



L U P A

OSTERIA



# Menu One

R220 per person

## STARTERS

The choice of:

### FOCACCIA

Garlic & extra virgin olive oil.

### CAPRESE

Fior di Latte mozzarella with fresh tomatoes, fresh basil topped with a drizzle of basil pesto, olive oil & balsamic dressing. Served with toasted ciabatta.

## MAINS

The choice of:

### HAKE

Wood-roasted in lemon butter white wine sauce with capers on a bed of wilted spinach, served with a side of your choice.

### THE VEGETARIAN PIZZA

Artichokes, mushrooms & olives.

### REGINA PIZZA

Ham & mushroom.

### GARDIENERA PASTA

A vegetarian's dream: Fresh pasta & grated zucchini in a creamy garlic & chilli sauce. Topped with crispy fried spinach balls.

### NAPOLI PASTA

An Italian culinary classic of Napoli sauce & fresh basil.

### BOLOGNESE PASTA

Beef & pork ragù slow-cooked in Napoli sauce with a dash of cream.

## DESSERTS

The choice of:

### GELATO

A choice of one scoop of our delicious gelato  
Vanilla / Strawberry / Double Toffee / Chocolate / White Chocolate  
Pistachio / Passionfruit

### CRÈME BRÛLÉE

A rich & creamy custard infused with vanilla extract, topped with a layer of caramelised sugar.



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# Menu Two

R295 per person

## STARTERS

The choice of:

### FOCACCIA

Garlic & extra virgin olive oil.

### ITALIAN NACHOS

Light & crispy three-cheese ravioli served with spicy arrabbiata dipping sauce — seasoned with a touch of chilli.

### CHICKEN LIVERS

Chicken livers sautéed in a creamy white wine sauce with sliced chorizo. Delicately seasoned with chilli & garlic. Served with toasted ciabatta.

### CRISPY ARTICHOKE

Crispy artichokes served with fresh rocket & mint. Topped with Parmesan shavings & balsamic dressing.

## MAINS

The choice of:

### HAKE

Wood-roasted in lemon butter white wine sauce with capers on a bed of wilted spinach, served with a side of your choice.

### CHICKEN MARSALA

A classic Italian dish featuring pan-seared crumbed chicken breasts, simmered in a creamy Marsala wine, Gorgonzola & mushroom sauce. Served with a side of your choice.

### CHARGRILLED SIRLOIN

Sirloin steak served on a bed of mushroom white wine risotto, truffle-infused butter & topped with crispy onion rings.

### THE POPOLARE PIZZA

Sticky BBQ chicken strips, crumbled feta & mushrooms.

### THE NEW YORKER PIZZA

Inspired by a New York City classic, topped with mozzarella & spicy pepperoni.

### THE VEGETARIAN PIZZA

Artichokes, mushrooms & olives.

### LUPA PASTA

A crowd-pleaser made with tender chicken strips, sweet cherry tomatoes & roasted peppers, tossed in a creamy white wine & basil pesto sauce.

### ALFREDO PASTA

Ham & mushrooms, tossed in a creamy garlic & Italian Parmesan sauce.

### GARDIENERA PASTA

A vegetarian's dream: Fresh pasta & grated zucchini in a creamy garlic & chilli sauce. Topped with crispy fried spinach balls.

## DESSERTS

The choice of:

### GELATO

A choice of one scoop of our delicious gelato  
Vanilla / Strawberry / Double Toffee / Chocolate / White Chocolate  
Pistachio / Passionfruit

### CRÈME BRÛLÉE

A rich & creamy custard infused with vanilla extract, topped with a layer of caramelised sugar.

IRISH COFFEE JAMESON  
DOM PEDRO JAMESON  
COFFEE KAHLÚA  
DOM PEDRO KAHLÚA



LUPA

OSTERIA



# Menu Three

R350 per person

## STARTERS

The choice of:

### CRISPY ARTICHOKE SALAD

Crispy artichokes served with fresh rocket & mint. Topped with Parmesan shavings & balsamic dressing.

### CARPACCIO DI MANZO

Thinly sliced raw beef with sliced mushrooms, Italian Parmesan & dollops of Mr Cipriani's dressing. Served with breadsticks.

### FALKLAND CALAMARI

Pretzel-dusted calamari, shallow fried, served with mustard mayo & Napoli sauce **OR** grilled & served with tartar sauce.

### CHICKEN LIVERS

Chicken livers sautéed in a creamy white wine sauce with sliced chorizo. Delicately seasoned with chilli & garlic. Served with toasted ciabatta.

## MAINS

The choice of:

### WOOD-ROASTED CHICKEN

Tender & juicy wood-roasted chicken marinated in lemon & herb **OR** peri-peri. Served with a side of your choice.

### CHARGRILLED SIRLOIN

Sirloin steak served on a bed of mushroom white wine risotto, truffle-infused butter & topped with crispy onion rings.

### CHICKEN MARSALA

A classic Italian dish featuring pan-seared crumbed chicken breasts, simmered in a creamy Marsala wine, Gorgonzola & mushroom sauce. Served with a side of your choice.

### SPAGO PIZZA

Crispy bacon, crumbled feta & sliced avo.

### THE VEGETARIAN PIZZA

Artichokes, mushrooms & olives.

### CAJUN CHICKEN PIZZA

Cajun-spiced chicken strips, crumbled feta, Peppadew® piquanté peppers, garlic & sliced avo.

### GARDIENERA PASTA

A vegetarian's dream: Fresh pasta & grated zucchini in a creamy garlic & chilli sauce. Topped with crispy fried spinach balls.

### ZINGARA PASTA

Bacon & mushrooms in a creamy Napoli sauce, seasoned with garlic & a touch of chilli.

### LUPA PASTA

A crowd-pleaser made with tender chicken strips, sweet cherry tomatoes & roasted peppers, tossed in a creamy white wine & basil pesto sauce.

## DESSERTS

The choice of:

### CRÈME BRÛLÉE

A rich & creamy custard infused with vanilla extract, topped with a layer of caramelised sugar.

### TIRAMISU

A popular homemade Italian dessert. Made with layers of ladyfinger biscuits infused with a sweet Marsala wine, mascarpone mousse & espresso.

IRISH COFFEE JAMESON  
DOM PEDRO JAMESON  
COFFEE KAHLÚA  
DOM PEDRO KAHLÚA