



La Lupa

FOCACCIA 'stone baked'

Focaccia Bianca - garlic, rosemary	12
Focaccia Rossa - tomato, garlic, oregano	13

ANTIPASTI

House marinated olives	9
Bruschetta, mozzarella, Cantabrian anchovies	9 ea
Pickled sardines, onions, raisin, pine nuts	16
Roasted artichokes, ricotta, mint	18
Buffalo mozzarella, heirloom tomato, basil	20
Salumi Plate – Mortadella, fennel salami prosciutto, giardiniera, ricotta	21
Roasted angus rump, tuna mayo, pine nut	23
Burrata, asparagus, salsa verde, shallots	24
King fish crudo, rock melon, buttermilk, ajo blanco	25
Seared scallops, parsnip puree, green apple Nduja	26

EARLY BIRD BYO

Valid from 5pm to 5.45pm. Wine only, \$6pp corkage fee

ONE BILL PER TABLE

Takeaway boxes 50c each.

Visa, Debit, Mastercard 1.85% surch

Amex 2.05% surcharge.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

PASTA

Spaghetti cacio e pepe	28
Pappardelle, beef and sausage ragu Toscano	34
Squid ink spaghetti, scallops, tomato concasse, bottarga	36
Gluten free gnocchi available	2

MAINS

Pan seared barramundi, cauliflower puree, zucchini alla scapece	36
Black angus sirloin tagliata, roman artichoke, trebbione pecorino, mint	42

SIDES

Heirloom carrots, pistachio pesto, goat cheese	17
Iceberg lettuce, radicchio, grapes	14
Roasted potato, rosemary, garlic	13

LUPACCHIOTTI *Signature long fermented pizza.*

Eggplant, black olive tapenade, burrata	29
Prosciutto, rockmelon, buffalo ricotta	30
Mortadella, pistachio cream, burrata, pistachio	32



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RED BASE

Margherita

Tomato, mozzarella, basil 25
Add whole burrata cheese 18

Parmigiana

Tomato, mozzarella, eggplant, parmesan 27
Add prosciutto di Parma 7

Amatriciana

Tomato, mozzarella, pancetta, onion, chilli, 28
pecorino Romano

Crudo

Tomato, mozzarella, basil, prosciutto di Parma 28
Add whole burrata cheese 18

Trastevere

Tomato, garlic, oregano, Sicilian anchovies, 28.5
burrata, basil

Zio Teo

Tomato, mozzarella, sausage, nduja 28
(hot salami paste), pecorino romano, olives

Scacciafiga

Tomato, mozzarella, gorgonzola, sausage 28
Onion, chilli

Pizzo Calabro

Tomato, spicy spreadable salami, 28
hot salami, burrata

WHITE BASE

Pancetta

Mozzarella, potato, pancetta, rosemary 28

Ortolana

Smoked mozzarella, zucchini, eggplant, 27
capsicum, chilli

La Marica

Mozzarella, gorgonzola, porcini mushrooms, 29
Sausage, caramelized onions

Porcina

Mozzarella, porcini, prosciutto, parmesan 29

Tartufone

Mozzarella, sausage, potato, parmesan, 28.5
truffle paste

Gamberona

Mozzarella, local tiger prawn, potato, 29
pancetta, chilli

DOLCI

Tiramisu 14

Panna Cotta of the day 14

Tart of the day 14