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**Antipasti**

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Salami Toscano	<i>Fra'Mani Salumeria</i>	9	Parmigiano-Reggiano	6
Soppressata	<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

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**Primi**

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Italian Wedding Soup, Sausage, Meatballs, Braised Escarole, Shaved Pecorino	14
Chopped Salad, Toscano Salami, Roasted Peppers, Crispy Chickpeas, Fior Di Latte, Romaine	16
House Made Meatballs, Tomato Sauce, Ricotta Cheese, Grilled Crostini	15
Caesar Salad, Hearts of Romaine, Creamy Garlic Dressing, Toasted Croutons	15
Calamari Fritti with Crispy Shrimp, Zucchini, Bell Pepper, Citrus Aioli	17
Wood Grilled Bruschetta, Whipped Ricotta, Prosciutto, Butternut Squash, Aged Balsamic	16
Caprese Salad, Ovolini Mozzarella, Basil Pesto, Aged Balsamic	16
Sautéed Shrimp Scampi, White Beans, White Wine-Garlic Butter, Crisp Parsley	19

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**Pizza**

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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
Prosciutto Pizza, San Marzano Tomato, Fior Di Latte, Arugula, Shaved Pecorino	23

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**Pasta**

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House Made Four Cheese Ravioli, San Marzano Tomato, Shaved Parmesan, Basil	24
Spaghetti & Meatballs, Tomato Sauce, Fresh Basil, Parmesan	25
Rigatoni Pasta, Braised Beef & Pork Bolognese Sauce, Tomato, Oregano	25
Bucatini Puttanesca, Kalamata Olives, Anchovy, Tomato, Chili Flakes	23
Linguine 'Fra Diavolo', Shrimp, Mussels, Calamari, Seafood-Tomato Broth	34

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**Meat & Fish**

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Sautéed Chicken Piccata, Potato Puree, Escarole, Lemon, Brown-Butter Caper Sauce	28
Chicken Breast Parmesan, Tomato Sauce, Mozzarella, Pesto, Side of Pasta	30
Mediterranean Sea Bass, Confit Heirloom Tomato, Garlic, Sautéed Spinach	34
Veal Scallopini, Wild Mushrooms, Provolone Cheese, Marsala Sauce	35
Red Wine Braised Veal Osso Bucco, Saffron Risotto, Citrus-Herb Gremolata	42
Grilled Porcini Rubbed Filet Mignon, Crispy Yukon Potatoes, Arugula, Horseradish Gremolata	59

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**Contorni**

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

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**Dolce**

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Tiramisu, Mascarpone Mousse, Espresso, Ladyfingers	11
Zeppole - Warm Vanilla Doughnuts, Mixed Berry Coulis	11
Italian Pound Cake, Citrus Infusion, Cream Cheese Frosting, Pistachio Gelato	12
Apple Pie, Caramelized Apples, Lemon Italian Cream, Vanilla Gelato	12
Spanish Style Cheesecake, Fresh Market Berries	12
Dark Chocolate Mousse, Caramel Ganache, Chocolate-Hazelnut Streusel	13
House Made Gelato & Sorbet - Vanilla, Chocolate, Pistachio / Raspberry, Strawberry	9
Tasting of Lupo Signature Desserts	20

\*\*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 16**  
absolut citron, raspberry, lemon

**The Mule 17**  
ketel one botanical vodka, cucumber,  
mint, ginger beer

**Pear Martini 17**  
absolut pears vodka, pear puree,  
lime juice

**Jalapeño Margarita 17**  
tanteo jalapeño tequila, lime, agave,

**Berry Mojito 16**  
don Q rum, mint, lime, cranberry,  
blackberry

**WP Spritz 17**  
strawberry infused aperol, st. germain,  
tintero moscato d'asti

## Barrel Aged Cocktails

**Negroni 18**  
suntory roku gin, campari, carpano antica

**Old Fashioned 19**  
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

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

## RED WINE

6oz 9oz

**Barbera**, Palmina, Santa Barbara, CA 2017 13 19  
**Barolo**, Gagliardo, Piedmont, Italy, 2014 19 28  
**Cabernet Sauvignon**, Daou, CA 2018 15 22  
**Cabernet Sauvignon**, Wolfgang Puck, CA 2017 12 18  
**Chianti**, Frescobaldi, Tuscany, Italy 2015 14 21  
**Nero d' Avola**, Colosi, Sicily, Italy, 2018 13 19  
**Pinot Noir**, Puck-Clifton, CA 2017 14 21

## WHITE WINE

6oz 9oz

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

## 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  
**Sierra Nevada** "Little Hazy IPA" Chico, 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  
**Modelo** "Especial" Mexico 9  
**Peroni** "Lager" Italy 9

Scan here for full menu and wine list:



MENU FOR SINGLE USE ONLY

\*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.