

Tapas

Charcuterie and Cheese 27
a selection of imported meats and cheeses with seasonal pairings, crostini

Fresh Shucked Oysters 9 / 17 / 30
apple horseradish mignonette, piri piri hot sauce, lemon

Chicken Liver Pâté 15
cranberry and orange marmalade, sea salt, Marcona almonds, grapes, crostini

Burrata 17
jamón Serrano, maple sage roasted delicata squash, garlic confit, olive oil, pepitas, crostini

Hummus 13
kalamata, cucumber, and red onion salad, feta house made za'atar spiced flatbread, crudité

Croquetas 6
jamón Serrano and Manchego cheese fritters, house pickles, Lupo Sauce

Bacon Wrapped Dates 9
blue cheese stuffed topped with Marcona almonds and saffron gastrique

Fritto Misto 12
fried cauliflower and broccoli, goat cheese, pepitas, bell pepper gastrique

Crispy Duck Leg 19
duck confit, butternut squash, Brussels sprouts, fennel apple sugo butter, salsa verde

Sea Bass Fritters 12
piri piri spiced, aioli, charred lemon

Gambas al Ajillo 17
shrimp poached in extra virgin olive oil with garlic, chilies, sherry, Basque peppers, and herbs, toasted focaccia

Octopus a la Plancha 19
charred barbequed octopus, crispy fingerling potatoes, chistorra chorizo, pickled onions, chimichurri

Albondigas 14
lamb meatballs, sherry almond sauce, mint chimichurri, salsa criolla

Soup & Salads

House Made Bread 8
Pagnotta and focaccia, compound butter, olive oil, sea salt

Ensalada Mixta 12
mixed greens, cauliflower, broccoli, butternut squash, bell peppers, red onion, hard-boiled egg, Marcona almonds, feta, smoked paprika vinaigrette

Spinach 13
apples, delicata squash, strawberries, dates, dried cranberries, walnuts, goat cheese, maple sage vinaigrette

Pasta e Fagioli 9
pasta and bean stew, ham hock, berlotti and cannellini beans, San Marzano tomato, leeks, Parmigiano

Sandwiches

each sandwich comes with a choice of side

Lupo Smashburger 16
two smashed Lupo special blend patties with Bluescreek premium blend, griddled onions, American cheese, house pickles, Lupo sauce, house made everything bun

Spicy Crispy Chicken 15
fried chicken breast, piri piri aioli, Manchego, greens, salsa criolla, house made everything bun

Sides 5

Papas Fritas - Simple Salad - Seasonal Vegetable

**split plates will be charged \$2 for sandwiches and \$5 for entrées*

Entrees

Pumpkin Ravioli 21
house made pasta filled with butternut squash, mascarpone, Parmigiano, and nutmeg, brown butter sage sauce, cranberries, charred mushrooms

Lasagna 20
house made pasta layered with Bolognese, basil whipped ricotta, Parmigiano, mozzarella

Gnocchi Al Forno 24
house made pasta baked in a butternut squash bechamel with prosciutto, Brussels sprouts, onions, sage, marsala, and goat cheese

Striped Sea Bass 24
seared a la Plancha, bean and pork ragu, roasted mushrooms and Brussels sprouts, salsa verde

Piri Piri Pork Shank 24
piri piri glazed pork from Bluescreek, roasted garlic potato puree, roasted Brussels sprouts and butternut squash, apple fennel sugo butter

Cassoulet 25
French pork and bean stew with slow roasted pork shoulder, ham hock, spicy sausage, duck confit, white beans, tomato, topped with Parmigiano breadcrumbs

Lamb Fideos 31
toasted capellini pasta cooked in paella style, sofrito, saffron, braised lamb shank, lamb chorizo, lamb meatballs, Brussels sprouts, piquillo peppers, aioli

Paella 35
calasparra rice, sofrito, saffron, marinated chicken, shrimp, chorizo, piquillo peppers, Brussels sprouts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

White

Riesling J&H Selbach (Italy) 12 / 39

Gavi Santa Vittoria (Piedmont, Italy) 13 / 45

Verdejo Erre de Herrero (Spain) 12 / 39

Verdicchio Tenuta di Tavignano (Marche, Italy) 11 / 36

Sauvignon Blanc/ Traminer Fina Kika (Italy) 10 / 34

Tempranillo Blanc Pierola (Rioja, Spain) 11 / 36

Rioja Blanco Monopole (Rioja, Spain) 11 / 36

Chardonnay Joseph Drouhin (Mâcon, France) 12 / 39

Pinot Grigio Movia (Slovenia) 50

Pouilly-Fume Serge Dagueneau (Loire, France) 55

Roero Arneis Bruno Giacosa (Neive, Italy) 60

Chardonnay Maison Champy (Burgundy, France) 60

Sancerre Domaine Thomas et Fils (Loire, France) 65

Volcanic Series Açores Vulcânico Branco (Portugal) 65

Red

Pinot Noir Macedon (Macedonia) 10 / 34

Aghiorgitko St. George (Greece) 13 / 45

Malbec Areyna (Argentina) 10 / 34

Chianti Lamole di Lamole 13 / 45

Red Blend Mas de Gourgonnier (France) 13 / 45

Garnacha Xiloca (Spain) 10 / 34

Bordeaux Chateau Roquefort (France) 13 / 45

Tempranillo Volver (Spain) 13 / 45

Zingari Super Tuscan (Italy) 13 / 45

Côtes-du-Rhône Mon Coeur

2018 (Ardeche, France) 55

Cab Franc Chinon Marc Bredif

2019 (France) 55

Super Tuscan "Supremus"

