

DOLCE

CRÈME BRÛLÉE 50

TIRAMISU 60

CHOCOLATE & CARAMEL
FONDANT 65

With a salted caramel centre & vanilla ice cream
(Please allow 15 minutes)

GELATO 30 PER SCOOP

Chocolate/Pistachio/
Strawberry/Caramel

BAKED
CHEESECAKE 65

With smashed honeycomb & vanilla ice cream

NUTELLA CREPES 65

With a Cointreau & orange sauce

CHEESE BOARD 95

Gorgonzola, Grana Padano & Brie with fig preserve & toasted ciabatta

QUARTINO'S

QUARTINO'S ARE SERVED IN A 250ML CARAFE

BIANCO

FAIRVIEW LA CAPRA ROSÉ 'ON TAP'	38
FAIRVIEW LA CAPRA SAUVIGNON BLANC 'ON TAP'	38
BOEKENHOUTSKLOOF WOLFTRAP WHITE	40
KEN FORRESTER PETIT NATURAL SWEET	45
TERRA DEL CAPO PINOT GRIGIO	47
ANTONIJ RUPERT PROTEA CHARDONNAY	47
PAUL CLUVER SAUVIGNON BLANC	65

ROSSO

FAIRVIEW LA CAPRA MERLOT 'ON TAP'	38
BOEKENHOUTSKLOOF WOLFTRAP RED	40
JORDAN CHAMELEON CAB/MERLOT	50
KLEINE ZALZE CELLAR SELECTION MERLOT	60
HARTENBERG CAB/SHIRAZ	60
TERRA DEL CAPO SANGIOVESE	60
DIEMERSFONTEIN PINOTAGE	75

Certain pastas available in half portions at 70% of the price

Our kitchen uses tree nuts, traces of which may be found in certain dishes

We reserve the right to add a 10% service charge to tables of 8 or more.

No cheques accepted

RESERVE A TABLE ONLINE

www.lupa.co.za

COCKTAILS

LUPA SANGRIA 40

Red wine, Schweppes® lemonade & fruit

THE WOLF 52

Sipsmiths London Dry Gin, Limoncello & Schweppes® tonic

JUNE BUG 52

Takamaka Coco Rum, Bols Melon & Banana Liqueurs, fresh lime & pineapple juices. Shaken & served tall over ice

OLD FASHIONED 55

Jim Beam Kentucky Straight Bourbon, sugar, bitters & orange peel

DESIGNER ELDERFLOWER & CUCUMBER G&T 55

Sipsmiths London Dry Gin built tall over ice with Bols Elderflower infusion, fresh lime, Schweppes® tonic & cucumber

LUPA RED LIGHT NEGRONI 58

Galliano L'Aperitivo served over ice with equal parts Bols Genever & Martini Rosso

LUPATINI 58

Absolut Vodka, Takamaka Rum, cranberry juice & fresh lime

CLASSIC MOJITO 60

Takamaka White Rum, mint syrup, fresh lime, fresh mint leaves, sugar & Schweppes® soda water

SINATRA'S ICED TEA 60

Rye Whiskey, Martini Bianco, Bols Cherry Liqueur & lemon

PORN STAR MARTINI 60

Passoã Passion Fruit Liqueur, Bols Vanilla & passion fruit purée. Shaken cold, served straight up

MILANO MARGARITA 60

Tequila, Limoncello, Galliano Autentico & fresh lime

PIMMS CUP 63

Pimms, strawberries, cucumber, mint, lemon, orange & Schweppes® lemonade

SICILIAN SUNSET 65

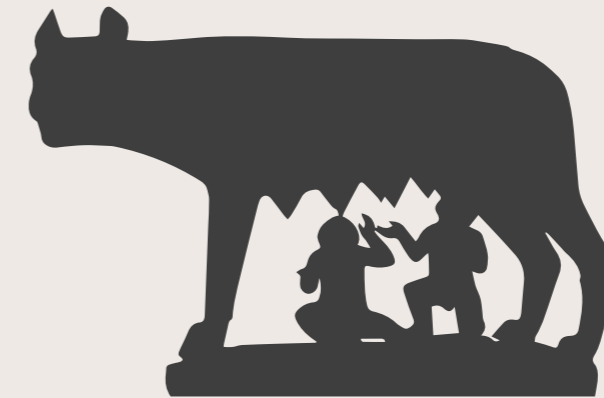
Campari, Galliano Amaretto, fresh orange juice & Schweppes® soda water

