



La Lupa

FOCACCIA 'stone baked'

FOCACCIA BIANCA (V) - Garlic, Rosemary	12
FOCACCIA ROSSA (V) - Tomato, Garlic, Oregano	13

ANTIPASTI/ENTREES

OLIVES (V) - House marinated	9
BRUSCHETTA - Mozzarella, Cantabrian anchovies	9
ARTICHOKES (V) – Roasted with Ricotta, Mint	18
SALUMI PLATE – Mortadella, Fennel salami, Prosciutto, Giardiniera, Ricotta	21
BEEF ANGUS RUMP - Roasted with Tuna mayo, Pine nuts, Capers	23
BURRATA (V) - Eggplant, Caponata, Almonds, Parsley	24
KINGFISH CRUDO - Pickled cucumber, Capers, Chilli dressing	25
SEARED SCALLOPS - Pumpkin puree, Cauliflower, Parsley	26
POLPETTE (3) - Pork meatballs, Tomato sauce, Parmesan	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.

Surcharge 10% on Sundays and Public Holidays

PASTA

PAPPARDELLE RAGU - Beef cheek, Parmesan, Parsley	34
SPAGHETTI CACIO E PEPE – Pecorino, Truffle Pecorino, Black Pepper	28
SQUID INK SPAGHETTI – Prawns, Nduja, Cherry Tomatoes, Herb Crumbs	36
RIGATONI BOSCIOLA – Creamy sauce, Mixed mushrooms, Italian sausage, Porcini, Parmesan	34
PAPPARDELLE CARBONARA – Creamy Sauce Bacon, Mushrooms, Garlic, Egg, Spring Onions Green Onion, Parmesan	34

Gluten free gnocchi available **+2**

MAINS

BARRAMUNDI - Pan seared, Cauliflower puree, zucchini alla scapece	36
TAGLIATA STEAK - Black angus sirloin, Roman artichoke, Trebbione pecorino, Mint	42
CHICKEN CACCIATORE – Chicken Maryland cooked cacciatore style, Polenta	38

SIDES

HEIRLOOM CARROTS (V) -Pistachio pesto, Goat cheese	17
POTATOES (V) - Roasted with Rosemary, Garlic	13

INSALATA/SALADS

RADICCHIO (V) – With Iceberg lettuce, grapes	14
CAPRESE (V) - Buffalo mozzarella, Heirloom tomato, Basil	20

LUPACCHIOTTI *Signature long fermented pizza.*

EGGPLANT (V) – Goat Cheese, Honey, Mint	29
PROSCIUTTO - Gorgonzola, Caramelised Pear, Walnuts	30
MORTADELLA - Pistachio cream, Burrata, Pistachio	32

All pizzas available GLUTEN FREE +\$5



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PIZZAS

RED BASE

MARGHERITA (V)

Tomato, Mozzarella, Basil 25
Add whole burrata cheese 18

CAPRICIOSA

Tomato, Mozzarella, Ham, Mushroom, Olive, Onion 28

CRUDO

Tomato, Mozzarella, Basil, Prosciutto di Parma 28
Add whole burrata cheese 18

PIZZO CALABRO

Tomato, Spicy spreadable salami, Hot salami, Burrata 28

ZIO TEO

Tomato, Mozzarella, Sausage, Nduja (hot salami paste), Pecorino romano, Olives 28

PARMIGIANA (V)

Tomato, mozzarella, Eggplant, Parmesan 27
Add prosciutto di Parma 7

AMATRICIANA

Tomato, Mozzarella, Pancetta, Onion, Chilli, Pecorino Romano 28

TRASTEVERE

Tomato, Garlic, Oregano, Sicilian anchovies, Burrata, Basil 29

SCACCIAFIGA

Tomato, Mozzarella, Gorgonzola, Sausage Onion, Chilli 28

WHITE BASE

ZIA FRA

Mozzarella, Cherry tomatoes, Caramelised onions, Prosciutto, Rocket, Goat cheese 30

TARTUFONE

Mozzarella, Sausage, Potato, Parmesan, Truffle paste 29

PANCETTA

Mozzarella, Potato, Pancetta, Rosemary 28

ORTOLANA (V)

Smoked mozzarella, Zucchini, Eggplant, Capsicum, Chilli 28

LA MARICA

Mozzarella, Gorgonzola, Porcini mushrooms, Sausage, Caramelized onions 29

PORCINA

Mozzarella, Porcini, Prosciutto, Parmesan 29

GAMBERONA

Mozzarella, Local tiger prawn, Potato, Pancetta, Chilli 30

BAMBINIS (KIDS MENU 12yo and under)

KIDS HAM PIZZA

Tomato sauce, Mozzarella, Ham 16

KIDS MARGHERITA PIZZA (V)

Tomato sauce, Mozzarella 14

KIDS SPAGHETTI RAGU

Spaghetti, Beef Ragù, Parmesan 16

KIDS SPAGHETTI POMODORO: (V)

Spaghetti, Tomato sauce, Parmesan 14

KIDS BOSCIOLA

Spaghetti, Ham, Creamy Sauce, Parmesan 14