

# L U P A

OSTERIA



## Classici Italiani

Set Menu 1  
R239 per person

### STARTERS

#### ARANCINI BALLS 🍷

Deep-fried Italian white wine risotto balls served on a bed of spicy arrabbiata sauce, topped with rocket & garnished with Italian Parmesan.

OR

#### 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 VEGETARIAN PIZZA 🍷 NEW

Artichokes, spinach, olives, crumbled feta, creamed leeks & mushrooms.

OR

#### HAWAIIAN PIZZA

A classic: Ham & caramelised pineapple.

OR

#### MEXICANA PIZZA

Hearty bolognese, red onion & green pepper. Seasoned with a hint of chilli.

OR

#### NAPOLI PASTA 🍷

An Italian culinary classic of Napoli sauce & fresh basil.

OR

#### BOLOGNESE PASTA

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

OR

#### HAKE 🍷

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

OR

#### 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.

### DESSERTS & COFFEES

#### DOUBLE SCOOP OF GELATO

Indulge in a double scoop of velvety-smooth Italian Gelato. Available in various flavours:

Pistachio | Double Toffee | Strawberry | Vanilla | Chocolate  
Passion fruit & White Chocolate

Set menus are open to tables of 6 and more.

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## Classici Italiani

Set Menu 2  
R329 per person

### STARTERS

A choice of:

#### CHICKEN LIVERS 🍴

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

#### ITALIAN NACHOS 🍴

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

#### CAESAR SALAD NEW

Cos lettuce, croutons & a boiled egg. Topped with Parmesan shavings & a creamy anchovy Caesar dressing.

#### FALKLAND CALAMARI

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

### MAINS

A choice of:

#### MEXICANA PIZZA

Hearty bolognese, red onion & green pepper. Seasoned with a hint of chilli.

#### THE NEW YORKER PIZZA

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

#### THE VEGETARIAN PIZZA 🍴 NEW

Artichokes, spinach, olives, crumbled feta, creamed leeks & mushrooms.

#### 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.

#### CALAMARI PASTA

Grilled calamari, garlic, olives, fresh tomatoes & red onions tossed in a golden butter sauce. Topped with lemon zest.

#### HAKE 🍴

Wood-roasted in white wine lemon butter 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 BACON & CHEESE BURGER 🍴

BBQ-basted beef patty, topped with Fontina cheese, crispy bacon & red wine caramelised onions on a toasted bun. Served with potato fries.

### DESSERTS & COFFEES

A choice of:

#### DOUBLE SCOOP OF GELATO

Indulge in a double scoop of velvety-smooth Italian Gelato.

Available in various flavours:  
Chocolate | Pistachio | Strawberry  
Double Toffee | Vanilla  
Passion fruit & White chocolate

#### CRÈME BRÛLÉE

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

#### JAMESON IRISH COFFEE 🍴

#### JAMESON IRISH DOM PEDRO 🍴

#### KAHLÚA COFFEE 🍴

#### KAHLÚA DOM PEDRO 🍴

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# L U P A

OSTERIA



## Classici Italiani

Set Menu 3  
R385 per person

### STARTERS

A choice of:

#### CHICKEN LIVERS †

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

#### PORK & BEEF MEATBALLS

Italian-style pork & beef meatballs slow-cooked in Napoli sauce with a dash of cream. Served with toasted ciabatta.

#### CAESAR SALAD NEW

Cos lettuce, croutons & a boiled egg. Topped with Parmesan shavings & a creamy anchovy Caesar dressing.

#### FALKLAND CALAMARI

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

### MAINS

A 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.

#### HAKE †

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

#### DEL BOSCO PIZZA NEW

Chorizo, salami, mushrooms, Peppadew® piquanté peppers, sliced avo & crumbled feta.

#### CAJUN CHICKEN PIZZA

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

#### THE VEGETARIAN PIZZA NEW

Artichokes, spinach, olives, crumbled feta, creamed leeks & mushrooms.

#### FILLET PASTA

Tender fillet strips tossed in a creamy mushroom, green peppercorn & Parmesan sauce.

#### ZINGARA PASTA

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

#### CALAMARI PASTA

Grilled calamari, garlic, olives, fresh tomatoes & red onions tossed in a golden butter sauce. Topped with lemon zest.

### DESSERTS & COFFEES

A choice of:

#### CRÈME BRÛLÉE

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

#### PISTACHIO ZABAIONE †

Our Lupa rendition of the famous Italian dessert is made with layers of cranberry jelly, Cointreau® creamy zabaione, strawberries & a sprinkle of pistachio nuts. Topped with a ladyfinger biscuit.

#### TIRAMISU †

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

#### JAMESON IRISH COFFEE †

#### JAMESON IRISH DOM PEDRO †

#### KAHLÚA COFFEE †

#### KAHLÚA DOM PEDRO †

Set menus are open to tables of 6 and more.