



L U P A

OSTERIA

Menu Three

R350 per person

STARTERS

The choice of:

CRISPY ARTICHOKE SALAD

Crispy artichokes served with fresh rocket & mint. Topped with Parmesan shavings & balsamic dressing.

CARPACCIO DI MANZO

Thinly sliced raw beef with sliced mushrooms, Italian Parmesan & dollops of Mr Cipriani's dressing, served with bread sticks.

FALKLAND CALAMARI

Pretzel-dusted calamari, shallow fried served with mustard mayo & Napoli sauce **OR** grilled & served with tartar sauce.

CHICKEN LIVERS

Chicken livers sautéed in a creamy white wine sauce with sliced chorizo. Delicately seasoned with chilli & garlic. Served with toasted ciabatta.

MAINS

The choice of:

POLLO ARROSTO

Tender & juicy wood-roasted chicken served with a side of your choice. Available in lemon & herb or peri-peri

CHARGRILLED SIRLOIN

Sirloin steak served on a bed of mushroom risotto with truffled butter & topped with crispy onion rings.

CHICKEN MARSALA

A classic Italian dish featuring pan-seared, crumbed chicken breasts, simmered in a creamy Marsala wine, Gorgonzola & mushroom sauce. Served with a side of your choice.

SPAGO PIZZA

Crispy bacon, crumbled feta & sliced avo.

THE VEGETARIAN PIZZA

Fresh artichokes, mushrooms & olives.

CAJUN CHICKEN PIZZA

Cajun-spiced chicken strips, crumbled feta, Peppadew® piquanté peppers, garlic & sliced avo.

GARDIENERA PASTA

Grated zucchini, garlic, chilli, cream & crispy fried spinach balls.

ZINGARA PASTA

Bacon & mushrooms tossed in a creamy Napoli sauce with garlic & a touch of chilli.

LUPA PASTA

A crowd-pleaser made with tender chicken strips, sweet cherry tomatoes & roasted peppers, tossed in a creamy basil pesto sauce.

DESSERTS

The choice of:

CRÈME BRÛLÉE

A rich & creamy custard infused with vanilla extract, topped with a layer of caramelized sugar.

TIRAMISU

A popular home-made Italian dessert. Made with layers of ladyfingers infused with a sweet Marsala wine, mascarpone mousse & espresso.

IRISH COFFEE JAMESON
DOM PEDRO JAMESON
COFFEE KAHLÚA
DOM PEDRO KAHLÚA