

Tapas

Charcuterie & Cheese 27

selection of imported meats and cheeses,
seasonal pairings, crostini

Fresh Shucked Oysters 12 / 22 / 40 **dine in only*
apple horseradish mignonette, piri piri hot sauce, lemon

Burrata 17

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

Setas 11

mixed mushrooms, sherry cream sauce, chilies,
rosemary, crostini

Croquetas 6

jamón Serrano & Manchego, house pickles, Lupo sauce

Bacon Wrapped Dates 9

blue cheese stuffed topped with Marcona almonds and
saffron gastrique

Fritto Misto 10

fried cauliflower and broccoli, goat cheese, pepitas,
romesco, bell pepper gastrique

Albondigas 9

lamb meatballs, sofrito, mint chimichurri, salsa criolla

Cod Fritters 12

piri piri spiced deep fried cod, aioli, charred lemon

Octopus a la Plancha 21

charred barbequed octopus, crispy fingerling potatoes,
chorizo, pickled onions, chimichurri

Gambas al Ajillo 17

shrimp poached in extra virgin olive oil with garlic,
chilies, sherry, and herbs, toasted focaccia

Duck Confit 19

crispy duck leg, truffle Parmigiano cauliflower puree,
orange onion marmalade

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

Kale 13

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

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 14

piri piri spiced fried chicken breast, creamy cilantro
sauce, lettuce, salsa criolla, house made Pagnotta bread

Sides 5

Papas Fritas - Simple Salad - Seasonal Vegetable

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness
*split plates will be charged \$2 for sandwiches and
\$5 for entrées*

Entrées

Gnocchi Tartufo 26

house made pasta, black truffle Parmigiano sauce,
charred mixed mushrooms, salsa verde

Lasagna 20

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

Arroz Con Pollo 20

piri piri spiced roasted half chicken, cilantro garlic rice
with carrots, peas, peppers, citrus chorizo butter sauce

Cassoulet 26

French pork and bean stew, ham hock, braised pork
shoulder, Peruvian lima beans, cannelloni beans,
duck confit, chorizo

Lamb Fideos 26

toasted capellini pasta cooked paella style, sofrito,
saffron, lamb chorizo, lamb meatballs, Brussels sprouts,
piquillo peppers, feta

Vegetable Paella 26

calasparra rice, sofrito, saffron, roasted mushrooms,
squash, Brussels sprouts, piquillo peppers, goat cheese

Paella 35

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

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

Bordeaux Blanc Clarendelle (France) 13 / 45

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

Albariño Atalier by Raúl Pérez (Rías Baixas, Spain) 65

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 (Italy) 13 / 45

Rioja Crianza Sierra Cantabria (Spain) 13 / 45

Red Blend Mas de Gourgonnier (France) 13 / 45

Bordeaux Clarendelle (France) 13 / 45

Tempranillo Volver (Spain) 13 / 45

Zingari Super Tuscan (Italy) 13 / 45

Cab Franc Chinon Marc Bredif

2018 (France) 55

Bordeaux Chateau Tournefeuille

2016 (Bordeaux, France) 85

Amphora Amphiarao

2018 (Tuscany, Italy) 95

Nebbiolo-Barbera Pin La Spinetta

2015 (Piedmont, Italy) 125

Gran Reserva "904" La Rioja Alta

2011 (Rioja, Spain) 160

Rosé

Bardolino Le Morette (Italy) 11 / 36

La Spinetta (Italy) 13 / 45

Cerasuolo D'Abruzzo (Italy) 50

Sparkling Wine

Pinot Gris Orange Wine Naken (Austria) 13 / 45

Prosecco Primaterra (Italy) 10 / 34

Sparkling Rosé 3B (Portugal) 12 / 39

Txakoli Rosé Txomin Etxaniz (Getaria, Spain) 50

Franciacorta Brut Ferghettina (Adro, Italy) 85

Perrier Jouet Brut Reserve (France) 125

Laurent Perrier Blanc de Blanc (France) 185

Beer (draft 7)

Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Grapefruit Wheat

Rhinegeist "Dad" Hoppy Holiday Ale

Menebrea Italian Lager 5

Dessert

Seasonal Dessert 7

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*

*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