



**IL LUPINO**  
**TRATTORIA & WINE BAR**

## MENU

### APPETIZER

SALUMI & FORMAGGI <i>premium meats and cheeses</i>	(Pick 4) 28
GARLIC BREAD <i>house bread, garlic &amp; herb butter, Parmigiano Reggiano, Pomodoro sauce</i>	4pc 8/ 8pc 14/ 12pc 22
GRILLED OCTOPUS <i>rosemary &amp; garlic marinated octopus, mixed greens, cherry tomato, Okinawan sweet potato, pesto, aioli</i>	26
MEATBALL <i>veal, pork &amp; beef meatball, Pomodoro sauce, Parmigiano Reggiano</i>	14
FRIED CALAMARI <i>breaded calamari rings &amp; tentacles with light &amp; spicy marinara sauce</i>	15

### SALADS

CAPRESE <i>Buffalo mozzarella, heirloom tomato, extra virgin olive oil, fresh basil, sea salt, balsamic glaze</i>	21
ARUGULA <sup>GF</sup> <i>local arugula, cherry tomato, Marcona almonds, poached pears, lemon vinaigrette, Parmigiano Reggiano</i>	16
CAESAR <i>romaine lettuce, anchovies, foccacia croutons, Parmigiano Reggiano</i>	16

### PIZZA

16 inch 8 slices

MARGHERITA <i>mozzarella cheese, local tomato, Pomodoro sauce, fresh basil</i>	17
QUATTRO FORMAGGI <i>mozzarella cheese, Parmigiano Reggiano, Gorgonzola &amp; Mascarpone cheese, topped with drizzle of honey</i>	18
PROSCIUTTO & ARUGULA <i>mozzarella cheese, tomato, Prosciutto di Parma, fresh arugula, truffle oil</i>	19
HAWAIIAN <i>mozzarella cheese, Pomodoro sauce, local pineapple, red pepper, Mortadella, thick cut bacon</i>	18
SPINACH & MUSHROOM <sup>VG</sup> <i>mozzarella cheese, Shimeji &amp; Oyster mushrooms, spinach, garlic olive oil</i>	17
SALUMI <i>mozzarella cheese, Pomodoro sauce, fresh cut salami, Italian sausage</i>	19

Gluten free pizza dough available +3

### PASTA

Single/ Double

LASAGNA BOLOGNESE <i>house made lasagna sheets, eggplant, zucchini, Bolognese sauce</i>	S22 / D40
CARBONARA* <i>fresh pasta, pancetta, free range egg, Parmigiano Reggiano topped with black pepper</i>	S30/ D54
GAMBERI 🍤 <i>fresh pasta, Tiger shrimp, cherry tomato, fresh basil tomato bisque sauce</i>	S28 / D52
PESCATORE* 🐟 <i>linguine, clams &amp; mussels, fresh fish, calamari, jumbo shrimp, scallop, white wine, light spicy Pomodoro sauce</i>	S36 / D68
BOLOGNESE <i>fresh tagliatelle pasta, veal, pork &amp; beef simmered slowly in Pomodoro sauce.</i>	S 26/ D 48
SPAGHETTI MEATBALL <i>spaghetti, Pomodoro sauce, meatball, Parmigiano Reggiano</i>	S24 / D44

Gluten free pasta available +3

### MAIN COURSE

BISTECCA ALLA FIORENTINA* <i>32oz prime Florentine T-bone steak, extra virgino olive oil, rosemary, sea salt</i>	125
VEAL CHOP* <i>16oz prime grilled veal chop with spaghetti aglio e olio</i>	55
FILET MIGNON* <i>grilled prime Filet Mignon, truffle mashed potato, seasonal vegetables</i>	48
LAMB CHOPS* <i>grilled double chops marinated in extra virgin olive oil, fresh herbs, seasonal vegetables</i>	42

Add sides: Roasted vegetables with extra virgin olive oil +16, steamed asparagus or broccoli +15, Rosemary roasted potatoes +10, mushrooms virgin olive oil +10



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MENU

## APPETIZER

CARPACCIO *Thinly sliced cured beef tenderloin, arugula, shaved Parmigiano Reggiano, lemon & olive oil vinaigrette*

19

OR

BRUSCHETTA *Toasted bread, topped with ripe tomatoes, fresh basil, garlic, olive oil.*

PASTA

LOBSTER DIAVOLO *Spaghetti, tomato sauce, lobster meat, garlic, extra virgin olive oil, chili*

S 39/ D

OR

LASAGNA BOLOGNESE *House made lasagna sheets, Ricotta cheese, eggplant, Bolognese sauce*

S22 / D40

MAIN COURSE

OR

PESCE AL CARTOCCIO\* *Fresh catch of the day cooked in a parchment paper with clams, mussel, cherry tomato, white wine, fennel*