

## ANTIPASTI

<b>FOCACCIAS</b> <b>GARLIC (48), CAMELISED ONION &amp; FETA (60)</b>	
<b>TOMATO &amp; BASIL SOUP (V)</b> Served with toasted ciabatta	60
<b>ITALIAN NACHOS (V)</b> Crispy three cheese ravioli with a fiery Arrabbiata dipping sauce	72
<b>PARMA HAM FROM DAVIDE VITALI</b>	100
<b>CHICKEN LIVERS</b> With white wine, chorizo, chilli, garlic & bruschetta	78
<b>FALKLAND CALAMARI</b> Pretzel dusted or grilled	79
<b>CARPACCIO DI MANZO</b> Thinly sliced raw beef with Mr. Cipriani's dressing, sliced mushrooms & Parmesan	95
<b>PORT POACHED FIGS &amp; GORGONZOLA SALAD (V)</b> Mixed greens, Gorgonzola, port poached figs, mustard dressing & caramelised pecans	100
<b>LUPA ANTIPASTO PLATTER (Best for two)</b> Cauliflower fritti, giardiniera vegetables, Sicilian aubergine, robiola cheese, white bean hummus, Parma Ham, spicy salami spinatta, bruschetta, olives & sliced focaccia	160

## PASTA

*Choose a pasta: Spaghetti, Penne, Fettucine (contains egg) Gnocchi (add 15), Gluten free (add 15)*

*Our fettuccine & spaghetti are made here, on site, every day, with love! The pasta is extruded through a die cutter made from bronze creating a rougher texture on the surface, allowing the pasta to grip more sauce, resulting in a fuller flavour.*

<b>LUPA</b> Chicken, cherry tomatoes, basil pesto, roasted peppers & cream	135
<b>ALFREDO</b> Ham, Parmesan, mushrooms & cream	115
<b>BOLOGNAISE</b> Slow cooked beef & pork mince ragu & a touch of cream	110
<b>MARINARA</b> Three prawns, calamari, three mussels, tomato, chilli & fennel cream	180
<b>GNOCCHI FANTASIA</b> Gorgonzola cream & bolognese ragu	138
<b>LASAGNE AL FORNO</b> Served with a simple salad	110
<b>PORCINI PANZEROTTI</b> With spinach, Marsala mushrooms & crispy bacon	138
<b>PENNE ORIENTAL</b> With mildly spiced chicken breasts, tomato, light cream, Mrs Balls Chutney & fresh coriander	120
<b>LOULA (V)</b> Tomato & basil	80
<b>GARDIENERA (V)</b> Grated zucchini, garlic, chilli, cream & crispy fried spinach balls	110

## PIZZA

*Wood fired at 450 degrees celsius using Italian tomatoes & the finest mozzarella. Replace with buffalo mozzarella on any pizza for 50. Gluten free pizza base available for 30.*

<b>MARGHERITA (V)</b> With fresh basil	85
<b>CAJUN CHICKEN</b> Feta, avo, Piquanté Peppers & garlic	138
<b>SPAGO</b> Avo, bacon & feta	125
<b>LINDSAY</b> Ham & pineapple	110
<b>THE AMY (V)</b> Butternut, feta, caramelised onion, pumpkin seeds & rocket	110
<b>YOGA BUNNY</b> √ Napoletana sauce, vegan mozzarella, roasted butternut, Piquanté Peppers, vegan basil pesto, avo & rocket	135
<b>MEAT LOVERS</b> Bacon, ham & salami	135
<b>THE MASSIMO</b> A calzone with tomato, mozzarella, ham, mushrooms, feta, caramelised onions and Parmesan, served with sliced avo and brushed with garlic butter	135

## SECONDI

<b>POLLO ARROSTO</b> Wood roasted chicken, chilli or lemon & herb	170
<b>CHICKEN MARSALA</b> Crumbed & paned with Marsala wine, mushrooms, Gorgonzola & cream	135
<b>THE GREEN BURGER: BEYOND MEAT PATTY</b> √ Vegan mozzarella, smashed avo, vacon, tomato, cos lettuce & pickles	145
<b>CHARGRILLED BURGER</b> Pork & beef patty with Fontina cheese, bacon, caramelised onion & Parmesan fries	120
<b>KINGKLIP</b> Wood roasted with white wine, lemon & capers (add 4 x grilled prawns 110)	205
<b>HAKE</b> Wood roasted with spinach	115
<b>BALSAMIC &amp; AVO FILLET</b> Fillet Escalopes topped with avo, rocket, roasted tomatoes, Parmesan & balsamic reduction. Served on a white wine risotto	205
<b>FALKLAND CALAMARI</b> Pretzel dusted & shallow fried or grilled	170
<b>PORK RIBS (400G 145/ 800G 250)</b> Chargrilled with Calabrian chilli & fennel	
<b>MUSHROOM &amp; PARMESAN FILLET</b> Chargrilled fillet steak on Parmesan fries with wilted spinach, mushroom sauce & crispy Parmesan onion rings	210
<i>Selected Secondi served with a side of your choice (40): Parmesan fries   Zucchini fries   Wood roasted vegetables   Side green salad   Penne with creamy Parmesan sauce   Wilted spinach with butter &amp; Parmesan</i>	

