



TASTES

BRICK OVEN FOCACCIA

homemade Tuscan flatbread with roasted garlic, Piave, parmesan, fresh basil and drizzled artisan extra virgin olive oil, a great start! ...\$5.95

HOT SHERRY CRAB DIP

you've never had crab dip like this--creamy and delicious homemade soufflé style dip made with fresh crab, sherry, grated Italian Parmigiano Reggiano and touch of cayenne pepper, served with toasty pita rounds ...\$11.95

BAKED PROSCIUTTO & CHEVRE

creamy goat cheese wrapped with prosciutto served with roasted garlic topped with a drizzle of basil oil and a sweet balsamic reduction & crusty bread ...\$9.95

SCALLOPS FONDUE

fresh pan seared scallops served with our house creamy cheddar fondue and topped with fresh grated salame, served in a crusty bread bowl ...\$12.95

LUBO STEAMER BOWL

fresh seasonal seafood simmered in one of our specialty broths, served with toast points. (Ask your server about today's feature bowl) ...\$13.95

SPICY FRIED SHRIMP

JUMBO fresh fried shrimp tossed in a Szechuan orange glaze, topped with Sriracha sauce and crumbled Gorgonzola cheese ...\$13.95

SCALLOP TOSTADA

fresh pan seared lightly blackened scallops served a top a crispy corn tostada with refried black beans, fresh corn, tomatoes, shallots, cilantro & chipotle mascarpone ...\$11.95

TUNA SASHIMI

fresh seared wasabi encrusted tuna layered with avocado and finished with a sweet & tangy hoison glaze ...\$12.95

BLACK & BLUE NACHOS

Winner of Best Nachos in Hampton Roads!
White & blue corn tortilla chips topped with grilled eggplant, zucchini, fresh tomato, shallots, cilantro and blackened steak topped and baked with Mountain Gorgonzola cheese then we add a drizzle of balsamic reduction and sour cream ...\$15.95

*Add a side of cheese sauce for 2.95

THE BIG SICILIAN MEATBALL

homemade pork and beef meatball, served over house marinara sauce, topped with Ricotta and Mozzarella cheese, then baked golden brown, finished with fresh basil chiffonade and shaved Piave Vecchio ...\$8.95

ARTISAN BURGERS

Made with Choice beef, grilled to order & served with homemade seasoned baked potato wedges, substitute mac & cheese for an additional \$2.95

MOZZASIAGO GARLIC BURGER

topped with a blend of Mozzarella & Asiago cheeses, with fresh roasted garlic cloves* ...\$11.95

BUCHERON GOAT BURGER

topped with Bucheron Goat Cheese from Poitou, fresh basil, roasted red peppers & balsamic reduction* ...\$11.95

ARTISAN CHEESE BURGER

topped with Aged Gouda or Cheddar, served with fresh lettuce & tomato* ...\$10.95

THE ZOLA BURGER

topped with caramelized onions & mushrooms with a touch of blackened seasoning and gorgonzola sauce* ...\$11.95

PIZZA TOSCANA

LUBO Pizza Toscana thin crust BRICK OVEN PIZZA!! (5pm-til)

MARGUERITE PIZZA

homemade Tuscan flatbread with marinara, fresh grated artisan aged Asiago & mozzarella topped with fresh basil and fresh tomato ...\$12.99

LUBO PIZZA

homemade Tuscan flatbread with marinara, fresh grated aged artisan Asiago & mozzarella topped with Fortuna's Salame and peppers ...\$13.99

WHITE PIZZA

homemade Tuscan flatbread crust with our mix of artisan ricotta, artisan farmers aged Gouda, fresh grated aged Asiago & mozzarella topped with fresh sautéed spinach and garlic ... \$13.99 Add chicken for ...\$4.99

SAUSAGE & PEPPERS PIZZA

homemade Tuscan flatbread crust topped with Sweet Italian Sausage and assorted peppers, fresh grated aged Asiago & mozzarella ...\$13.99

GORGI & PEAR PIZZA

homemade Tuscan flatbread crust topped with fresh crumbled gorgonzola cheese, thinly sliced pear, caramelized onion & balsamic reduction ...\$13.99

LUBO WEEKLY EVENTS!

