

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

Shrimp Scampi

Lupi's old world style sesame twist bread, brushed with garlic & olive oil, fire grilled then topped with garlic griddled shrimp, fresh lemon and xtra virgin olive oil

\$8.95

Dressing of the Day

House made, Window Spearmint, fresh basil, White Balsamic Vinegar

Goat Cheese Croquets

Crispy delicious house made fig infused goat cheese croquets served with mescaline greens finished with an aged balsamic honey glaze and toasted almonds

\$7.95

Wings & Things

Fresh jumbo chicken wings served Buffalo style with New Jersey Boardwalk fries, crisp celery sticks, house made Bleu cheese dressing for dipping

\$8.95

Cod Genovese

Fresh local Cod filets pan seared in brown butter served over a house made pesto with Pignoli nuts, almonds, fresh basil leaves and a touch of Pinot Grigio wine

\$19.95

Chicken Fricassee

Fresh chicken breasts sautéed in butter with fresh mushrooms, onion, garlic, white wine, a touch of heavy cream and a blend of spices

\$18.95

Meat Lovers Pizza

Fresh pizza dough, fire grilled topped with a plum tomato basil sauce, Mozzarella cheese, hot Italian sausage, our famous meatballs and smoked bacon hot oven baked until perfect

\$13.95