



La Lupa

## FOCACCIA 'stone baked'

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

## ANTIPASTI/ENTREES

- OLIVES (VG)** - House marinated 9  
**BRUSCHETTA (V)** – Cherry Tomato Confit, Ricotta Cream, Basil Pesto 9  
**ARTICHOKES (V, GF)** – Roasted with Ricotta, Mint 19  
**SALUMI PLATE (GF)** – Pistachio Mortadella, Fennel salami, Prosciutto, Giardiniera, Ricotta 21  
**BEEF ANGUS RUMP (GF)** - Roasted with Tuna mayo, Pine nuts, Capers 23  
**BURRATA (V)** – Pickled Beetroot, Pomegranate, Pistachios 24  
**SPICY KING PRAWNS (2)** – Salsa Verde, Chilli, Garlic, Lemon 23  
**CALAMARI RIPIENI** – Stuffed Squid (anchovies and Capers), Tomato Sauce, Potato puree, Lemon, Mint, Breadcrumbs 21

## SIDES

- BRUSSEL SPROUTS (GF)** – Pancetta, Pickled Shallots, Parmesan 21  
**HEIRLOOM CARROTS (V, GF)** - Pistachio pesto, Goat cheese 17  
**POTATOES (V, GF)** - Roasted with Rosemary, Garlic 13  
**ROASTED ASPARAGUS (V)** – Asparagus, Salmoriglio Pecorino, Breadcrumbs, Mint 16

### **EARLY BIRD BYO**

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

### **SORRY – NO SPLIT BILLS**

Takeaway boxes 50c each.

Visa, Mastercard-1.85% Amex 2.05%

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

## PASTA

- Gnocchi available with each pasta sauce +2*  
**PAPPARDELLE RAGU** - Beef cheek, Parmesan, Parsley 35  
**SPAGHETTI CACIO E PEPE (V)** – Pecorino, Truffle Pecorino, Black Pepper 28  
**GNOCCHI PESTO (V)** – Ricotta Gnocchi, Basil Pesto, Parmesan 34  
**SQUID INK SPAGHETTI WITH KING PRAWNS (3)** 34  
Tomato Concasse Chilli, Garlic, Bottarga  
**SPAGHETTI alla NORMA (V)** – Eggplant, Tomato Sauce, Ricotta salata, Capsicum, Olive crumbs, Basil 29  
**PAPPARDELLE CARBONARA** – Creamy Sauce Bacon, Mushrooms, Garlic, Egg, Spring Onions Green Onion, Parmesan 34  
*Gluten free gnocchi available also +2*

## MAINS

- PAN-FRIED SNAPPER (GF)** – Cauliflower Puree, Sundried Tomato Pesto, Asparagus 38  
**TAGLIATA STEAK (GF)** – 250g Black angus sirloin, Roman Artichoke, Pecorino, Mint 42  
**CHICKEN SUPREME (GF)** – Seared Chicken Breast, Roasted Capsicum, Balsamic, Salmoriglio 36  
**BRAISED BEEF CHEEKS (GF)** – 200g Braised (in red wine) beef cheeks, potato puree, red wine jus 40

## INSALATA/SALADS

- RADICCHIO (V)** – With Iceberg lettuce, grapes 14  
**CAPRESE (V)** – Buffalo Mozzarella, Heirloom Tomato, Basil 20

## LUPACCHIOTTI Signature long fermented pizza.

- EGGPLANT (V)** – Stracciatella, Olive tapenade 29  
**PROSCIUTTO** – Ricotta Cream, Figs, Walnuts 30  
**MORTADELLA** - Pistachio cream, Burrata, Pistachio 32

All pizzas available with in house made  
**GLUTEN FREE BASE (+ \$5)**



## ITALIAN PIZZA

### RED BASE – Tomato Sauce

#### **MARGHERITA (V)** 25

Fior Di Latte (Mozzarella) , Basil

*Add whole burrata cheese* 18

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#### **CAPRICCIOSA** 29

Fior Di Latte (Mozzarella) , Ham, Mushroom, Olive,  
Onion

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#### **CRUDO** 28

Fior Di Latte (Mozzarella) , Basil, Prosciutto di Parma

*Add whole burrata cheese* 18

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#### **CALABRO** 28

Spicy spreadable salami, Hot salami, Burrata

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#### **ZIO TEO** 28

Fior Di Latte (Mozzarella) , Sausage, Nduja (hot salami  
paste), Pecorino, Olives

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#### **PARMIGIANA (V)** 27

Fior Di Latte (Mozzarella) , Eggplant, Parmesan

*Add prosciutto di Parma* 7

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#### **AMATRICIANA** 28

Fior Di Latte (Mozzarella) , Pancetta, Onion, Chilli,  
Pecorino,

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#### **NAPOLI** 29

Cherry Tomato, Anchovies, Garlic, Oregano

*Add Straciatella* 5

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#### **SCACCIAFIGA** 29

Fior Di Latte (Mozzarella) , Gorgonzola, Sausage, Onion,  
Chilli

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#### **LA PICCANTE** 29

Fior Di Latte (Mozzarella), Capsicum, Hot salami,  
Buffalo Mozzarella, Basil Pesto

### WHITE BASE – Cheese

#### **ZIO FRA** 29

Fior Di Latte (Mozzarella) , Cherry tomatoes, Caramelised  
onions, Crispy Prosciutto, Rocket, Goat cheese, Vin Cotto

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#### **MONTANARA** 29

Fior Di Latte (Mozzarella) , Smoked Mozzarella,  
Gorgonzola, Ham, Porcini, Onions

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#### **TARTUFONE** 29

Fior Di Latte (Mozzarella) , Sausage, Potato, Parmesan,  
Truffle paste

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#### **PANCETTA** 28

Fior Di Latte (Mozzarella) , Potato, Pancetta, Rosemary

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#### **ORTOLANA (V)** 28

Smoked Fior Di Latte (Mozzarella) , Zucchini, Eggplant,  
Capsicum , Chilli

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#### **LA MARICA** 29

Fior Di Latte (Mozzarella) , Gorgonzola, Porcini mushrooms,  
Sausage, Caramelized onions

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#### **GAMBERONA** 30

Fior Di Latte (Mozzarella) , Local tiger prawns, Potato,  
Pancetta, Chilli

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### BAMBINIS (KIDS MENU 12yo and under)

#### **KIDS HAM PIZZA** 16

Tomato sauce, Fior Di Latte (Mozzarella) , Ham

#### **KIDS MARGHERITA PIZZA (V)** 14

Tomato sauce, Fior Di Latte (Mozzarella)

#### **KIDS SPAGHETTI RAGU** 16

Spaghetti, Beef Ragù, Parmesan

#### **KIDS SPAGHETTI POMODORO: (V)** 15

Spaghetti, Tomato sauce, Parmesan

#### **KIDS BOSCAIOLA** 15

Spaghetti, Ham, Creamy Sauce, Parmesan

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