

# LUPO

BY WOLFGANG PUCK

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## ANTIPASTI

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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	

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## PRIMI

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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
Charred Mediterranean Octopus, Crisp Fingerlings, Calabrian Aioli, Fennel-Olive Relish	28

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## PIZZE

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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

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## PASTE

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House Made Four Cheese Ravioli, San Marzano Tomato, Basil	25
Pappardelle Bolognese, Braised Beef, Pork & Veal, Pomodoro, Grana Padano	30
Capellini Arrabbiata, Gulf Shrimp, Torn Basil, Extra Virgin Olive Oil	32
Mushroom Fettuccine, Sautéed Criminis, Sage Brown Butter, Parmigiano Reggiano	27
Shrimp Linguine, White Wine-Garlic Butter, Lemon, Chili Flakes, Italian Parsley	32

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## SECONDI

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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

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## ALLA GRIGLIA

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### CARNE

Kurobuta Bone-In Pork Chop, 10 oz*	32
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, House Steak 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

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### *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

# Specialty Cocktails

## Giribaldi 15

*Campari, Ramazzotti, Orange Juice*

## Unlikely Margarita 17

*Lunazaul Blanco Tequila, Lime, Jalapeno,  
Pineapple, Prosecco*

## Full Monte 16

*Luxardo Amaro, Bulleit Bourbon, Bitters*

## Paper Plane 17

*Buffalo Trace, Aperol, Montenegro,  
Lemon*

## Born for This 16

*Don Q Rum, Cardamaro Amaro, Lemon, Mint*

## Amaro Sour 18

*Averna Amaro, Italicus, Grapefruit,  
Bitters, Egg White\**

## Golden Negroni 18

*Suntory Roku Gin, Suze, Dolin Blanc*

## Americano 15

*Contratto Bitter, Sweet Vermouth, Soda*

## Barrel Aged Cocktails

### Negroni 21

*Suntory Roku Gin, Campari, Carpano*

### Old Fashioned 21

*House Blend of Bourbon & Rye,  
Demerara, Orange Bitters*

## House Made Sangria

### Red Wine 14/21

*Peach Liqueur, Brandy, Market Fruits*

### White Wine 14/21

*Orange Liqueur, Brandy, Market Fruits*

## SPARKLING WINE

	GL
<b>Prosecco</b> , Bisol "Jeio", Veneto, Italy	12
<b>Champagne</b> , Henriot "Brut Souverain," France	20
<b>Moscato d' Asti</b> Tintero, Piedmont, Italy 2019	15
<b>Rose</b> , Lucien Albrecht "Brut," France	16

## WHITE WINE

	6oz	9oz
<b>Riesling</b> , Gunderloch, Kabinett, Germany 2019	11	17
<b>Pinot Grigio</b> , Kris, Italy 2019	12	18
<b>Pinot Bianco</b> , Terlan, Alto Adige Italy 2020	12	18
<b>Falanghina</b> , San Gregorio, Campania Italy 2019	12	18
<b>Sauvignon Blanc</b> , Wolfgang Puck, CA 2018	13	19
<b>Chardonnay</b> , Puck-Clifton, Sta. Rita Hills, CA 2018	14	21

## ROSÉ WINE

	6oz	9oz
<b>Wolfgang Puck</b> Provence, France 2019	13	19

## RED WINE

	6oz	9oz
<b>Nebbiolo d'Alba</b> , Giacosa, Piedmont, Italy 2016	16	24
<b>Pinot Noir</b> , Puck-Clifton, Sta. Rita Hills, CA 2019	14	21
<b>Chianti Classico</b> , Rodano, Tuscany, Italy 2017	14	21
<b>Malbec</b> , Zorzal, Mendoza, Argentina 2012	14	21
<b>Primitivo</b> , Tormaresca, Salento, Italy 2017	12	18
<b>Syrah</b> , Talley, Central Coast, California 2018	16	24
<b>Cabernet Sauvignon</b> , Daou, Paso Robles CA 2018	15	22
<b>Cabernet Sauvignon</b> , Wolfgang Puck, CA 2018	12	18

## NON-ALCOHOLIC

<b>Italian Soda</b> Peach, Raspberry & Strawberry	7
<b>Pomegranate Delight</b> Pomegranate, Orange, Soda	8

## DRAFT BEER

<b>Bud Light</b> St. Louis, MO	10
<b>Founders "Solid Gold"</b> Detroit MI	11
<b>Founders "All Day IPA"</b> Detroit, MI	11

## BOTTLED BEER

<b>Blue Moon</b> Golden, CO	10
<b>Budweiser</b> St. Louis, MO	9
<b>Founders "Breakfast Stout"</b> Detroit, MI	12
<b>Menabrea "Blonda"</b> Italy	11
<b>Michelob "Ultra"</b> St. Louis, MO	9
<b>Modelo "Especial"</b> Mexico	10
<b>Peroni "Lager"</b> Italy	11
<b>Sculpin "IPA"</b> San Diego, CA	11
<b>Sierra Nevada "Hazy Little Thing"</b> Chico, CA	10

## NON-ALCOHOLIC BEER

<b>Clausthaler</b> Germany	10
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Scan here for full menu and wine list:



\*\*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.

