

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	
mikrozuza	42
kombucha Milk Oolong / 330 ml / 750 ml	26/118
kombucha JUN YA BAO and rapeseed honey 750ml	30/142

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
peperone con caponata e stracciatella slow-roasted sweet Ramiro pepper with caponata, stracciatella and agrodolce sauce (v)	46
zucca al forno con cavolo riccio roasted pumpkin with kale, blackberries, hazelnuts and lemon dressing (vg)	38
crudo di orata con crema di finocchio sea bream crudo with fennel cream, gooseberries, wild garlic capers and crispy Sardinian bread	48
cozze cacio e pepe mussels with cacio e pepe sauce of pecorino romano and green peppercorns	46
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

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.

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 con funghi di bosco e Castelmagno gnocchi with wild mushrooms, fresh tarragon and Castelmagno cheese shavings (v)	50
cappellacci di zucca e robiola pasta filled with hokkaido pumpkin and robiola cheese in a buttermilk and butter emulsion with sea buckthorn oil (v)	42
azzoletti al tartufo nero pasta sheets in a butter emulsion with fresh black truffle, confit egg yolk and Ocelli al pepe cheese	48
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 alla chitarra al nero di seppia con calamari black ink spaghetti with calamari, peaty whisky, scorched lemon, green peppercorns and pangrattato	56
spaghettoni* alla carbonara spaghettoni* with guanciale, pecorino cheese and a confit egg yolk	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
zabaione al Marsala con fichi al forno zabaione cream with Marsala wine, roasted fig and blood orange	24
profiterole choux pastry with vanilla whipped cream and chocolate	22
tiramisù classic Italian tiramisù	22
sorbetto al limone lemon sorbet	14