PASTA & MACS

PASTA AL FORNO served with garlic flatbread

LASAGNE CLASSIC Rich Beef Mince Ragu layered with Bechamel & Lasagne Sheets, baked in the oven 14 ROASTED VEGETABLE LASAGNE v/vg Butternut Squash and Roasted Mediterranean Vegetables in House Tomato Sauce, Vegan Bechamel Sauce & Lasagne sheets, baked in the oven 14

TRADITIONAL PASTA

served with garlic flatbread

SPAGHETTI Market Ham and Chicken in a Creamy White
Sauce topped with Parmesan & Fresh Rocket 14.25
SPAGHETTI POMODORO ν San Marzano Tomato Sauce,
Basil, Cherry Tomatoes, Parmesan, EV Olive Oil 11
PULLED BEEF RIGATONI Beef Brisket Ragu, Rigatoni Pasta,
Chilli Flakes, Parmesan 14.25
CHILLI & GARLIC SAUSAGE RIGATONI Marinated
Broccoli, Luben House Tomato Sauce 14.25

LUBEN MAC & CHEESE

Topped with Sourdough Breadcrumbs, served with Garlic Flatbread

LUBEN CLASSIC v/vg 11 BABY MOZZARELLA BALLS v House Pesto, Sundried Tomatoes 13 SLOW COOKED PULLED BEEF BRISKET Blue Cheese, Chilli Jam 14 CHESTNUT MUSHROOM Smoked Bacon, Truffle Oil 14 ROASTED NDUJA Smoky Chorizo, Pepperoni, Harissa, Caramelised Onions 14 GARLIC MUSHROOM v/vg Baby Spinach, Vegan Parmesan 13

DESSERTS

SWEET CALZONES

Smaller calzones with a choice of sweet fillings. Milk or Dark Chocolate and served with Ice Cream or Vegan Ice Cream

POACHED PEAR 6.50 BANANA Toffee Sauce 6.50 MARSHMALLOW 6.50 PEANUT BUTTER 6.50

DRINKS

DRAUGHT

 BIRRIFICIO Poretti
 4.3%
 3/6

 BROOKLYN Defender IPA
 5.5%
 2.75/5.50

 BEAVERTOWN Neck Oil
 4.3%
 2.75/5.50

BOTTLES & CANS

PERONI Gluten Free5.1%4.50**BREWDOG** Vagabond Gluten Free4.5%4.50**ERDINGER** Alkoholfrei0.5%4.50

CIDER

BULMERS ORIGINAL4%5OLD MOUTCherries & Berries4%5OLD MOUTKiwi & Lime4%5

SPIRITS 25ml

 ABSOLUT VODKA ORIGINAL
 40%
 4.50

 LAMBS SPICED RUM
 30%
 4.50

 JIM BEAM BOURBON WHISKEY
 45%
 4.50

 BOMBAY SAPPHIRE
 40%
 4.50

 BACARDI WHITE RUM
 40%
 4.50

LIQUOR

all 5

LIMONCELLO 40% 50ml BAILEYS 17% 50ml TUACA 35% 25ml COURVOISIER 40% 25ml

CLASSIC DESSERTS

COOKIE DOUGH SKILLET Ice Cream, Chocolate Sauce, Crushed Walnuts 6.50 CINNAMON ROLLS Vanilla/Vegan Ice Cream 6.50 CHOCOLATE FONDANT Double Cream, Fruits 6.50 VEGAN CHOCOLATE & COCONUT TART Ice Cream 6.50 NEW YORK VANILLA CHEESECAKE Ice Cream 6.50 THREE SCOOPS OF ICE CREAM Chocolate, Vanilla, Strawberry, Lemon Sorbet, Vegan Vanilla 4.50

WINE

RED WINE 175/250/BOTTLE

SANGIOVESE-Italy 11.5% Smooth with juicy redcurrant and raspberry with a fresh finish 5.50 / 6.50 / 18.50

