

# DINNER MENU

· LUPI ·  
VINO · CUCINA · BAR

## antipasti - starters

### bruschetta al pomodoro

Toasted bread with diced tomatoes, fresh basil, garlic, and extra virgin olive oil. 9

### cozze e vongole con chorizo

Mussels, clams, with chorizo in white wine garlic herbs sauce. 14

### tagliere di antipasto misto

Assortment of cured Italian meats, gourmet cheeses, grilled vegetables and olives. 16

### carpaccio di bue

Thin slices of beef in olive oil with arugola, capers, and parmegiano cheese. 14

### polenta e portobello con Gorgonzola

pan-fried polenta topped with grounded sausage, portobello mushroom, grana padano cheese, white wine, XVOO. 11

### polpettine al pomodoro

Traditional Italian meat balls in marinara sauce. 10

### calamari fritti

Fried calamari served with our Lupi sauce. 13

### scampi all'aglio

Shrimp scampi sauteed in white wine, garlic and herbs. 14

## le paste

### bucatini all'amtriciana

Thick spaghetti pasta sauteed with shallots, italian bacon, chopped tomatoes & a touch of red wine. 18

### \*mezze lune d'anatra

half moon ravioli stuffed with duck breast, chopped tomato, eggplants, peas in pink sauce. 19

### risotto del giorno

risotto of the day. 21

### \*ravioli di rucola con gamberi e lenticchie

stuffed with ricotta, spinach, sautéed rock shrimp, lentils, white wine and tomato sauce. 19

### spaghetti con polpette

spaghetti with meat balls in marinara sauce. 19

### rigatoni alla barese

rigatoni pasta with sausage, broccoli in pink sauce. 19

### \*manicotti lupi

hand-rolled pasta stuffed with spinach, fresh ricotta cheese, mozzarella, tomato sauce. 18

### \*pappardelle del colosseo

wide ribbon pasta, braised lamb ragú, italian goat cheese. 20

### \*gnocchetti di spinaci

Homemade potato dumplings with salsa alla gorgonzola and Italian ham. 18

### \*tortelloni verdi ai porcini

spinach pasta stuffed with seasonal vegetables, ricotta, fresh porcini mushroom cream sauce. 18

### \*fettuccine al pesto

fettuccine pasta with shrimp, scallops basil pesto sauce. 21

### linguine nere con vongole

Black squid ink linguini with clams, mussels, garlic, olive oil with herbs, and fresh tomatoes. 21

### \*lasagna della casa

Homemade lasagna bolognese. 19

### \*gnocchi al pomodoro fresco

homemade gnocchi with fresh chopped tomatoes and basil. 18

## insalate - salads

### zuppa del giorno

please ask your server for our daily soup. 9

### lupi salad

Mixed greens, fresh tomatoes, kalamata olives, bufala mozzarella, pears, with lemon and extra virgin oil. 10

### romaine gorgozola

Heart of romaine lettuce topped with gorgonzola, lemon and balsamic vinegar. 10

### insalata di cesare

Romaine lettuce tossed in our own dressing with crunchy croutons and shaved parmigiano cheese. 10

### la caprese

Buffala mozzarella with heirloom tomatoes, fresh basil, and extra virgin olive oil. 12

### cuori di palma e avocado

Sliced tomatoes, avocado e heart of palms in italian vinagrette. 12

## pizza

### pizza margherita

Tomato sauce, mozzarella, and fresh basil. 17

### pizza capricciosa

Tomato, mozzarella, ham, mushrooms and artichokes. 18

### pizza vegetariana

Cherry tomatoes, mozzarella, seasoned vegetables. 18

### pizza lupi

Tomato, mozzarella, mushrooms, sliced sausage and peperoni. 19

## secondi - entrees

### scampi luigi

our chef's signature dish, colossal prawns sautéed in egg wash, wild mushrooms, champagne based sauce 26

### catch of the day

Fresh fish of the day. MP

### pollo alla fiorentina

Boneless chicken breast with spinach, mushrooms, pomodoro fresco and mozzarella. 20

### pollo al marsala

Chicken breast sauteed with mushrooms and Marsala wine. 20

### pollo piccata

Chicken breast sauteed with mushrooms and fresh lemon juice, capers, and fresh herbs. 20

### saltimbocca di vitello alla romana

Veal with prosciutto, sage, wine and served over spinach. 23

### scaloppina di vitello alla parmigiana

Veal scaloppini parmigiana style. 23

### carre' d' agnello ai funghi

Rack of lamb over garlic mashed potatoes, mushrooms and Barolo reduction wine sauce. 30

### filetto di manzo al cognac

Beef tenderloin with dry mustard, Cognac, wild mushrooms and rosemary. 37

## sides

asparagus. 8

sauteed spinach. 8

sauteed mushrooms. 8

mashed potato. 8

french fries. 8

pasta. 8

meat balls. 8

Consuming raw or undercooked meat, eggs and or fish may increase your risk of food illness, especially if you have certain medical conditions. Please notify your Server if you have any

Food Allergies. For party of 8 or more, 18% gratuity will added to the final bill.

