

BIBITE

freshly squeezed orange juice	16
limonata	14
home made lemonade with bergamot	
tè freddo	14
home made peach ice tea	
soda	16
chinotto, aranciata	
cola	12
coca - cola, cola zero	
succo	16
Italian juice, peach or pear	
acqua	22/14
mineral water San Pellegrino / Aqua Panna 750 ml / 250ml	
tonica j.gasco	18
indian tonic, aperitivo bitter, sodarosa grapefruit, fiori di sambuco	

CAFFÈ

caffè	9
macchiato	10
caffè doppio /lungo	12
caffè filtrato	12
cappuccino	14
latte	16
caffè freddo	12
tonic espresso	14
affogato	16
cioccolato	14

TÈ E INFUSI

tè nero	14
black tea	
earl grey	
black tea flavored with bergamot oil	
tè verde	
green sencha tea	
paradiso	
black tea, lavender, strawberry and corn flowers	
fiore bianco	
white and green tea, dried yellow fruit, calendula petals	
riso e vaniglia	
green tea with expanded rice and vanilla	
palermo	
lemon grass, eucalyptus and dried tangerines	
menta	
mint with orange zest, rose and liquorice	

Due to heavy traffic in Lupo, reservations have a time limit:
1.5 hours until 4:00 p.m., and from 4:00 p.m. the limit is extended to 2 hours.
We add a 12% service charge for tables of 6 or more.



ANTIPASTI

salvia fritta sage leaves in crispy batter (v)	12
cipolline sottaceti shallots pickled in apple vinegar with coriander seeds (vg)	12
olive verdi marinated “Castelvetrano” olives with laurel and orange rind (vg)	12
antipasti misti set: pickled shallots, olives, sage leaves	33
focaccia home made focaccia with olive oil (vg)	12
insalata verde mix of seasonal greens and herbs (vg)	18
caprese diversa creamy stracciatella cheese with caramelised tomatoes and basil oil (v)	42
fagiolini con pesche yellow green beans with fresh peaches, almonds and verbena (vg)	32
crudo di orata con crema di finocchio sea bream crudo with fennel cream, gooseberries, wild garlic capers and crispy Sardinian bread	48
fiori di zucca con pappa al pomodoro fried zucchini flowers with goat cheese and broad beans, thyme, chili, and cold soup with fortified tomatoes (v)	48
tartare al parmigiano beef tartare with quail egg yolk, parmesan foam and pickled honey mushrooms	52
zuppa del giorno soup of the day	18

PER BAMBINI

ask us about pasta for children

PASTA

occhi di lupo alla vodka an '80s classic creamy tomato – vodka sauce (v)	32
rosette al ragù Modenese lasagne with slow-cooked beef cheeks bolognese with herbs	48
gnocchi allo zafferano e zucchini novelle sweet potato gnocchi with saffron in a yellow tomato sauce with baby zucchini and herbs	46
fazzoletti con gallinacci fresh pasta sheet with chanterelle mushrooms, soft confit egg yolk, marjoram and watercress pesto (v)	60
casarecce con salsiccia short Sicilian pasta with Italian salsiccia fresca sausage, roasted fennel and orange zest	46
fiori pasta stuffed with ricotta, parmesan, mascarpone, oregano and spinach, with burnt butter (v)	44
lasagnette alfredo wide pasta ribbons with prawns, confit lemon, butter and parmesan	58
spaghetti con astice spaghetti with lobster, yellow tomatoes, goccia peppers, coriander, and lemon pangrattato	98
spaghettoni* alla carbonara spaghettoni* with guanciale, pecorino cheese and a confit egg	48
*possible to substitute with low-gluten spaghetti	

SECONDI

melanzane e parmigiano roasted eggplant with parmesan cream, cherry tomatoes and parmesan pearls (v)	52
filetto di orata con porri novelli sea bream fillet with young leeks and potatoes, mussels, butter vermouth sauce and capers	98
cotoletta alla milanese Milanese pork chop on the bone with parmesan cream, seasonal greens and potatoes	66
filetto di manzo al pepe verde beef tenderloin steak with green peppercorn sauce, courgette salad and potato-lemon purée	124

DOLCE

gelato allo yogurt e lamponi con melone yogurt and raspberry soft serve ice cream with melon, olive oil and elderflower	22
torta di stracchino con lamponi creamy cheesecake made with Italian Stracchino cheese, nutty salted crust and fresh raspberries	24
maritozzo con la panna e mirtilli Roman sweet bun with whipped cream and fresh blueberries	22
panna cotta alla camomilla con rabarbaro chamomile panna cotta with rhubarb and olive oil	20
profiterole choux pastry with vanilla whipped cream and chocolate	22
granita siciliana lemon granita with basil (0%) / lemon granita with limoncello	18/26
tiramisù classic Italian tiramisù	22
sorbetto al limone lemon sorbet	14

Breakfast

Italian breakfast at Lupo daily from 9:00 to 11:45

Lunch | Monday - Friday

From 12:00 to 16:00 choose zuppa del giorno or insalata verde for 12 zł

Parmigiano Reggiano Show | Monday

On Mondays, we serve cacio e pepe pasta with a wheel of Parmesan cheese for 48 zł per serving. The Parmigiano Reggiano Show is available for orders for a table of at least two people.

Aperitivo | Monday - Friday

During the week from 16:00 to 19:00, we serve a plate of snacks with cocktails or wine for the price of the drink.

Full list of allergens is available - please ask our staff.