MERLOT – Chile 12.5% Red & black fruit aromas of cherries and blackberries with subtle spicy character 6 / 7.50 / 20

 $\rm SHIRAZ$ – Australia 14% Fresh and juicy with blackberry, black cherry and plum fruit flavours 7 / 8.50 / 22

 $\ensuremath{\textbf{MALBEC}}$ – $\ensuremath{\textbf{Argentina}}$ 14% Soft and smooth with fresh flavours of black fruits 24

WHITE WINE 175/250/BOTTLE

CINTILA – Portugal 12% Intense, fruity aroma and soft mouth feel with a hint of peach 6 / 7 / 20 SAUVIGNON BLANC – Chile 12% A clean fruit wine with fresh lemon and herbaceous character 6 / 7.50 / 21.50 PINOT GRIGIO – Italy 12.5% Fresh with a hint of spice & lemon 6.50 / 8 / 23 SAUVIGNON BLANC – NZ – 12.5% Light bodied, redolent of gooseberry & stone fruit flavours with a zesty finish 26

ROSE 125/250/BOTTLE & SPARKLING 125/BOTTLE

ZINFANDEL – California 10.5% Light red cherry aromas and wild strawberryflavours 5.50 / 7 / 21PROSECCO DOC – Italy 12% Aromas of pear, apple and peach 6 / 30

SOFT & HOT DRINKS

SOFT DRINKS

COCA COLA / DIET 2.95 SPRITE 2.95 APPLETISTER 2.95 SAN PELLEGRINO LEMON / ORANGE 2.75 ORGANIC PRESSED APPLE / ORANGE JUICE 2.50 STILL / SPARKLING WATER 2.50 PEPSI / DIET HALF / PINT 2 / 3.50 LEMONADE HALF / PINT 2 / 3.50 FEVER TREE TONICS Assorted 2.50 SPIRIT MIXER DASH .075

HOT DRINKS

ESPRESSO / DOUBLE 2/2.50 AMERICANO 2.50 LATTE 3 CAPPUCCINO 3 POT OF TEA English Breakfast, Mint, Green, Berry 3.50 HOT CHOCOLATE 3.50 Alternative milk and decaf coffee available, please just ask

AUTHENTIC WOOD FIRED PIZZA

FROM THE DELI

BRITISH ANTIPASTI Cured Meats, Olives, Roasted
Tomatoes, Pickles, Sourdough & Hummus 14
ROASTED VEGETABLE ANTIPASTI v Marinated Grilled
Vegetables, Olives, Pickles, Sourdough & Hummus 12
MIXED DELI ANTIPASTI Selection of items from the Deli;
Cured Meats, Cheese, Pickles, Olives, Sourdough & Hummus 16

OLIVES & FLATBREAD vg Mixed Marinated Olives, Sourdough Bread 4.50

FROM THE OVEN

SINGLE DOUGHBALLS *v/vg* Garlic Butter 5 **DOUGHBALL SHARER** *v/vg* Trio of Dips, Garlic Butter, Pesto, Garlic Mayo 8.75

FLATBREADS

GARLIC v/vg Butter & Parsley 4.75 TOMATO & BASIL v/vg House Tomato Sauce & Basil 6.50 CHEESY GARLIC v Butter & Fior di Latte Mozzarella 6.50 TEAR & SHARE BREADS - Trio of Dips, Garlic Butter, Pesto, Garlic Mayo – choose from: ROSEMARY v Garlic Butter, Mozzarella & Tomato 9 NDUJA Garlic Butter, Mozzarella & Tomato 11 TOMATO v Mozzarella 9

