

ANTIPASTI

CAPRESE SALAD bufala English peas tomatoes + basil	19
MINISTRONE garden beans arugula pesto crostini	15
ROASTED BEET SALAD warm goat's cheese orange vinaigrette	17
WAGYU BEEF CARPACCIO Reggiano + mustard baby artichoke	17
GNUDI DI MOZZARELLA chanterelles organic kale Padano	17
POLPETTINE AL TALEGGIO soft polenta + tomato	18
FOIE GRAS PARFAIT madeira gelee + assorted crostini	24
PROSCIUTTO + SALUMI pepperonata + olives + cornichons	25
OCTOPUS MOSAIC limoncello vinaigrette pimenton	18
PARMESAN SFORMATTO piquillo pepper vinaigrette organic greens	16

PRIMI

GNOCCHI DI RICOTTA roasted tomato + basil Bufala mozzarella	18 / 26
PENNE BOLOGNESE traditional meat sauce	18 / 25
FETTUCCINE chicken summer black truffles prosciutto + peas crema	18 / 26
TAGLIERINI wild mushrooms chilies + olive oil	18 / 26
CANNELLONI ALLA ROSSINI veal + spinach "Parmesan fonduta"	25
LINGUINE VONGOLE guanciale + chilies pinot grigio + lemon butter	29
PAPPARDELLE braised rabbit olives + capers + saffron	18 / 26
BLACK TAGLIATELLE prawns + pancetta jalapeno + herb bread crumbs	32
LOBSTER green pea risotto tomato broth + tarragon	36

GLUTEN FREE PASTA

ADD \$4

LUPO RESTAURANT
YALETOWN
www.luporestaurant.ca

869 Hamilton Street
Vancouver, BC V6B 2R7
Reservations (604) 569-2535

SECONDI

WILD SALMON clams morel yellow pepper brodo vegetable ragout	33
SCALLOPINE FRIULANO prosciutto + fontina marsala wine potato lasagna	39
DUCK leg confit + sausage blackcurrant mustard crispy root vegetable	34
LAMB SHANK "ossobuco style" risi + bisi	32
LOCAL QUAIL grappa + grapes quinoa + kale fritter	34
ROASTED RACK OF LAMB broccolini rabe risotto al tartufo	47
DRY AGED RIBEYE olive oil fingerling potatoes salsa verde aged balsamic	47
BRASATO AL CHIANTI short rib roasted garlic potato puree	36
CHAR BROILED WAGYU BEEF FOR 2 crispy mushrooms assorted vegetables (served family style)	92

CONTORNI + SALADS

WILD PRAWNS (MIN. 4)	4 ea.
RISI BISI	16
OLIVE OIL FINGERLING POTATOES	12
SEASONAL VEGETABLES	14
MASCARPONE POLENTA	12
POTATOE PUREE	12
BABY ROMAINE roasted garlic "caesar" dressing	14
RÚCULA lemon oil reggiano	14
GLORIOUS ORGANIC MESCULIN quince vinaigrette	15
BREAD BASKET + extra virgin olive oil	4
LUPO FOCACCIA BREAD fresh baked, allow 10 min.	6

18% gratuity added to parties of 8 or more.

Executive Chef **JULIO GONZALEZ PERINI**