

LUPO

ANTIPASTI

SOUP

§8 market inspired

OLIVES

§6 assorted marinated olives

GARLIC BREAD

§6 roasted garlic oil, parmesan, parsley

POLENTA FRIES

§7 crispy polenta, aioli

ARANCINI

§7 deep fried risotto balls, provolone, pesto, tomato sauce, parmesan

MEATBALLS

§12 beef and pork, tomato sauce, parmesan, special blend of herbs

CALAMARI 'DON VITO'

§18 seared calamari, tomato, olive, caper, focaccia

SALUMI PLATTER

§30 chef selection of cured meats and cheese, pickles, marinated olives

SALADS

CAPRESE

§12 cherry tomato, fresh mozzarella, basil

GRILLED CAESAR

§12 grilled romaine, caper, bacon, crouton, caesar dressing, parmesan

BEETS

§12 slow cooked beets, goat cheese, arugula, california pistachios, balsamic dressing

LUPO HOUSE

§12 arugula, fennel, radicchio, ricotta salata, honey vinaigrette

FISH & MEAT

MAHI MAHI §34

grilled mahi, roasted eggplant, caper olive, tomato, red onion

BISTECCA §32

black angus ny strip (10oz) with porcini rub

POLLO §27

grilled chicken breast with agro dolce glaze

both served with roast potatoes, vegetable medley

PASTA

RIGATONI POMODORO

§16 tomato and basil sauce, parmesan

LINGUINE ALFREDO

§18 alfredo cream sauce

SEAFOOD LINGUINE

§24 shrimp, calamari, cherry tomato, zucchini, white wine, basil

ORECCHIETTE

§24 homemade italian sausage, fennel, blended roasted red pepper and alfredo sauce

TORTELLINI

§22 five cheese tortellini, rose sauce

RAVIOLI

§24 stuffed mushroom ravioli marsala cream sauce, truffle oil

LASAGNE

§19 homemade pasta, tomato sauce, ricotta
ADD BOLOGNESE SAUCE \$3

TAGLIATELLE

§20 ragu alla bolognese, parmesan

all pastas are homemade in house

gluten free pasta available \$3

ROMAN STYLE PIZZA

MARGHERITA

§16 fresh mozzarella, tomato and basil sauce

PARMA

§21 prosciutto di parma, arugula, fresh mozzarella, tomato sauce, parmesan

FUNGHI e PESTO

§19 roasted garlic cream, mushroom, red onion, pesto, mozzarella

pizzas, please allow 20 minutes

DINNER MENU

MON-SUN
5:00PM-10:00PM

