

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 old world style sesame twist bread, brushed with garlic & olive oil, fire grilled then topped with an eggplant caponata made with fresh eggplant simmered garlic, onions, olives, fresh basil, oregano, parsley, a touch of white wine and plum tomato and Parmigiana cheese
\$7.95

Dressing of the Day

House made, Creamy garlic, cracked pepper Parmigiana

Two Orange Salad

Sweet California and Blood orange pieces tossed in an aged white balsamic dressing served over arugula with crumbled fig infused goat cheese
\$7.95

Buffalo Bacon Bleu Chicken Sandwich

10 oz of seasoned breast of chicken fire grilled, served on a toasted roll topped with hot sauce, Bleu cheese sauce, crispy smoked bacon, lettuce and tomato
\$12.95

Macho Nacho's

Crispy delicious corn tortillas topped with black beans, slow roasted pulled pork, a blend of cheeses roasted corn, sour cream, fresh cilantro, house made chipotle sauce
\$12.95 / With Shrimp Instead \$15.95

Baked Cod in Orange Sauce

A light dish with a ton of flavor, fresh filets of local cod gently baked until perfect Served over a delicious Sicilian orange sauce with fresh blood and sweet oranges
\$19.95

Chicken Florentine

Fresh breast of chicken dredged in flour then egg, pan seared with a rich stock and dry sherry finished with butter served over a bed of fresh spinach
\$19.95

Pork Girandola

Fresh pork loin stuffed prosciutto, fontina cheese and a fabulous blend of wild mushrooms rolled to create pinwheels, seared to perfection served over a hazelnut brandy cream sauce
\$18.95

Waiting For Spring Pizza

Fresh pizza dough, fire grilled then baked with mozzarella, topped with dressed arugula, red wine poached pears, crumbled fig infused goat cheese, hot oven baked until perfect
\$14.95