## DESSERT

<b>CRÈME BRÛLÉE</b>	48
<b>CREMINO AL CIOCCOLATO</b> Nutella crème brûlée, smashed Amaretti biscuits, salted caramel gelato & Italian meringue	68
<b>GELATO PER SCOOP</b> Chocolate/Pistachio/Strawberry/Caramel	30

Vegetarian (V) Vegan √

*Certain pastas available in half portions at 70% of the price.*

*Our kitchen uses tree nuts, traces of which may be found in certain dishes.*

*We reserve the right to add a 10% service charge to tables of eight or more.*

# QUARTINOS | 250ML

## BIANCO

Fairview la Capra Sauvignon Blanc on tap	40
Antonij Rupert Protea Chenin Blanc	45
Ken Forrester Petit Semi Sweet	45
Fairview Goats Do Roam Rose	50
Kleine Zalze Cellar Selection Unwooded Chardonnay	55
Paul Cluver Sauvignon Blanc	70
Martini Brut Prosecco 150ml glass	65

## ROSSO

Fairview la Capra Merlot on tap	40
Durbanville Hills Merlot	59
Hartenberg Cabernet/Shiraz	65
Beyerskloof Pinotage	65

## FRIZZANTE

Martini Brut Prosecco	295
Martini Prosecco 0.00 (alcohol free)	195
Veuve Clicquot	1150

## SAUVIGNON

Antonij Rupert Protea   Franschoek	155
Diemersdal   Durbanville	170
Waterford Pecan Stream   Western Cape	190
Paul Cluver   Elgin Valley	210
Springfield Life from Stone   Robertson	275

## CHENIN BLANC

Antonij Rupert Protea   Franschoek	135
Simonsig   Stellenbosch	160

## CHARDONNAY

Kleine Zalze Cellar Selection (unwooded)   Stellenbosch	165
Bouchard Finlayson Kaaimansgat   Hemel En Aarde	295

## BLUSH AND OTHER VARIETALS

Boschendal Blanc De Noir   Franschoek	145
Fairview Goats Do Roam Rose   Paarl	150
Van Loveren Chardonnay Pinot Noir/Robertson	150
Nederburg Semi Sweet Rose   Stellenbosch	145
Ken Forrester Petit Natural Sweet   Stellenbosch	135
Boschendal Le Bouquet   Franschoek	145
Terra Del Capo Pinot Grigio   Franschoek	165

## MERLOT

Durbanville Hills   Durbanville	175
Villiera   Stellenbosch	225

## PINOTAGE

Beyerskloof   Stellenbosch	195
Diemersfontein   Wellington	265

## CABERNET

Kleine Zalze Cellar Selection   Stellenbosch	185
Guardian Peak   Stellenbosch	210

## SHIRAZ

Simonsig Mr Borio's Shiraz   Stellenbosch	205
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## BLENDS AND ALTERNATIVES

Boekenhoutskloof The Wolfrap Red   Franschoek	145
Granger Bay Cabernet/Merlot   Granger Bay	145
Groote Post Old Man's Blend   Darling	170
Fairview Goats Do Roam Red   Paarl	155
Kanonkop Kadette   Stellenbosch	235
Hartenberg Cabernet/Shiraz   Stellenbosch	195
Alto Rouge   Stellenbosch	215
Antonij Rupert Optima   Franschoek	435
Terra Del Capo Sangiovese   Franschoek	210
Paul Cluver Village Pinot Noir   Elgin Valley	235

## COCKTAILS

<b>NEGRONI</b> Campari, gin & Martini Rosso	50
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<b>THE WOLF DESIGNER G&amp;T</b> Elderflower & cucumber with Fitch & Leedes tonic	65
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<b>APEROL SPRITZ</b> Aperol, Fitch & Leedes soda & Prosecco	65
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<b>MOJITO</b> White rum, mint, fresh lime & Fitch & Leedes soda	65
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<b>LUPA BLUSHING COSMO</b> Vodka, triple sec, fresh lime & cranberry. Flamed with orange zest	65
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## NON-ALCOHOLIC COCKTAILS

<b>ITALIAN SUNRISE</b> Orange juice, strawberry purée, elderflower syrup, lemon juice & Fitch & Leedes ginger ale	50
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<b>MOJITO</b> Mint, lime & Fitch & Leedes soda	45
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