La Lupa

ITALIAN RESTAURANT



GAMBERI E NDUJA

Sweet butterflied prawns meet the slow fire of Calabrian 'nduja on sun-ripened San Marzano, laced with ribbons of charred zucchini.

NEW AT LA LUPA

Our Summer Menu *is now here.*

Brisbane summer calls for lighter plates, brighter flavours and something cold in the glass. Our kitchen has spent the past few weeks working on a new menu of pizzas, pasta and plates built around fresh seafood, ripe tomatoes, citrus and herbs, and it's **now here** for you to try.

BOOK A TABLE



FROM THE KITCHEN

New pasta for the warmer nights

Rigatoni Rosé Piccante

A velvet rosé sauce with a whisper of heat, embracing every ridge of rigatoni and crowned with a soft cloud of stracciatella.

Spaghetti alle Vongole

A taste of the Neapolitan shore: tender clams, white wine and garlic, a flicker of chilli and the bright kiss of lemon.



Oysters with Negroni Granita

Pristine oysters, cold as the sea, crowned with a blushing Negroni granita. Briny and bittersweet, made for long summer evenings.



Arancini Nduja & Taleggio

Golden arancini that give way to spicy 'nduja and molten taleggio, resting on rich Napoli with silken prosciutto, parmesan and basil.



FROM THE SEA

Barramundi all'Acqua Pazza

Crisp-skinned barramundi in acqua pazza, the "crazy water" of Naples: a sunlit broth of cherry tomatoes, white wine and fresh herbs.



FROM THE BAR

New summer cocktails

Sun-drenched and vibrant, made to be savoured slowly. Our bar team has poured the season into a new collection of cocktails, to accompany your meal or to linger over as the evening settles in.

See you soon

Tables fill quickly, so book ahead and be among the first to taste what's new.

RESERVE NOW

Grazie,
The La Lupa Team

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Website