

4 for \$40

4-course Gourmet Menu

Available nightly for the month of April

Antipasti

Arugula & roast beef salad

egg, tomato, mustard dressing
or

Grilled portobello mille feuille

potato, blue cheese, leek-truffle sauce

Primi Piatti

Spaghettoni conch Bolognese

spaghettoni sautéed with conch ragout
or

Pumpkin & rosemary risotto

pomegranate reduction

Secondi

Blackened or grilled Mahi Mahi

cauliflower tabbouleh, yellow and red beets, orange gastrique, mango-papaya salsa
or

Bone marrow crusted grilled CAB striploin

roasted potato, charred broccoli

Finale

Black forest cake

raspberry coulis
or

Lupo's Dessert Martini

Special wine selection

CHARDONNAY "Tradition" '18

\$ 35

Cantina Terlan

(Alto Adige)

PARIGLIA '18 (100% Vermentino)

\$ 35

Contini

(Sardinia)

ROSSO DI MONTALCINO '17

\$ 45

La Rasina

(Tuscany)

CHIANTI CLASSICO '16

\$ 50

Lamole di Lamole

(Tuscany)