**LUPO**

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**SPARKLING**

**CA' DEL BOSCO** "Prestige Rosé", Franciacorta, Italy NV  
**DOM PERIGNON** Champagne, France 2010  
**FERRARI** "Perle" Trentino, Italy 2011  
**GIMONNET** Blanc de Blancs "Cuis", Champagne, France NV  
**LARMANDIER** "Vertus" Rosé, Champagne, France NV  
**PIERRE PETERS** Blanc de Blancs, Champagne, France NV  
**VEUVE CLICQUOT** "Brut", Champagne, France NV  
**VEUVE CLICQUOT** "Brut Rosé", Champagne, France NV

**RIESLING**

**MAXIMIN** Grunhaus Kabinett, Germany 2016  
**TRIMBACH** Ribeauville, France 2013

**PINOT GRIGIO**

**LIVIO FELLUGA** Friuli, Italy 2019  
**TRAMIN** Alto Adige, Italy 2020  
**TERLAN** Alto Adige, Italy 2020

**SAUVIGNON BLANC**

**DARIO COOS** Friuli, Italy 2020  
**GRGICH** Napa Valley, California 2018  
**MARGERUM** "Sybarite" Santa Barbara, California 2019  
**ROCHIOLI** Russian River Valley, California 2020  
**SMITH & SHETH** Wairau, New Zealand 2019  
**TERLAN** "Winkl" Alto Adige, Italy 2020

**CHARDONNAY**

**DUGAT-PY** Pernand-Vergelesses France, 2011  
**DuMOL** Sonoma Coast, California 2015  
**FERRARI-CARANO** "Tre Terre" Russian River, California 2016  
**JERMANN** "Dreams" Friuli- Venezia Giulia Italy 2015  
**KISTLER** "Les Noisetiers" Sonoma Coast, California 2019  
**PORTER CREEK** Russian River Valley, California 2016

**OTHER WHITES**

**RIBOLLA GIALLA** Jermann Friuli-Venezia Giulia, Italy 2016  
**ANNIA** [Friulano/Ribolla/Chardonnay] Massican, Napa, CA 2015  
**FRIULANO** Villa Russiz Friuli-Venezia Giulia, Italy 2016  
**GRENACHE BLANC** Chapoutier, France 2014  
**CORTESE DI GAVI** Pio Cesare, Piedmont, Italy 2019  
**GRUNER VELTLINER** Schloss Gobelsburg, Austria 2017  
**VIIGNIER** Baker Lane, Sonoma Coast, California 2013

**PINOT NOIR**

**ANTHILL FARMS** Sonoma Coast, California 2017  
**ARGYLE** "Nuthouse" Willamette Valley, Oregon 2018  
**EMERITUS** Russian River Valley, California 2017  
**FEL** Anderson Valley, California 2018  
**HOLDREDGE** Russian River Valley, California 2018  
**KEN WRIGHT** Willamette Valley, Oregon 2016  
**KISTLER** Sonoma Coast, California 2019  
**PEAY** Sonoma Coast, California 2019  
**RIVERS-MARIE** "Bearwallow" Anderson Valley, California 2016

**ZINFANDEL (PRIMITIVO)**

**COLLIER FALLS** Dry Creek Valley, California 2016  
**MOTTURA** "Stilio" Salento, Italy 2016  
**RIDGE** Sonoma Valley, California 2018

