

4 for \$40

4-course Gourmet Menu

Available nightly for the month of June

Antipasti

Fritto misto

shrimp, scallops, calamari, zucchini, horseradish mayo

or

Spinach salad

candied pear, pecans, feta, honey mustard dressing

Primi Piatti

Spaghetti alla carbonara

eggs, bacon, pecorino cheese

or

Crispy octopus

edamame, Tuscan kale, red pepper, chorizo sauce

Secondi

Lobster and shrimp

porcini creamy whisky sauce, caramelized plantain, sautéed French beans, snow peas

or

Rosemary & garlic marinated lamb loin chops

cauliflower pure, roasted butternut squash

Finale

Pavlova cake

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)