FIVE DOLLAR FLIGHT TUESDAY! Create your own flights of wine for \$5 Wine lovers come enjoy the taste of great new arrival LUBO wines from 5-9pm. Choose 3 wines from our daily tasting list for \$5

WEDNESDAYS AT LUBO IT'S WINE DOWN PASTA & PIZZA NIGHT! Dinner for 2 at one low price. Choose 2 pasta dinners or 2 pizza's or mix & match plus a bottle of wine for just \$38.99!

THURSDAYS join us for our great **BEEF & BREW SPECIAL** Enjoy 2 tap beers of your choice or from our bottle specials with any of our daily Beef Special \$19.99

*Please note that raw or undercooked foods can cause a food borne illness.
18% Gratuity will be added to parties of 6 or more.



PREMIUM ARTISAN CHEESE AND CHARCUTERIE

choose one, two or three artisan cheeses or meats from the following list ...\$8.00/\$16.00/\$24.00
Served with Fresh fruit, crackers and other accompaniments—ask about our daily cheese additions!

BUCHERON GOAT from Poitou, France this semi-firm cheese, with a more assertive flavor is more unique than most chevre you see. A LUBO Favorite!

GORGONZOLA BLUE a semi-soft blue cheese from Italy. The cheese is creamy and tangy and clean

SEASONAL CHEDDAR ask your server about today's fresh selection

AGED ASIAGO from Veneto, crumbly with a nutty flavor, delicious table or melting cheese.

PIAVE VECCHIO often likened to the king of Italian cheese, Parmigiano Reggiano, Piave is a delicious cheese from the Veneto in northern Italy. It has a concentrated sweet, crystalline paste with a full, tropical fruit flavor and slight almond bitterness.

SEASONAL GOUDA
ask your server about today's fresh selection of Gouda.

SEASONAL CHARCUTERIE

DINNER ENTRÉE SPECIALS

*FRESH CATCH OF THE DAY

ask your server about our daily fresh seafood special ...Priced Daily

SEAFOOD CURRY

Colossal Shrimp & Scallops simmered in a savory coconut curry sauce, served over jasmine rice with assorted sautéed peppers & fresh cilantro ...\$21.95

THE LUBO BIG SALAD

with Grilled Chicken fresh baby spinach and romaine, grilled chicken, carrots, marinated mushrooms, roasted red peppers, tomato, artichoke and olives, topped with hunks of creamy Goat Cheese, Feta or Gorgonzola and Zesty Balsamic Dressing; substitute grilled shrimp for market price ...\$13.95

PASTA OF THE DAY

ask your server about our fresh pasta specials of the day ...Priced Daily

*PORK CHOP MOLE

a thick French bone in pork chop grilled and glazed in a chocolate BBQ ginger jalapeno sauce, served with three bean succotash and your choice of rice or seasonal potatoes ...\$19.95

*FRESH STEAK OF THE DAY

ask about today's fresh selection ...Priced Daily

CHICKEN OR EGGPLANT PARMESAN

pan fried breast of chicken or eggplant, lightly breaded with Italian seasonings and lots of parmesan; eggplant is stacked with ricotta, mozzarella & Asiago cheese: chicken is topped with mozzarella & Asiago cheese, both served with fresh house marinara atop fresh linguini noodles ...\$16.95

SIDE DISHES

BLUBO GORGONZOLA MAC & CHEESE ...\$4.95

POTATO WEDGES ...\$2.95

ZUCCHINI ...\$2.95

ASPARAGUS ...\$3.95

JASMINE RICE ...\$2.95

SWEET POTATO AND GOAT CHEESE MASHERS ...\$3.95
(seasonal)

LUBO HOUSE SALAD ...\$4.95
(add goat, feta or gorgi cheese for \$1.50)

HALF OR FULL CAESAR SALAD ...\$4.95/\$7.95
Add Grilled Chicken \$4.99, Shrimp \$8.99