APEROL SPRITZ 65

Aperol, Schweppes® soda & Prosecco

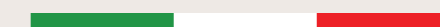
SMOKED ROSEMARY & GRAPEFRUIT G&T 65

031 Durban Gin, smoked rosemary, fresh grapefruit juice, sugar syrup, sugar water & Schweppes® tonic



L U P A

OSTERIA



THE LEGEND

Lupa is the immortal Roman wolf goddess who trained Roman Demi gods in the ways of their city. She stood over seven foot tall, with beautiful chocolate red fur and eyes as silver as the mist. Remus & Romulus were the twin sons of Mars & Rhea Silvia, who were thrown into the great Tiber river at the command of their evil great uncle - Amulius. They were saved by the great she-wolf who nurtured & raised them as her own young. Having grown strong under her guidance, the twins destroyed Amulius & established the city of Rome.



@lupa_osteria



@LupaOsteriaSouthAfrica

FOCACCIAS

- GARLIC FOCACCIA 40
- NAPOLI AND BASIL PESTO 48
- CARAMELISED ONION & FETA 52

(V) VEGETARIAN

ANTIPASTI

TOMATO & BASIL SOUP (V) 50
Served with toasted ciabatta

MELANZANE PARMIGIANA (V) 60
Aubergine, Parmesan, mozzarella & Napoli

ROTOLO OF SPINACH, RICOTTA & MUSHROOMS (V) 60
With butter & Parmesan

CHICKEN LIVERS 62
With white wine, chorizo, chilli & garlic with a bruschetta

ITALIAN NACHOS (V) 65
Crispy 3 cheese ravioli with a fiery arabiatta dipping sauce

GRILLED ARTICHOKE (V) 68
With lemon aioli

MEATBALLS 75
In a slow roasted tomato sauce

FALKLAND CALAMARI 75
Pretzel dusted or grilled

WHOLE BAKED CAMEMBERT 85
Wrapped in Parma Ham served with caramelised onions & toasted bruschetta

CARPACCIO DI MANZO 85
Thinly sliced raw beef with Mr. Cipriani's dressing, sliced mushrooms & Parmesan

PARMA HAM 90
With seasonal melon

PARMA HAM 105
Buffalo Mozzarella

ANTIPASTO PLATTER

With cured meats, Parma Ham, cheese, zucchini fries, olives, marinated aubergine & focaccia

MEDIO 95 | GRANDE 170

INSALATE

MIXED LEAF (V) 50
Cucumber, tomato & vinaigrette

CAESAR 70
Cos lettuce, croutons & anchovy dressing (Add Grilled chicken 30)

PIZZA

WOOD FIRED AT 450 DEGREES CELSIUS USING ONLY IMPORTED ITALIAN '00' FLOUR, ITALIAN TOMATOES & THE FINEST MOZZARELLA.

REPLACE WITH BUFFALO MOZZARELLA ON ANY PIZZA FOR 25 GLUTEN FREE PIZZA BASE AVAILABLE FOR 25

MARGHERITA (V) 75
With fresh basil

SICILIANA 95
With olives, capers & anchovies

LINDSAY 98
Ham & pineapple

THE AMY (V) 100
Butternut, feta, caramelised pumpkin seeds & rocket

MR. EGGPLANT (V) 100
Marinated aubergine, chilli & ricotta

SPAGO 115
Avo, bacon & feta

SOPHIE BEAR 115
Bacon, Gorgonzola, caramelised onions & rocket

THE NO.11 115
Coriander pesto chicken, feta, toasted almonds & rocket

HOT CHICK 120
Peri-peri chicken, mushrooms, caramelised onions, garlic & feta

MEATBALLS 120
Pork & Beef meatballs with cherry tomatoes, feta, fresh basil, red onions & chipotle sauce

CAJUN CHICKEN 125
Feta, avo, Peppadews & garlic

MEAT LOVERS 125
Bacon, ham & salami

SLOW BRAISED LAMB 130
Feta & grilled aubergine

SPICY GAMBERI 135
Prawns & chorizo, chilli & garlic

SARAH 140
Parma Ham, Buffalo Mozzarella, cherry tomatoes

CAPRICCIOSA DELUXE 140
Parma ham, confit field mushrooms, green olives & artichokes

OLIVIA 155
With calamari, prawns, mussels, chilli, garlic & parsley

A tavola non si invecchia
One does not grow old at the table

CAPRESE (V) 85
Buffalo Mozzarella, tomatoes, avocado, basil & balsamic glaze

SMOKED CHICKEN & GREEN APPLE 98
Mixed leaves, dried cranberries & pear, toasted pecans, Gorgonzola & poppy seed dressing