2018 (Tusacany, Italy) 60

Bordeaux Chateau Tournefeuille

2016 (Bordeaux, France) 85

Amphora Amphiarao

2018 (Tuscany, Italy) 95

Barolo Giovanni Rosso

2016 (Piedmont, Italy) 120

Nebbiolo-Barbera Pin La Spinetta

2015 (Piedmont, Italy) 125

Rosé

Aghiorgitko Zoe (Greece) 10 / 34

Bardolino Le Morette (Italy) 11 / 36

La Spinetta (Italy) 13 / 45

Sparkling Wine

Pinot Gris Orange Wine Naken (Austria) 13 / 45

Prosecco Primaterra (Italy) 10 / 34

Cava Juve Y Camps (Spain) 12 / 39

Sparkling Rosé 3B (Portugal) 12 / 39

Txakoli Rosé Txomin Etxaniz (Getaria, Spain) 50

Franciacorta Brut Ferggettina (Adro, Italy) 90

Beer (draft 7)

Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Grapefruit Wheat

Rhinegeist RazzCat Raspberry Wheat Ale

Menebrea Italian Lager 5

Dessert

Seasonal Dessert 8

Flourless Chocolate Almond Cake 8 GF

topped with crushed Marcona almonds and powdered sugar

Oatmeal Cream Pie 6

Gelato 8 *provided by Indulgence Ice Cream*

*Bourbon Caramel Apple

*Buckeye Scream

*Saffron Pistachio

*Raspberry Sorbetto

*Honey and Marcona Almond

*Olive Oil, Orange Zest, Sea Salt

*Mint and White Chocolate Peppermint Bark

*Sweet Potato and Candied Pecans

Dessert Drinks

Dessert Wine

Malvira Late Harvest Arneis (Italy) 10

Vin Santo Piazzano (Italy) 14

Digestivo

Chartreuse 10

Concerto Don Ciccio & Figli 8

espresso & barley liqueur

Amari

Italian for "bitter", amaro is an Italian herbal liqueur that has been used for centuries as a digestive aid.

Lucano 8

Averna 8

Varnelli "Amaro Dell'Erborista" 8

Nonino 9

Cynar 70 7

Port & Sherry

Tawny Port 10 year Dow's 14

Ruby Port Dow's 7

Amontillado Lustau 6

Fino Lustau 7

Pedro Ximenez Sherry Lustau 10

Happy Hour

Wednesday, Thursday, and Sunday from 5-7

Patio Excluded

\$5 Draft Beer

\$4 Bottle Beer

\$2 off Craft Cocktails

Wine

\$5

Rosé – Mont Gravet

White – Toucas Vinho Verde

Red – Little J Red Blend

Happy Hour Cocktails

\$7

Lupo Spritz

Contratto orange amaro, Cava, Soda

Luporita

Espolòn Blanco, Lemon, Curaçao, Almond Syrup

The Arlington

Vodka (or) Gin, Bianco Vermouth, Soda

Classic Cocktail 10

*upcharges for any substitutions

Old Fashioned

Manhattan

Martini

Negroni

Gimlet

Boulevardier

Aperitivo Cocktails

Adonis 9

Bodegas Tradicion fino sherry, Carpano Antica sweet vermouth, orange bitters

Americano 8

campari, sweet vermouth, soda, orange twist

Lupo Spritz 10

contratto aperitivo, cava, soda, orange

Negroni Sbagliato 10

campari, sweet vermouth, prosecco, orange peel

Vermouth & Soda 6

choice of rosso or bianco and Q club soda

Lupo Craft Cocktails

Rosa Royale 11

OYO stone fruit vodka, Donna Rosa rabarbaro, lemon, cava

Iron Maiden 12

Woodford Reserve, ferro-kina iron amaro, chinato, orange bitters

Old Sage 14

Laphroaig, Old Forester, Heering cherry liqueur, allspice dram, sage-infused maple syrup, pecan magnolia bitters

Paper Mâché 12

Diplomatico rum, Aperol Aperitivo, Amaro Nonino, fresh lemon, twist

Fleur de Lune 13

Watershed Chamomile Guild Gin, Grapefruit Amaro, Aloe Liqueur, Bergamot Liqueur, Lime

Winter Violet 13

Four Peels Gin, Italicus bergamotte, violet liqueur, dry curacao, lime, blackberry liqueur, topped with cava

Tri-Village Sazerac 13

Watershed apple brandy, demerara syrup, bitters, served with an absinthe rinse, lemon