
Antipasti

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

Primi

Italian Wedding Soup, Sausage, Meatballs, Braised Escarole, Shaved Pecorino	16
Chopped Salad, Provolone Cheese, Salami, Sweet Peppers, Chickpeas, Cherry Pepper Vinaigrette	18
Bruschetta, Prosciutto, Whipped Ricotta, English Peas, Pickled Shallot	15
House Made Meatballs, Tomato Sauce, Ricotta Cheese, Grilled Crostini	17
Caesar Salad, Hearts of Romaine, Creamy Garlic Dressing, Toasted Croutons	17
Calamari Fritti with Crispy Shrimp, Zucchini, Bell Pepper, Citrus Aioli	19
Sautéed Shrimp Scampi, White Beans, White Wine-Garlic Butter, Crisp Parsley	20
Caprese Salad, Ovolini Mozzarella, Basil Pesto, Aged Balsamic	17

Pizza

Margherita Pizza, San Marzano Tomato Sauce, Fresh Mozzarella	20
Fromage Blanc, Potato, Pancetta, Spring Onion, Provolone, Fior di Latte, Chili Flakes	22

Pasta

Wood Oven Roasted Lasagna, Bolognese, Ricotta, Provolone, Marinara, Fresh Herbs	27
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	26
Bucatini Arrabiata, Sautéed Shrimp, Crushed Tomatoes, Kalamata Olives, Chili Flakes	29
Linguine 'Fra Diavolo', Mussels, Calamari, Shrimp, Seafood-Tomato Broth	35

Meat & Fish

Sautéed Chicken Piccata, Potato Puree, Escarole, Lemon, Brown-Butter Caper Sauce	29
Chicken Breast Parmesan, Tomato Sauce, Mozzarella, Pesto, Side of Pasta	31
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	43
Grilled Porcini Rubbed Filet Mignon, Crispy Yukon Potatoes, Arugula, Horseradish Gremolata	61

Contorni

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

Dolce

Tiramisu, Mascarpone Mousse, Espresso, Ladyfingers	11
Pistachio Panna Cotta, Raspberry Coulis, Fresh Raspberries, Crème Fraiche, Candied Pistachio	11
Butterscotch Pudding, Chocolate Streusel, Mascarpone Whipped Cream	11
Zeppole - Warm Vanilla Doughnuts, Mixed Berry Coulis	12
Spanish Style Cheesecake, Harry's Berries	13
Chocolate Mousse Cake, Butterscotch Pudding, Vanilla Gelato, Chocolate Streusel	14
House Made Gelato & Sorbet - Vanilla, Chocolate, Pistachio / Raspberry, Strawberry, Lemon	9
Tasting of Lupo Signature Desserts	20

****MENU FOR SINGLE USE ONLY****

*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

Pineapple Ginger Mojito 16

don q rum, pineapple juice, ginger syrup

The Mule 17

rosemary hibiscus vodka, lime juice, fever tree ginger beer, cherry bitters

Pear Martini 17

absolut pears vodka, pear puree, lime juice

Gin Sour 17

fords gin, hibiscus tea syrup, egg whites, lemon juice

Jalapeño Margarita 18

jalapeño tequila, lime, agave, cointreau

Jungle Boogie 18

plantation pineapple rum, passionfruit, orgeat, lime

Kammerer 18

sobieski vodka, blood orange syrup, peach schnapps, lemon juice

Perfect Passion 18

lunazul tequila, ancho syrup, passionfruit, lime

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

White 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
Moscato d' Asti Tintero, Italy 2019	15

ROSÉ WINE

6oz 9oz

Wolfgang Puck Provence, France 2019	13	19
--	----	----

RED WINE

6oz 9oz

Barbera , Palmina, Santa Barbara, CA 2017	14	20
Cabernet Sauvignon , Daou, CA 2018	15	22
Cabernet Sauvignon , Wolfgang Puck, CA 2018	12	18
Chianti Classico , Sugame, Tuscany, Italy 2015	16	24
Pinot Noir , Puck-Clifton, CA 2017	14	21
Valpolicella , Brigaldara, Italy 2017	15	22

WHITE WINE

6oz 9oz

Chardonnay , Chalone, CA 2017	12	18
Chardonnay , Puck-Clifton, CA 2017	14	21
Pinot Grigio , Palmina, Santa Barbara, CA 2018	13	19
Sauvignon Blanc , Wolfgang Puck, CA 2018	13	19
Riesling , Dr. Loosen, Germany 2019	11	17

NON-ALCOHOLIC

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

DRAFT BEER

Bud Light St. Louis, MO	9
Firestone "805" Paso Robles, CA	10
Stone Brewing "Delicious IPA" Escondido, CA	10

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.