole fish rollè with asparagus, pecorino sardo cheese and fresh truffle	
<b>Calamari ripieni, nocciole tostate, crema di pane e peperoni arrosto</b>	22,50€
Stuffed squid with Mediterranean garnish, roasted red peppers, confit cherry tomatoes, roasted hazelnuts	
<b>Cartoccio di branzino</b>	22€
Sea bass filet cooked "in cartoccio" Mediterranean style, with seasonal vegetables	
<b>Black angus entrêcote</b>	32€
Grilled black angus entrêcote with mushroom and truffle sauce, seasonal vegetables and millefoglie potatoes	
<b>Costolette d'agnello</b>	30€
Roasted lamb chops with crunchy almonds panure, thyme sauce and grilled vegetable	
<b>Guancia di vitello brasata al barolo</b>	30€
Veal cheek braised with Barolo wine and vegetables and yellow carrots cream	

## DESSERTS

<b>Cassata siciliana</b>	12€
Classic cassata siciliana with warm chocolate sauce	
<b>Tiramisù</b>	9,50€
With coffee caviar	
<b>Creme brûlée</b>	9€
With coconut	
<b>Pannacotta</b>	9€
With yogurt and lemongrass, mango sauce and cocoa crumble	
<b>Sgroppino</b>	9,50€
Lemon sorbet with prosecco and vodka	

## DESSERTS WINES

<b>Passito di Pantelleria Pellegrino, Zibibbo</b>	7€
<b>Pineau de Marsy, Bordeaux</b>	6,50€
<b>Porto Alsem Finest, Touriga Nacional</b>	6,50€

## APERITIVES

### Lob's aperitives

<b>Aperol Spritz</b>	10,50€
Prosecco, Aperol, seltz, orange	
<b>Limoncello Spritz</b>	10,50€
Prosecco, limoncello, seltz	
<b>Pink lady</b>	10,50€
Prosecco, Rosè lemonade, St. Germain elderflower, seltz	
<b>Rossini</b>	10,50€
Prosecco, strawberry juice	
<b>Hugo</b>	10,50€
Prosecco, elderflower, seltz, mint	
<b>Americano</b>	10,50€
Campari, vermouth	
<b>Negroni</b>	10,50€
Canpari, gin, vermouth	
<b>Vinada wine 0,0%</b>	7,50€
Sparkling alcohol free wine	

### Gin & Tonic

<b>Bombay &amp; Bliss Tonic water</b>	11€
<b>Hendricks &amp; Bliss Tonic water</b>	12,50€
<b>Roku Suntory &amp; Bliss Yuzu water</b>	12,50€
<b>Hapusā Himalayan &amp; Bliss Yuzu water</b>	12,50€
<b>Damrak virgin 0,0% &amp; Bliss Tonic water</b>	8,50€

## BEERS

<b>Ducato</b> - Italian Pilsner	7,50€
<b>White riot</b> - Citrus fruits	7,50€
<b>Machete</b> - Double IPA	7,50€

## SOFT DRINKS

San Pellegrino - 75cl	6,50€
San Pellegrino - 25cl	3€
Acqua Panna - 75 cl	6,50€
Acqua Panna - 25 cl	3€
Coca Cola regular	3€
Coca Cola Zero	3€
Apple Juice	3€
Green Tea	3€
Bliss Tonic water	3€
Bliss Yuzu water	3€

## HOT DRINKS

Espresso	3€
Decaffeinated	3€
Espresso macchiato	3€
Double espresso	3,80€
Cappuccino	3,80€
Latte macchiato	4,20€
Fresh mint tea	4,20€
Fresh ginger tea	4,20€
Bradley's tea selection	3,50€
Irish coffee	7,50€

## WHISKEY

Red Label	8€
Oban	9€
Lagavoulin	10€
Nikka	11€

## RUM

Magna extra viejo	8€
Cihuatan Indigo	10€

## LIQUOR

Disaronno	6€
Limoncello	5,50€
Cointreau	5,50€
Sambuca	5,50€
Frangelico	5€
Licor 43	5€
Baileys	5€

## GRAPPA

Bianca di primitivo Beltion	5,50€
Prosecco barricata Zanin	6€
Amarone barrique	10€

## DISTILLATES

Brandy Vecchia Romagna	6€
Calvados Ménorval Pays d'Auge	7€
Cognac Rémy Martin VSOP	7€
Cognac Rémy Martin X0	15€