STARTERS

ARANCINI v Rice Balls with Mushroom, Mozzarella & Truffle, topped w. Parmesan & Tomato Dip 8
CHICKEN WINGS Oven Roasted, Italian Herbs, Garlic & Parmesan Sauce 7.50
SALT & PEPPER SQUID Sriracha Ranch 8
GARLIC MUSHROOMS v Spinach, Garlic Butter, Blue Cheese w. Flatbread 7
VEGAN MEATBALL SKILLET House Tomato Sauce, Vegan Cheese, Garlic Flatbread 7.50
PADRON PEPPERS vg Garlic MAYO & Maldon Salt 7
BRUSCHETTA vg Sourdough Crouton w. Balsamic Infused Tomatoes, Red Onion, Balsamic, EV Olive Oil 7
CAPRESE SALAD v Buffalo Mozzarella, Tomatoes, Red Onion, Pesto, EV Olive Oil 7.50

At Luben we are passionate about Pizza;

creating Sourdough from scratch on site and using only the best produce available. From Fior di Latte Mozzarella & Pomodoro Tomatoes direct from Italy to locally sourced Charcuterie from Moon's Green in Tenterden. We ensure every dish served from our 400°c oven is of the highest quality.

SIDES

ROASTED POTATOES vg Rosemary & Garlic 4 ADD Mozzarella/VG Cheese 1.50 HOUSE SLAW vg 4.50 PARMESAN v Rocket Salad 4 MAC N CHEEESE Classic/VG 5.50

Don't let the crust go to waste – why not try one of our **'Pizza Dippers'** Choose from: Truffle & Black Pepper Mayo vg, Parmesan & Garlic, Sriracha Ranch, all 1

EXTRAS

Vegan Cheese – Just Ask Gluten Free Base – Just Ask Rocket 1.25, Veg Items 1.50, Meat Items 1.75 Upgrade to Romana Base 2

SALADS

CHICKEN CAESAR Oven Roasted Chicken, Crispy Bacon, Cos Lettuce, Fresh Lemon, Garlic Dressing and Sourdough Croutons 14.25

ROASTED VEGETABLE *vg* Roasted Garlic & Rosemary Potatoes, Red Onions, Aubergine, Courgette, Butternut Squash, Baby Spinach, Pine Nuts 13.50

WOOD FIRED PIZZA NEOPOLITAN PIZZA

Hand-stretched Neapolitan Sourdough Pizzas, cooked in the hottest part of the oven for a thicker, light leopard spotted crust & thin base

No.1 v/vg Mozzarella, Fresh Basil, EV Olive Oil 9.95
No.2 v/vg Roasted Aubergine, Courgette, Butternut Squash, Red Onion, Truffle Oil 12
No.3 v Goats Cheese, Caramelised Onion, Honey & Mustard Dressing 12
No.4 Anchovies, Capers, Black Olives, Oregano, Rocket 13
No.5 Nduja, Honey, Pickled Red Chilli 13
No.6 Pepperoni 13
No.7 Garlic & Chilli Sausage, Marinated Broccoli, Mozzarella 13
No.8 Spicy Pepperoni, Nduja, Pickled Red Chilli, Jalapenos, Chilli Flakes 13

ROMANA PIZZA

Larger Sourdough Pizzas, first rolled then hand-stretched & cooked slowly for a thin crust and base with a crispy finish

No.9 ν Mozzarella, Grana Padano, Goats Cheese, Taleggio 14
No.10 Roasted Chicken, Crispy Bacon, Red Onion, Rocket, Garlic Dressing 14.50
No.11 Spicy Nduja, Pepperoni, Piquillo Peppers, Red Onion, Rocket 14.50

No.12 *v*/*vg* Wild Mushroom, Charred Red Peppers, Black Olives, Pesto, Toasted Seeds 13.50

No.13 *v* Free Range Egg, Spinach, Parmesan, Garlic Oil, Black Pepper 13.50

No.14 Ham, Roasted Pineapple Puree, Chilli Flakes 14

CALZONES

Like a folded pizza, filled, cooked and served with a small side salad & dip

CURED HAM Wild & Chestnut Mushroom, Mozzarella, Ricotta 15 **GOATS CHEESE** ν Black Olives, Red Pepper, Rosemary, Mozzarella, Pizza Sauce 14.50 **ROASTED CHICKEN** Buffalo Mozzarella, Pesto, Roasted Tomatoes 15.25