



Lupo

Fall Dinner Banquet Menu

Passed Appetizers

Baked Risotto Cake with Sautéed Mushrooms and Shaved Parmesan
Crisp Eggplant Ravioli with Tomato Sauce and Basil Aioli
Portobello Mushroom Bruschetta with Roasted Garlic, Parsley and Parmesan
Marinated Tomato Bruschetta with Basil, Parmesan and Olive Oil
Cherry Tomatoes and Mozzarella Skewers with Basil and Extra Virgin Olive Oil
Sautéed Shrimp with Rosemary, Garlic and White Bean Sauce
Grilled Salmon Skewers with White Wine-Lemon Sauce and Capers
Sautéed Crab Cakes with Marinated Tomatoes and Basil Aioli
Butter Poached Maine Lobster Skewer with Black Truffle Sauce (add \$5.00)
Tuna Tartare on Flat Bread with Black Olives, Capers and Parsley
Veal Meatballs, Creamy Polenta and Tomato Sauce
Beef Carpaccio Bruschettas with Arugula, Parmesan and Whole Grain Mustard Aioli
Steak Tartare on Grilled Ciabatta with Shallots, Parsley and Capers
White Bean and Mortadella Bruschettas with Tomato Relish, Parsley and Parmesan
Marinated Steak Skewers with Sauce Diavola

Wolfgang Puck Pizzas

Margherita Pizza with Marinara Sauce, Fresh Mozzarella, Basil and Parmesan
Vegetable Pizza with Artichokes, Eggplant, Zucchini, Cipollinis, Roasted Garlic and Goat Cheese
Roasted Portobello Mushroom Pizza with Caramelized Onions and Parmesan Cheese
Italian Sausage Pizza with Sautéed Rapini, Roasted Garlic and Pecorino Romano
Potato and Braised Pancetta Pizza with Shallots, Thyme and Ricotta Cheese
Pepperoni Pizza with Sautéed Mushrooms and Tomato Sauce
Veal Meatball Pizza with Red Onions, Ricotta Cheese and Parsley
Marinated Shrimp Pizza with Leeks and Sun Dried Tomatoes
Pizza Frutti Di Mare with Marinara, Italian Parsley, and Chili Flakes

Passed Appetizers can be added



Antipasti

Pre-select one

Romaine Hearts with Country Bread Croutons, Creamy Garlic Dressing and Pecorino Romano
Mixed Lettuce Salad with White Balsamic Vinaigrette, Walnuts and Gorgonzola Dolce
Vine Ripened Tomatoes and Buffalo Mozzarella with Basil, Aged Balsamic and Extra Virgin Olive Oil
Butter Lettuce Salad with Sopresatta, Marinated Tomatoes, Red Onions, Olives and Creamy Olive Dressing
Prosciutto San Daniele with Freeze-Endive Salad, Pear, and Buratta Mozzarella

Soup

Pre-select one

Parmesan-Potato Soup with Garlic Croutons and Oven Roasted Tomatoes
Roasted Tomato and Fennel Soup with Basil and Lemon Cream
Celery Root Soup with Black Truffle Gremolata and Parmesan Crostini
Porcini Mushroom Soup with Ricotta Crostini and Crisp Parsley
Butternut Squash Soup with Caramelized Apples and Cranberry Sauce
Golden Lentil Soup with Pork Belly and White Truffle Cream Sauce

Pasta

Pre-select one

Four Cheese Filled Ravioli with Tomato Sauce, Parmesan and Tuscan Olive Oil
Artichoke and Goat Cheese Filled Ravioli with Garlic Cream Sauce
Asparagus and Ricotta Filled Ravioli with Parmesan-Butter Sauce
Sweet Corn Filled Agnolotti with Rock Shrimp and Roasted Tomatoes
Roasted Pumpkin Ravioli with Sage Brown Butter, Hazelnuts and Pecorino
Pasta with Garden Tomatoes, Basil and Garlic
Garganelli Pasta with Wild Mushrooms, Pea Shoots, Roasted Garlic and Parmesan
Ricotta Gnocchi with Italian Sausage Bolognese Sauce and Basil
Butternut Squash Risotto with Sage, Pomegranates and Pecorino Romano
Wild Mushroom Risotto with English Peas and Pecorino Romano



Secondi

Pre-select two; a third choice may be added for an additional cost

- Seared Rare Big Eye Tuna with Zucchini Puree, Roasted Peppers, Artichokes and Fennel
- Grilled Shrimp with Tuscan Potatoes, Sautéed Spinach and Salsa Verde
- Roasted Scottish Salmon with Tomato-Eggplant Fonduta, Escarole and Basil Pesto
- Sautéed Branzino with Garlic Spinach, Creamed Potato Puree and Roasted Tomatoes
- Mushroom Crusted Grouper, Cauliflower-Potato Puree, Roasted Beets and Aged Balsamic
- Roasted Organic Half Chicken with Sautéed Rapini, Escarole, Garlic, Chili and White Wine
- Chicken Breast Marsala with Sautéed Mushrooms, Artichokes and Parsley
- Picatta of Natural Chicken Breast with Capellini Pasta, Capers, Parsley and Sun Dried Tomatoes
- Prime Beef Tenderloin with Potato Puree, Green Beans, Cipollinis and Sauce Diavola
- Marinated Lamb Sirloin with White Beans, Mushrooms, Artichokes, Plum Tomatoes and Mint Pesto
- Braised Veal Osso Bucco with Ricotta Gnocchi, Broccolini, Horseradish Cream and Natural Jus
- Roasted Pork Chop with Apple-Fennel Marmalade, Honey Glazed Bacon and Sage Jus
- Grilled Vegetable Plate with Sauce Bagna Cauda and Basil Pesto
- Cous Cous with Roasted Garlic, Zucchini, Sun Dried Tomatoes, Artichokes and Parsley
- Eggplant Parmesana with Tomato Sauce, Béchamel and Basil Pesto

Dolce

Pre-select one

- Traditional Tiramisu with Espresso Lady Fingers, Mascarpone Cream and Chocolate Biscotti
- Buttermilk Panna Cotta, Strawberries, Aged Balsamic, Basil
- Warm Apple Crostada with Almond Frangipane Filling, Caramel Sauce and Vanilla Ice Cream
- Glazed Chocolate Mousse with Hazelnut Crunch, Raspberry Consommé, Whipped Cream
- Lemon-Ricotta Cheesecake with Seasonal Berry Compote
- Rum Sponge Cake, Grand Marnier Cream, Seasonal Fruit

Coffee and Tea Service Included