



# LUNCH

## SMALL PLATES

- SOUP | market inspired \$8  
POLENTA FRIES | crispy polenta + aioli \$7  
GRILLED VEG PLATTER | selection of marinated grilled vegetables | shaved parmesan \$15  
ARANCINI | deep fried risotto balls | provolone | pesto | tomato sauce \$7  
BIG MOUTH PLATTER | selection of cured meats and cheeses | marinated treats \$35

## MEATBALLS 3 WAYS (contains breadcrumbs)

- BEEF & PORK | tomato sauce | special blend of herbs | parmesan \$12  
CHICKEN | re-hydrated raisins | onion | nutmeg | tomato sauce | parmesan \$12  
LAMB | sicilian pistachio | 5 spice | tomato sauce | parmesan \$12  
MEATBALL TRIO | combine one of each... \$12

## PASTA

- PENNE MARSALA | chicken | sauteed kale | marsala wine | garlic | alfredo sauce \$18  
SEAFOOD LINGUINE | shrimp & calamari | roasted tomato | zucchini | garlic white wine | basil \$24  
RIGATONI or LINGUINE | **choice of sauce:** tomato | arrabiata | vodka rose | alfredo \$16  
prosciutto +4 / chicken +6 / shrimp +9  
gluten free pasta available for an extra +3

## PANINI

- THE CAPRESE | tomato | fresh mozzarella | basil pesto | olive spread \$14  
THE MEATBALL | beef & pork meatballs | basil pesto | tomato sauce | melted provolone \$14  
THE VEGGIE | grilled & marinated red pepper | zucchini | eggplant | parmesan \$14  
PROSCIUTTO MELT | prosciutto di parma | fresh mozzarella | arugula | chili spread \$15  
CUBANO ITALIANO | soppressata | mortadella | zucchini pickle | old fashioned mustard | provolone \$14

(SIDES): cup of soup +4 / green salad +3 / caesar salad +5 / polenta fries +4

## PIZZA

\*please allow a minimum of 20 minutes per pizza\*

- MARGHERITA | fresh mozzarella | basil | tomato sauce \$16  
PARMA | prosciutto di parma | arugula | fresh mozzarella | tomato sauce \$20  
PRIMAVERA | artichokes | house-made ricotta | zucchini | spicy tomato | provolone \$21

ADDITIONS: mushrooms +2, olives +2, pickled peppers +2  
pepperoni +3, artichokes +4, prosciutto +4, anchovies +3

## SALADS

- CAPRESE | cherry tomato | fresh mozzarella | garden basil \$12  
GRILLED CAESAR | grilled romaine | capers | italian bacon | crouton | caesar dressing \$12  
BEETS | raw string beet | hazelnut | torta mascarpone cream | shallot & herb vinaigrette \$12  
LUPO HOUSE | arugula | fennel | radicchio | ricotta salata | honey vinaigrette \$11  
CARICO | farro wheat | kale | salted almond | avocado | fresh mint | charred corn \$14

ADDITIONS: chicken +6 / shrimp +9 / olive oil poached tuna +5





# DINNER

## ANTIPASTI

- SOUP | market inspired \$8  
OLIVES | assorted marinated olives \$6  
GARLIC BREAD | garlic butter | parmesan \$6  
POLENTA FRIES | crispy polenta + aioli \$7  
ARANCINI | deep fried risotto balls | provolone | pesto | tomato sauce \$7  
BIG MOUTH PLATTER | selection of cured meats and cheeses | marinated treats \$35  
GRILLED VEG PLATTER | marinated grilled vegetables | shaved parmesan \$15  
CALAMARI 'DON VITO' | seared calamari | spiced tomato | olive | caper | grilled bread \$16

## MEATBALLS 3 WAYS (contains breadcrumbs)

- BEEF & PORK | tomato sauce | special blend of herbs | parmesan \$12  
CHICKEN | re-hydrated raisins | onion | nutmeg | tomato sauce | parmesan \$12  
LAMB | sicilian pistacchio | 5 spice | tomato sauce | parmesan \$12  
MEATBALL TRIO | combine one of each... \$12

## SALADS

- CAPRESE | cherry tomato | fresh mozzarella | garden basil \$12  
GRILLED CAESAR | grilled romaine | capers | italian bacon | crouton | caesar dressing \$12  
BEETS | raw string beet | hazelnut | gorgonzola dolce | shallot & herb vinaigrette \$12  
LUPO HOUSE | arugula | fennel | radicchio | ricotta salata | honey vinaigrette \$11

## PASTA

- TAGLIATELLE | ragu alla bolognese \$18  
RAVIOLI | stuffed with lobster & mascarpone | lemon zest | lobster bisque | cream | parsley \$25  
SEAFOOD LINGUINE | shrimp & calamari | roasted tomato | zucchini | garlic white wine | basil \$24  
LASAGNA | choice of tomato sauce or bolognese ragu \$18  
PACCHERI | 'nduja - cured pork & chili paste | roasted garlic | grilled onion | tomato sauce \$20  
RIGATONI OR LINGUINE choice of sauce: tomato | arrabiata | vodka rose | alfredo \$16

ADDITIONS: prosciutto +4 / chicken +6 / shrimp +9  
gluten free pasta available for an extra \$3

## PIZZA

\*please allow a minimum of 20 minutes per pizza\*

- MARGHERITA | fresh mozzarella | basil | tomato sauce \$16  
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PRIMAVERA | artichokes | house-made ricotta | zucchini | spicy tomato | provolone \$21

ADDITIONS: mushrooms +2, olives +2, pickled peppers +2  
pepperoni +3, artichokes +4, prosciutto +4, anchovies +3

## FISH & MEAT

- BRANZINO | sea bass | lemon & thyme infused farro | seared fennel | hazelnut & parsley gremolata \$32  
BISTECCA | black angus flank | soft polenta & torta mascarpone | salsa verde | sauteed kale \$30  
POLLO | chicken breast | roasted potato | charred kale | agro-dolce button mushrooms \$27

