
Antipasti

Salami Toscano	<i>Fra'Mani Salumeria</i>	9	Parmagiana-Reggiano	6
Soppresata	<i>Fra'Mani Salumeria</i>	8	Burrata, Extra Virgin Olive Oil, Sea Salt	8
Prosciutto Di Parma	<i>P.D.O. Italy</i>	12	Fried Zucchini Chips	7
Mortadella, Pistachio	<i>Bologna, Italy</i>	8	Marinated Olives	5
Italian Meat Platter		24	House Made Ciabatta Bread, Extra Virgin Olive Oil	6
Grand Platter of Italian Meats & Cheeses		36	Toasted Garlic Bread, Garlic-Parmesan Butter	8

Primi

Tuscan White Bean Soup, Crushed Tomatoes, Parmesan, Toasted Ciabatta Bread	14
Fuji Apple and Baby Kale Salad, Maple Cider Vinaigrette, Toasted Pepitas, Aged Goat Cheese	15
Caesar Salad, Hearts of Romaine, Creamy Garlic Dressing, Toasted Croutons	16
Calamari Fritti with Crispy Shrimp, Zucchini, Bell Pepper, Citrus Aioli	18
Wood Grilled Bruschetta, Whipped Ricotta, Prosciutto, Butternut Squash, Aged Balsamic	16
House Made Meatballs, Whipped Ricotta, Tomato Sauce, Ciabatta	16
Sautéed Shrimp Scampi, White Beans, White Wine-Garlic Butter, Crisp Parsley	19

Pizza

Margherita Pizza, San Marzano Tomato Sauce, Fresh Mozzarella	18
Wild Mushroom Pizza, Caramelized Onions, Fontina Cheese, Roasted Garlic	19
Artisan Pepperoni Pizza, Mozzarella & Parmesan, Chili Flakes	20
Spicy Italian Sausage Pizza, Provolone Cheese, Tomato Sauce, Hot Peppers, Garlic	21

Pasta

Spaghetti & Meatballs, Tomato Sauce, Fresh Basil, Parmesan	24
Rigatoni Pasta, Braised Beef & Pork Bolognese Sauce, Tomato, Oregano	25
Hand Cut Fettuccine, Wood Oven Roasted Mushroom Ragu, Thyme, Parmesan	26
Linguine 'Fra Diavolo', Shrimp, Mussels, Calamari, Seafood-Tomato Broth	34

Meat & Fish

Chicken Breast Parmesan, Tomato Sauce, Mozzarella, Pesto, Side of Pasta	30
Mediterranean Sea Bass, Celery Root Puree, Caramelized Cauliflower, Lemon-Caper Butter	34
Veal Scallopini, Wild Mushrooms, Provolone Cheese, Marsala Sauce	35
Red Wine Braised Veal Osso Bucco, Saffron Risotto, Citrus-Herb Gremolata	40
Grilled Porcini Rubbed Ribeye, Crispy Yukon Potatoes, Arugula, Horseradish Gremolata	58

Contorni

Broccolini, Lemon, Parmesan Breadcrumbs	9	Crispy Tuscan Potatoes, Chili, Rosemary	8
Sautéed Garlic Spinach	7	Brussels Sprouts, Pancetta, Aged Balsamic	8

Dolce

Tiramisu, Mascarpone Mousse, Espresso, Ladyfingers	11
Zeppole - Warm Vanilla Doughnuts, Mixed Berry Coulis	11
Spanish Style Cheesecake, Strawberry Preserves	12
Dark Chocolate Sphere, Nutella Hazelnut Crunch, Banana Compote	13
Affogato, Espresso, Vanilla & Coffee Gelato, Caramel Sauce	10
House Made Gelato & Sorbet - Vanilla, Chocolate, Pistachio / Mango, Strawberry	10
Tasting of Lupo Signature Desserts	21

MENU FOR SINGLE USE ONLY

Executive Chef Shawn Giordano

*consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions.

Specialty Cocktails

Raspberry Lemon Drop 15

absolut citron, raspberry, lemon

The Mule 16

ketel one botanical vodka, cucumber, mint, ginger beer

Pear Martini 16

absolut pears vodka, pear puree, lime juice

Jalapeño Margarita 16

tanteo jalapeño tequila, lime, agave,

Berry Mojito 15

don Q rum, mint, lime, cranberry, blackberry

WP Spritz 16

strawberry infused aperol, st. germain, tintero moscato d'asti

Barrel Aged Cocktails

Negroni 15

suntory roku gin, campari, carpano antica

Old Fashioned 18

house blend of bourbon & rye, demerara,

House Made Sangria

Red Wine 14/21

peach liqueur, brandy, market fruits

Rose Wine 14/21

orange liqueur, brandy, market fruits

SPARKLING WINE

GL

Prosecco , Borgoluce "Lampo," Veneto, Italy	12
Champagne , Henriot "Brut Souverain," France	20
Rose , Albrecht "Crémant d'Alsace Rose," France	16

RED WINE

6oz 9oz

Cabernet Sauvignon , Daou, CA 2018	15	22
Cabernet Sauvignon , Wolfgang Puck, CA 2017	12	18
Chianti Classico , Rodano, Tuscany, Italy 2016	14	21
Malbec , Zorzal, "Terroir Unico" Argentina 2015	13	19
Merlot , Trig Point, Alexander Valley, CA 2017	12	18
Pinot Noir , Puck-Clifton, CA 2017	14	21
Zinfandel , Ridge "Three Valleys", Sonoma, CA 2016	15	22

WHITE WINE

6oz 9oz

Anselmi "Soave" Veneto, Italy 2016	12	18
Chardonnay , Chalone, CA 2017	11	16
Chardonnay , Puck-Clifton, CA 2017	14	21
Riesling , Gunderloch, Kabinett, Germany, 2018	13	19
Pinot Grigio , Palmina, Santa Barbara, CA 2015	12	18
Sauvignon Blanc , Wolfgang Puck, CA 2018	11	16

NON-ALCOHOLIC

Italian Soda Orange, Raspberry	7
Pomegranate Delight Pomegranate, Orange, Soda	8

DRAFT BEER

Bud Light St. Louis, MO	9
Stone Brewing "Delicious IPA" San Marcos, CA	10
Firestone "805 Blonde Ale" Paso Robles, CA	9

BOTTLED BEER

Amstel Light Amsterdam, Netherlands	8
Blue Moon Golden, CO	8
Budweiser St. Louis, MO	8
Michelob "Ultra" St. Louis, MO	8
Peroni "Lager" Italy	9

Scan here for full menu and wine list:



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*To protect our guests and our community, all Wolfgang Puck employees reporting to work will have been privately screened for COVID-19, administered on a weekly basis. Precautionary questioning and temperature checks are also given upon staff arrival to help reduce the spread.