LA LUPA

SUMMER BANQUET

A relaxed Italian feast to share

$59 Per Person

Minimum Two Guest

TO START

Pane all’Aglio

Crisp pizza bread, confit garlic, whipped ricotta, sea salt and extra virgin olive oil.

Arancini ’Nduja e Taleggio

Crisp arancini with ’nduja, taleggio and mozzarella; Napoli sauce.

PIZZA TO SHARE

Margherita

San Marzano tomato, fior di latte, basil, oregano and extra virgin olive oil.

OR

Mortadella e Pistacchio

Confit garlic, fior di latte, mortadella, stracciatella and pistachio crumb.

PASTA TO SHARE

Rigatoni Rosé Piccante

Chilli, tomato and cream sauce, fresh basil and stracciatella.

OR

Pappardelle al Ragù di Guancia di Manzo

Slow-cooked beef cheek ragù, Parmesan and parsley.

A SWEET FINISH

Cannoli Ricotta, Arancia e Pistacchio

Crisp cannoli shells filled with orange ricotta and pistachio, dusted with icing sugar.

GRANDE

A relaxed Italian feast to share

$85 Per Person

Minimum Two Guest

TO START

Burrata Caprese

Cherry tomatoes, basil, balsamic and extra virgin olive oil

Pane all’Aglio

Crisp pizza bread, confit garlic, whipped ricotta, sea salt and extra virgin olive oil.

PASTA TO SHARE

Rigatoni Rosé Piccante

Chilli, tomato and cream sauce, fresh basil and stracciatella.

OR

Pappardelle al Ragù di Guancia di Manzo

Slow-cooked beef cheek ragù, Parmesan and parsley.

MAINS TO SHARE

Barramundi all’Acqua Pazza

Barramundi fillet in a light broth of cherry tomato, garlic, chilli, white wine and basil.

OR

Chicken Cotoletta

Parmesan-crumbed chicken breast, caper-dill butter, baby cos, Caesar dressing.

ON THE SIDE

Insalata di Rucola, Pera e Parmigiano

Rocket, pear and shaved parmesan with balsamic glaze and lemon.

A SWEET FINISH

Tiramisù

Coffee-soaked savoiardi, mascarpone, Marsala and cocoa.

Served banquet style • Gluten-free pizza and pasta available • Vegan cheese available

Please advise dietary requirements when booking. Price to be confirmed.

LA LUPA

ANTIPASTI

Carpaccio di Manzo — $26

Thinly sliced beef eye fillet, rocket, capers, shaved parmesan, lemon and olive oil.

Pane all'Aglio — $13

Pizza bread with confit garlic, whipped ricotta, olive oil and flaky sea salt.

Salumi e Grissini — $22

Prosciutto, cotto ham or salami (Choose one) with marinated olives, parmesan, gorgonzola and grissini.

Burrata (Add Sourdough +$3.5) — $28

Creamy burrata, cherry tomatoes, fresh basil, extra virgin olive oil and balsamic glaze.

Calamari Fritti — $26

Baby squid with caper dill aioli and lemon.

Bruschetta al Pomodoro Confit — $19

Toasted sourdough with confit cherry tomatoes, bocconcini and fresh basil.

Olive Marinate — $11

House marinated olives.

Arancini con Prosciutto — $19

Arancini filled with spicy 'nduja and taleggio, on Napoli sauce with prosciutto, parmesan & basil.

Bambini

Kids Ham Pizza — $16

San Marzano Tomato Base, Fior di Latte, Ham

Kids Margherita Pizza — $16

an Marzano Tomato Base, Fior di Latte

Kids Spaghetti Ragu — $16

Spaghetti, Beef Ragu, Parmesan

Kids Spaghetti Pomodoro — $16

Spaghetti, Tomato Sauce, Parmesan

LA LUPA

PIZZA

Pizze Rosse *(San Marzano Tomato Base)*

Margherita **$26**

Tomato, fior di latte, fresh basil, oregano and extra virgin olive oil.

Gamberi e ’Nduja **$32**

Tomato, fior di latte, garlic prawns, spicy ’nduja, grilled zucchini and parsley.

Capricciosa **$29**

Tomato, fior di latte, ham, mushroom, artichoke, caramelised onion, Kalamata olives and basil.

Acciughe e Stracciatella **$30**

Tomato, fior di latte, anchovies, cherry tomatoes, capers, stracciatella and basil.

Calzone **$29**

Folded pizza of fior di latte, salami, ricotta, capsicum and olives, topped with rocket and parmesan.

Pizze Bianche *(Confit Garlic Base)*

Mortadella e Pistacchio **$30**

Confit garlic, fior di latte, mortadella, stracciatella and crushed pistachio.

Diavola Bianca **$30**

Confit garlic, Fior di latte, salami, ’nduja, jalapeños, roasted capsicum, Kalamata olives and hot honey.

Quattro Formaggi **$29**

Confit garlic, Fior di latte, gorgonzola, taleggio and parmesan with candied walnuts and honey.

Funghi al Tartufo **$29**

Confit garlic & Truffle base, fior di latte, mushrooms, parmesan, truffle oil and parsley.

Patate e Salsiccia **$31**

Confit garlic, fior di latte, potato, fennel sausage, capsicum, smoked mozzarella and rosemary.

Gluten Free Pizza +$6

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PASTA

Spaghetti alle Vongole **$37**

Fresh clams, garlic, chilli, white wine, parsley, lemon and bottarga.

Rigatoni Rosé Piccante **$29**

Rigatoni in a spicy tomato cream sauce with stracciatella and fresh basil.

Linguine Gamberi **$38**

Prawns, cherry tomatoes, garlic, chilli, white wine and lemon butter, with dill pangrattato.

Gnocchi di Patate **$30**

Potato gnocchi, roast pumpkin, sage butter, ricotta, caramelised onion, pine nuts and parmesan.

Pappardelle al Ragù di Guancia di Manzo **$34**

Slow-braised beef cheek ragù with parmesan and parsley.

Gluten Free Pasta +$5

MAINS

Barramundi all'Acqua Pazza **$40**

Barramundi fillet in a light broth of cherry tomato, garlic, caper, chilli, white wine and basil.

Scotch Fillet **$47**

Scotch fillet with rosemary chat potatoes, roasted cherry tomatoes, gremolata .

Chicken Cotoletta (Add Fries +$5) **$36**

Parmesan-crumbed chicken breast, lemon caper butter, baby cos, Caesar dressing.

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SIDES

Insalata di Rucola — **$14**

Rocket, parmesan with balsamic, olive oil and lemon dressing.

Patatine con Aioli — **$12**

Shoestring fries with garlic aioli.

Patatine al Tartufo — **$15**

Shoestring fries with parmesan, truffle oil and truffle aioli.

DESSERTS

Tiramisù — **$17**

Our house tiramisù – the Italian classic.

Cannoli Ricotta, Arancia e Pistacchio — **$16**

Crisp cannoli shells filled with orange ricotta and pistachio, dusted with icing sugar.

Affogato — **$18**

Silky vanilla ice cream gently bathed in aromatic espresso, enriched with a touch of Baileys liqueur for a luxurious finish.