



LUPA

ITALIAN RESTAURANT
AND BAR

80's, 90's & Modern Live Music with Rachel Hawnt

Friday 16th June

3 COURSE SET MENU £35.00 PER PERSON

STARTERS

KING SCALLOPS

Sautéed with tenderstem broccoli and sweet vine tomatoes in a light extra virgin olive oil

FILLET OF BEEF CARPACCIO

Dressed with rocket leaves, parmesan shavings and white truffle oil

BAKED FIGS

Topped with goats cheese and wrapped in pancetta and drizzled in honey

CREAM OF ASPARAGUS AND MASCARPONE SOUP

With lemon and thyme croutons

MAIN COURSE

WILD SEA BASS FILLET

Pan seared on oven roasted peppers and with garlic crushed new potatoes and a watercress salsa (add a lobster Thermidor tail for £9.95)

FILLET OF VEAL MEDALLIONS

Cooked pink, with grilled asparagus spears, dauphinois potatoes and a garlic and cherry tomato butter (add a lobster Thermidor tail for £9.95)

CHICKEN MILANESE

Coated in breadcrumbs and parmesan on a light spaghetti Napoli and a Mediterranean salad

STROZZAPRETI PASTA

From Emilia-Romagna, Tuscany. Served with Mediterranean vegetables and a hint of garlic and spinach pesto

DESSERTS

TRADITIONAL ITALIAN TIRAMISU

WHITE CHOCOLATE AND ENGLISH STRAWBERRIES PROFITEROLES

TIA MARIA AND FRESH CHERRIES CREME BRÛLÉE

A PLATTER OF CHEESE AND BISCUITS

With fruit chutney

FOR ALL THE LATEST VISIT LUPARESTAURANT.CO.UK

(V) THESE DISHES DO NOT CONTAIN MEAT OR FISH PRODUCTS

WE CANNOT GUARANTEE THE ABSENCE OF NUTS IN ANY OF OUR DISHES. PLEASE NOTE OUR FOOD MAY CONTAIN SMALL BONES AND SEA FOOD SHELL FRAGMENTS. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW. ALL PRICES ARE INCLUSIVE OF VAT. THERE IS A DISCRETIONARY 10% SERVICE CHARGE FOR PARTIES OF 6 OR MORE.

