

Bruschetta Sampler

Lupi's sesame seeded twist bread brushed with butter, open fire grilled then topped with a lemoncello infused ricotta, candied lemon and freshly grated nutmeg

\$7.95

Dressing of the Day

Green Goddess Vinaigrette

Appetizer

Mussels Milano

Sweet local mussels gently poached in Pinot Grigio wine then stuffed with a delicious blend of roasted garlic, caramelized onion, toasted pancetta bacon, artichoke hearts, fresh oregano & parmigiana cheese, baked until perfect served with a drizzle of EVOO and fresh lemon

\$8.95

A Tale Of Two Seas

From the Caribbean we prepare a delicious Conch salad with fresh lime marinated onions, fresh tomato, spicy chilies and sweet red peppers

From the shores of Rhode Island we prepare a chilled Calamari salad with celery, carrot, roasted garlic, parsley, basil extra virgin olive oil, cherry peppers and freshly squeezed lemon - both served in butter lettuce bowls

\$16.95

Soft Shell Crab Sandwich

"Fresh" Whale Soft Shell Crab, hand dressed, soaked in milk, double dipped in our special flour fried to perfection, served on white toast with lettuce, tomato, tarter, pickle & slaw

\$14.95

Pork Chops Hunter Style

Fresh Iowa farms pork chops seasoned with sea salt, garlic & pepper, fire grilled served over a bed of sautéed sweet red peppers, caramelized onions, mushrooms & potatoes

\$18.95

Chicken Panzanella

Fresh breast of chicken pan seared in olive with a touch of cracked pepper & Pinot Grigio then topped with a blend of caramelized celery & onion, roasted garlic, artichoke hearts, ripe tomato, pepper freselles and shaved parmigiana, baked to perfection

\$18.95

Julio's Cioppino

A luscious dish made with clams, mussels, shrimp, scallops sautéed in a rich broth of tomato, onions, garlic, cherry peppers and apple wood smoked bacon and white wine served over angel hair pasta

\$18.95

Steak Focaccia

Lupi's fresh pizza dough seasoned, char grilled over an open fire, stuffed with a grass fed New York Strip steak, creamy fontina cheese, roasted garlic, fresh arugula, grilled lemon & EVOO

\$15.95