

Bruschetta Sampler

Lupi's sesame seeded twist bread brushed with extra virgin olive oil, garlic, salt & pepper open fire grilled then topped with a traditional bruschetta made with house grown heirloom tomatoes, fresh garden basil & parsley, black sea salt & EVOO
\$8.95

Dressing of the Day

Freshly baked apples & white balsamic vinegar

Appetizer

Cherry Whiskey Wings

Fresh, never frozen whole chicken wings lightly cold smoked, dredged in our special flour, fried till perfectly crispy, seasoned with a house made garlic, guajillo chili rub served with a cherry whiskey hot sauce, bleu cheese dip & celery
\$8.95

Grecian Orzo Chicken Salad

Fresh young 1/2 chicken marinated in olive oil, fresh oregano, mint, rosemary, garlic & vinegar oven roasted until perfect served over a chilled orzo pasta salad with fresh tomato, basil, olives, roasted cloves of garlic, sweet red pepper, feta cheese, olive oil & aged balsamic vinegar
\$14.95

Macadamia Pork

An amazing dish starting with a lean tender Iowa Farms boneless pork loin cutlets dredged in a seasoned flour then pan fried in butter with delicious macadamia nuts topped with toasted leaves of prosciutto and creamy fontina cheese served in a delicious macadamia liquor reduction
\$18.95

Chicken Scarpiello

All natural, young, fresh skin on breast of chicken pan seared with roasted cloves of garlic, fresh rosemary, black pepper, lemon slices, imported green & black olives, a touch of anchovy finished in a buttery pinot grigio wine sauce served over Angel Hair pasta with shaved parmigiana
\$17.95

Summer Ravioli

A delicious house made ravioli stuffed with old fashioned ricotta, whole milk mozzarella and smashed sweet peas pan seared in butter with delicious savory whole pistachios in a creamy a wonderful reduction scented with fresh sage
\$17.95

Cod Almandine

Fresh local cod simply baked in olive oil and a touch of black Mediterranean sea salt finished with a baked crust of crushed almonds, garnished with an amaretto almond butter
\$19.95

Meat lovers Pizza

Lupi's fresh pizza dough char grilled over an open fire and topped with a plum tomato sauce, mozzarella, our garlic & oregano meatballs, Longhini hot Italian sausage & Apple wood bacon hot oven baked until perfect
\$13.95