PASTA

HOMEMADE SPAGHETTI (NO EGG)
HOMEMADE FETTUCCINE (CONTAINS EGG)
PENNE GRANORO DEDICATO

GNOCCHI OR GLUTEN FREE ADD 10

SPECIALTY PASTA

BUTTERNUT & RICOTTA RAVIOLI (V) 95
Brown sage butter sauce

LASAGNE AL FORNO 105
Served with a simple salad

PARMA HAM TORTELLINI 115
With a bolognese ragu sauce

GNOCCHI FANTASIA 120
Gorgonzola cream & bolognese ragu

PORCINI PANZEROTTI 130
With spinach, Marsala mushrooms & crispy bacon

OUR FETTUCCINE AND SPAGHETTI ARE MADE HERE, ON SITE, EVERY DAY, WITH LOVE! THE PASTA IS EXTRUDED THROUGH A DIE CUTTER MADE FROM BRONZE CREATING A ROUGHER TEXTURE ON THE SURFACE, ALLOWING THE PASTA TO GRIP MORE SAUCE, RESULTING IN A FULLER FLAVOUR.

Si vive una volta sola
You only live once

SECONDI

SELECTED SECONDI SERVED WITH A SIDE OF YOUR CHOICE

CHICKEN FRANCESE 105
Pan roasted chicken breasts with thinly sliced garlic, sweet peas, bacon & parsley

CHICKEN MARSALA 130
Crumbed & panned with Marsala wine, mushrooms, Gorgonzola & cream

POLLO ARROSTO 145
Wood roasted chicken, chilli or lemon & herb

CHARGRILLED BEEF BURGER 95
With Fontina cheese, bacon, caramelised onion & Parmesan fries

VEAL LIMONE 165
Veal escalopes pan fried with lemon, butter & parsley. Served with spinach & Parmesan fries

VEAL MARSALA 175
Crumbed veal escalopes with a mushroom, cream & Marsala wine sauce

VEAL SALTIMBOCCA 175
With Parma Ham, white wine & sage butter served with Parmesan fries

BALSAMIC & AVO FILLET 180
Fillet Escalopes topped with avo, rocket, roasted tomatoes, Parmesan & balsamic reduction. Served on a white wine risotto

MUSHROOM & PARMESAN FILLET 180
Chargrilled fillet steak on Parmesan fries with wilted spinach, mushroom sauce & crispy Parmesan onion rings

SAUCES

LOULA (V) 75
Tomato & basil

FORRESTIERA (V) 95
Mushrooms, cream, brandy & Parmesan

PUTTANESCA 95
Olives, capers & anchovies

GARDIENERA (V) 98
Grated zucchini, garlic, chilli, cream & crispy fried spinach balls

BOLOGNAISE 100
Slow cooked beef & pork mince ragu & a touch of cream

ALFREDO 100
Ham, Parmesan, mushrooms & cream

LUPA 110
Chicken, cherry tomatoes, basil pesto, roasted peppers & cream

MEATBALLS 115
Pork & Beef meatballs with slow roasted tomato sauce & light cream

CON POLLO 125
Chicken, cream, garlic, mushrooms, white wine & toasted pine nuts

MARICOSI 125
Veal strips, bacon, mushrooms, peas, sundried tomatoes, garlic, white wine & cream

TIGER PRAWN 130
6 prawns, cherry tomatoes, olive oil, chilli, garlic & parsley

SCAMORZA 135
Prawns, smoked chicken, white wine & garlic in a mustard & parsley cream

MARINARA 155
3 prawns, calamari, 3 mussels, tomato, chilli & fennel cream

LAMB SHANK 195
Wood roasted Roman style with white wine, rosemary & garlic

HAKE 105
Wood roasted with spinach

FALKLAND CALAMARI 145
Pretzel dusted & shallow fried or grilled & Parmesan fries

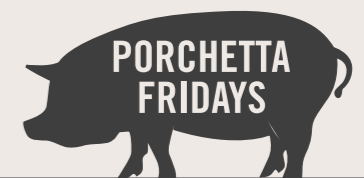
KINGKLIP 170
Wood roasted with white wine, lemon & capers (add 4 x grilled prawns 100)

WOOD ROASTED PRAWNS 210
8 King prawns with garlic parsley butter & Parmesan fries

Parmesan fries | Zucchini fries
Wood roasted vegetables
Side green salad | Penne with creamy parmesan sauce | Wilted spinach with butter & Parmesan

SIDES

33



WOOD ROASTED PORCHETTA SERVED EVERY FRIDAY NIGHT