

To all of our valued customers, thank you for supporting our changing specials, it gives us an opportunity to explore different techniques & ingredients and to grow culinary skills.

## **Bruschetta Sampler**

Lupi's awesome sesame twist bread, griddled with garlic and extra virgin olive oil, lathered with a house made roasted garlic, white wine tomato paste then topped with herb marinated grilled eggplant cutlets and grated Grana Padano cheese

\$7.95

## **Dressing of the Day**

Japanese Ginger Vinaigrette

## **Wild Mushroom Gratin**

An assortment of fresh mushrooms sautéed in butter, garlic, sea salt, freshly cracked pepper and a touch of Madeira wine served baked in a casserole over creamy parmigiana polenta topped with melted fontina cheese

\$8.95

## **Bigos**

Poland's national dish is said to have been created by the Polish King Władysław Jagiełło in 1385 to feed his guest after a day of hunting

This amazing dish is made with sweet onions, fresh cabbage, fermented sauerkraut, dried plums, smoked bacon, kielbasa, tomatoes, spices and wine slowly simmered until perfect then topped with grilled boneless country style pork ribs

\$16.95

## **Chicken & Biscuits**

Fresh skin on, bone in chicken breasts marinated in a blend of buttermilk, herbs & spices, breaded just right in a wonderful 12 herb flour, then fried to perfection served with gravy, hot sauce, slaw and buttermilk biscuits

\$16.95

## **Autumn Cod**

Fresh local cod filets oven roasted in corn husks with the last of this year's heirloom tomatoes, fresh basil, roasted local corn and saffron butter

\$18.95

## **Chateaubriand Of Pork Tenderloin**

Luxurious, melt in your mouth, seasoned pork tenderloin, wrapped in apple wood smoked bacon hot steel seared then oven roasted to your preference served over roasted asparagus topped with delicious buttery crabmeat, drizzled with house made béarnaise sauce

\$18.95

## **Baked Rigatoni Boscaiola**

DeCecco rigatoni sautéed

with smoked bacon, pancetta bacon, prosciutto, roasted cloves of garlic fresh cracked pepper, a fabulous blend of dried and fresh exotic mushrooms, a touch of tomato, cream and brandy baked in casserole topped with melted fontina

\$17.95

## **Wild Mushroom Pizza**

A delicious pie made with Lupi's pizza dough, imported Italian tomatoes, fresh basil parmigiana, asagio, romano and mozzarella cheeses and a fabulous blend of fresh and dried wild mushrooms, baked to perfection

\$14.95