**MALBEC**

**TERRAZAS** "Las Compuertas", Mendoza, Argentina 2015  
**CATENA ALTA** Mendoza, Argentina 2018

**PIEDMONT REDS**

**100 BARBERA d'ALBA** Giacosa 2018 **80**  
**480 BARBERA d'ALBA** Massolino 2019 **70**  
**90 DOLCETTO d'ALBA** Borgogno 2020 **55**  
**140 DOLCETTO d'ALBA** G.D. Vajra 2019 **60**  
**130 DOLCETTO di DOGLIANI** San Fereolo 2011 **80**  
**160 NEBBIOLO d'ASTI** Voerzio "Disanfrancesco" 2015 **100**  
**155 NEBBIOLO LANGHE** Gagliardo 2016 **60**  
**165 NEBBIOLO LANGHE** La Spinetta 2016 **85**  
**NEBBIOLO ROERO** Correggia "Roche d'Ampsej" Riserva 2015 **130**  
**GATTINARA** Nervi 2014 **190**  
**60 BAROLO** Damilano "Lecinquevigne" 2015 **125**  
**50 BAROLO** Seghesio "Pajana" Riserva 2008 **200**  
**BAROLO** Vietti "Lazzarito" 2008 **270**  
**BARBARESCO** Gaja 2015 **415**  
**60 BARBARESCO** Produttori del Barbaresco "Torre" 2017 **110**  
**55**  
**50**

**TUSCAN REDS**

**65 CHIANTI CLASSICO**, Fontodi "Vigna del Sorbo" 2015 **195**  
**70 CHIANTI CLASSICO**, Monterapone 2017 **75**  
**55 CHIANTI CLASSICO**, Tolaini "Montebello Sette" 2013 **100**  
**95 ROSSO di MONTALCINO** Ciacci Piccolomini 2018 **70**  
**60 ROSSO di MONTALCINO** Valdicava 2019 **125**  
**75 BRUNELLO di MONTALCINO** Costanti 2016 **240**  
**BRUNELLO di MONTALCINO** Giodo 2010 **375**  
**FLACCIANELLO** Fontodi 2010 **260**  
**280 FONTALLORE** Felsina 2015 **120**  
**120 I SODI di S. NICCOLO** Castellare 2013 **190**  
**55 ORNELLAIA** Ornellaia 2015 **460**  
**110 PERCARLO** San Giusto a Rentennano 2015 **275**  
**130 TIGNANELLO** Antinori 2016 **215**

**VENETO REDS**

**60**  
**65 VENETO REDS** **285**  
**45 AMARONE** Bertani 2008 **420**  
**90 AMARONE** Bussola 2010 **200**  
**55 AMARONE** Fumanelli 2013 **375**  
**50 AMARONE** Masi "Mazzano" 2011 **325**  
**75 AMARONE** Zyme 2011 **270**  
**VALPOLICELLA** Dal Forno Romano 2008 **80**  
**VALPOLICELLA** Fumanelli 2015 **235**  
**LA POJA** Allegrini 2011

**CABERNET SAUVIGNON AND BLENDS**

**165**  
**150 FAVIA** Carbone, Napa Valley, California 2015 **175**  
**75 GONZAGA** San Leonardo, Trentino, Italy 2011 **140**  
**130 HEITZ** Napa Valley, California 2016 **185**  
**LA MASSA** Giorgio Primo 2015 **150**  
**LEWIS** "Mason's" Napa Valley, California 2017 **750**  
**80 OPUS ONE** Napa Valley, California 2018 **120**  
**90 PUCK | LEWIS** "Sangre de Lobos" Napa Valley, California 2016 **130**  
**110 RAMEY** Napa Valley, 2015 **145**  
**RIDGE** Santa Cruz Mountains, California 2018 **160**  
**STAG'S LEAP** "Artemis", Napa Valley, California 2018 **400**  
**TERRICCIO** Lupicaia Tuscany, Italy 2010 **115**



## Dolce

<b>Tiramisu</b>	14
Mascarpone Mousse, Espresso, Ladyfingers	
<b>Spanish Style Cheesecake</b>	16
Huckleberry Compote	
<b>Zeppole</b>	13
Warm Vanilla Doughnuts, Mixed Berry Coulis	
<b>Chocolate Cremoso</b>	15
Caramel Ganache, Devils Cake, Chocolate Mousse	
<b>Apple Crumble</b>	16
Farmer's Market Apples, Almond Crumble	
<b>House Made Gelato &amp; Sorbet</b>	10
(choice of three scoops) Vanilla, Caramel, Pistachio   Strawberry, Raspberry, Lemon	
<b>Tasting of Lupo Signature Desserts</b>	25

# LUPO

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## After Dinner

<b>Sleep Drifter</b>	12
Montenegro Amaro, Espresso, Orange	
<b>Get Up, Get Up</b>	12
Amaretto, Kahlua, Chocolate, Espresso	
<b>Espresso Martini</b>	14
Stoli Vanilla, Kahlua, Espresso	
<b>Port</b>	
Kopke 10 yr Tawny	10
Kopke 20 yr Tawny	20
Taylor – Fladgate 40 yr	54
<b>Amaro</b>	
Montenegro	12
Averna	10
Cardamaro	10
Cynar	12
Elisir Novasalus	13