# WINE LIST

wine is sunlight, held together by water  
- by Galileo Galilei

## Bubbles

Glass Bottle

<b>Prosecco</b> , Lamberti.....	<i>Veneto</i> .....	9	split
<b>Prosecco</b> , Stella Rosa Imperiale.....	<i>Veneto</i> .....	9	35
<b>Prosecco</b> , Nino Franco DOCG.....	<i>Veneto</i> .....		39
<b>Sparkling Brut Rose</b> , Perdrier .....	<i>Burgundy</i> .....	9	35
<b>Franciacorta</b> , Berlucchi,.....	<i>Lombardia</i> .....		42
<b>Moscato d'Asti</b> , Albano Roocca DOCG.....	<i>Piemonte</i> .....		36

## Whites

<b>Chardonnay</b> , Kinderwood.....	<i>California</i> .....	7. <sup>50</sup>	28
<b>Chardonnay</b> , Maddalena Vineyard.....	<i>Monterey</i> .....	8. <sup>50</sup>	32
<b>Chardonnay</b> , Anselmi "San Vincenzo".....	<i>Veneto</i> .....	9	35
<b>Sauvignon Blanc</b> , Marisco Vineyards "The Ned".....	<i>Marlborough, NZ</i> .....	8	30
<b>Albariño</b> , Namorio.....	<i>Rias Baixas, Spain</i> .....		35
<b>Pinot Grigio</b> , Ca Donini, I.G.T. ....	<i>Delle Venezie</i> .....	8	30
<b>Pinot Grigio</b> , Kettmeier, D.O.C.....	<i>Alto Adige</i> .....		38
<b>Vermentino</b> , Sella & Mosca "La Cala".....	<i>Sardegna</i> .....		29
<b>Falanghina</b> , Feudi San Gregorio, D.O.C.....	<i>Campania</i> .....		35
<b>Gavi di Gavi</b> , La Scolca, D.O.C.G. ....	<i>Piemonte</i> .....		37
<b>Pecorino</b> , Velenosi, Villa Angela.....	<i>Marche</i> .....		35

## Reds

<b>Cabernet Sauvignon</b> , Kinderwood.....	<i>California</i> .....	7. <sup>50</sup>	28
<b>Cabernet Sauvignon</b> , Maddalena Vineyard.....	<i>Paso Robles</i> .....	9	35
<b>Cabernet Sauvignon</b> , Santo Stefano.....	<i>Rutherford, Napa</i> .....		45
<b>Merlot</b> , Kinderwood.....	<i>California</i> .....	7. <sup>50</sup>	28
<b>Merlot</b> , San Simeon.....	<i>Paso Robles</i> .....		35
<b>Pinot Noir</b> , San Simeon .....	<i>Monterey</i> .....	10	39
<b>Pinot Noir</b> , Windstream "Sarmiento Vineyard".....	<i>S.Lucia Highlands</i> .....		65
<b>Zinfandel</b> , Maddalena Vineyard.....	<i>Paso Robles</i> .....		30
<b>Syrah</b> , Qupe.....	<i>Central Coast</i> .....		32
<b>Malbec</b> , "Robles" oak aged, Fin del Mundo .....	<i>Argentina</i> .....		32
<b>Meritage</b> , "Primus" Veramonte .....	<i>Chile</i> .....		37
<b>Castillo Perelada</b> "3 Fincas" <i>Canacha, Samsó, Cabernet, Merlot</i> .....	<i>Spain</i> .....	8	30
<b>Chianti Classico</b> , San Felice.....	<i>Toscana</i> .....	8. <sup>50</sup>	30
<b>Chianti Classico Riserva</b> , San Felice, Il Grigio.....	<i>Toscana</i> .....		39
<b>Rosso di Montalcino</b> , Castiglione del Bosco.....	<i>Toscana</i> .....		49
<b>Syrah Blend</b> , Casadei, Sogno Mediterraneo.....	<i>Toscana</i> .....		45
<b>Super-tuscan</b> , Querciabella "Mongrana" biodynamic.....	<i>Toscana</i> .....		40
<b>Super-tuscan</b> , "Vigorello" di San Felice .....	<i>Toscana</i> .....		95
<b>Brunello di Montalcino</b> , Campogiovanni di San Felice.....	<i>Toscana</i> .....		98
<b>Amarone della Valpolicella</b> , Cantina Negrar.....	<i>Veneto</i> .....		79
<b>Ripasso della Valpolicella</b> , Castellani, San Michele.....	<i>Veneto</i> .....		39
<b>Lagrein</b> , Viticoltori .....	<i>Alto Adige</i> .....		35
<b>Montepulciano d'Abruzzo</b> , Mezzadro .....	<i>Abruzzo</i> .....	8	30
<b>Barbera</b> , Monferrato Marchesi di Barolo .....	<i>Piemonte</i> .....	9	35
<b>Nabbiolo</b> , Fratelli Giacosa.....	<i>Piemonte</i> .....	13	48
<b>Barolo</b> , Monvigliero Bel Colle.....	<i>Piemonte</i> .....		110
<b>Nero d'Avola</b> , Cantina Cellaro, Luma.....	<i>Sicilia</i> .....		32
<b>Etna Rosso</b> , Alta Mora, Cusumano .....	<i>Sicilia</i> .....		45

## Cocktails \$12

### Negroni

Gin, sweet vermouth, campari

### Aperol Spritz

Aperol, Prosecco, Club Soda

### Cosmopolitan

Vodka, cranberry, fresh lime juice

### Old Fashion

Bourbon, angostura, simple syrup

### Campari & Soda

Campari and club soda

### Martini Any Style

### Lemon Drop

Vodka, fresh lemon juice, simple syrup



## Beers \$6

### Heineken

### Moretti La Rossa

### Moretti

### Peroni

### Stella d'Artois

### O'Douls, N.A.

## \$8.50

### Sculpin I.P.A

## \$7.50

### Stone I.P.A