

LUPO

BY WOLFGANG PUCK

ANTIPASTI

Artisanal Ciabatta Bread, Extra Virgin Olive Oil, Roasted Garlic, Oregano	6
Handmade Rosemary Focaccia, Sea Salt, Tomato-Basil-Garlic Sauce	12
Marinated Castelvetrano, Nicoise & Picholine Olives, Rosemary, Citrus, Garlic	8
Fra'mani Soppresata Salami, Lemon-Rosemary Crisps	12
Di Stefano Burrata, Extra Virgin Olive Oil, Sea Salt, Ciabatta Crostini	10
Grand Platter of Italian Meats & Cheeses	37
Soppresata, Salame Calabrese, Prosciutto di Parma, Speck, Gorgonzola	
Provolone Picante, Camembert, Pickled Peppers & Fennel, Olives, Pistachios, Honey Comb	

PRIMI

Insalata Mista, Salami, Aged Provolone, Chickpeas, Cherry Pepper Vinaigrette	18
Wild Arugula, Shaved Fennel, White Endive Salad, Avocado Dressing, Toasted Pinenuts	17
Calamari Fritti with Crispy Shrimp, Zucchini, Bell Pepper, Basil & Calabrian Aioli	19
Sautéed Shrimp Scampi, Cannellini Beans, Lemon-Garlic Butter, Crisp Parsley	21
Braised Beef & Pork Meatballs, Marinara, Whipped Ricotta, Grilled Ciabatta	18
Tuna Tartare, Avocado, Calabrian Chili, Lemon, Toasted Pinenuts, Carta di Musica*	25
Charred Mediterranean Octopus, Crisp Fingerlings, Calabrian Aioli, Fennel-Olive Relish	28
Hand Cut Steak Tartare, Dijonnaise, Fresh Horseradish, Mustard Greens, Crostini*	28

PIZZE

Margherita Pizza, San Marzano Tomato, Fresh Mozzarella, Basil	20
Italian Sausage Pizza, Roasted Fennel, Tomato Sauce, Fresh Mozzarella	22
Fromage Blanc, Potato, Pancetta, Spring Onion, Fior di Latte, Chili Flakes	22
Prosciutto di Parma Pizza, Fresh Mozzarella, Arugula, Parmesan	25

PASTE

House Made Four Cheese Ravioli, San Marzano Tomato, Basil	25
Pappardelle Bolognese, Braised Beef, Pork & Veal, Pomodoro, Grana Padano	30
Bucatini Puttanesca, Gulf Shrimp, Kalamata Olives, Spicy Tomato Sugo	32
Mushroom Fettuccine, Sautéed Criminis, Sage Brown Butter, Parmigiano Reggiano	27
Shrimp Linguine, White Wine-Garlic Butter, Lemon, Chili Flakes, Italian Parsley	32

SECONDI

Half Roasted Jidori Chicken, Grilled Escarole, Brown-Butter Piccata Sauce	32
Scottish Salmon, Puttanesca, Fregola Sarda, Roasted Peppers, Fresh Herbs*	34
Chicken Parmesan, Marinara, Fresh Mozzarella, Basil Pesto, Wild Arugula	29
Veal Scaloppine, Florio Marsala Sauce, Cremini Mushrooms, Provolone Picante	35
Mediterranean Sea Bass alla Plancha, Acqua Pazza, Calamari, Salt Spring Mussels, Gulf Shrimp	48
Braised Veal Osso Bucco Milanese, Saffron Risotto, Rainbow Chard, Citrus Gremolata	49

ALLA GRIGLIA

CARNE

Kurobuta Bone-In Pork Chop, 10 oz*	30
RR Ranch Center Cut Filet, 8 oz*	62
Prime New York Strip Steak, 16 oz*	77
Prime Tomahawk Ribeye, 44 oz*	185
Served with Blistered Padron Peppers & Onions	
Roasted Garlic Puree, Barolo Wine Sauce	

CONTORNI

Charred Broccolini, Lemon, Parmesan	10
Creamy Polenta, EVOO, Black Pepper	10
Sautéed Spinach, Olive Oil, Garlic	10
Tuscan Potatoes, Parmesan, Chili, Garlic	10
Roasted Brussels, Pancetta, Balsamic	10
Spaghetti al Pomodoro, Basil	12

Executive Chef, Robert Rolla

At Wolfgang Puck the safety of our guests and employees are our highest priority. That is why we require all employees, even vaccinated, to wear masks. This is to ensure that we take all possible steps to protect our guests.

*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