

### **SET MENU**

(We kindly request the Participation of the whole table)

**R150pp** 

### **ANTIPASTI**

Antipasto meat or vegetable with focaccio

### **SECONDI**

#### Choice of:

Salsicca pasta
Lupa pasta
Chicken Marsala
Calamari
Mushroom risotto
Spago Pizza

### **DESSERT**

#### Choice of:

Crème brulee Italian Kisses 2 scoops of Ice cream

# little luga's

Crumbed chicken breast on a tomato pasta
Pretzel dusted calamari with tomato pasta
Margherita pizza
Hawaiian pizza
Spaghetti with meatballs
Spaghetti bolognaise
Spaghetti alfredo

+ A scoop of our homemade ice cream **50** 

### **DESSERTS**

Italian Kisses	30
Crème Brulee	35
Nutella pizza with ice cream	35
Chocolate Budino: espresso Caramel & honey swirled Mascarpone	45
Tiramisu	45
Affogato: Vanilla ice cream, espresso & Amarula	40
Hazelnut and dark chocolate tart with ice cream (add the worlds best cherries + R10)	40
Salted caramel popcorn sundae	45

#### Ice Cream/ Sorbet R15 per scoop

(bowls or chocolate dipped sugar cones)

**Ice cream**- Cookies & Caramel, Pistachio, Chocolate, Strawberry & Vanilla **Sorbet** – lemon or wild berry

(Half portions of pasta & smaller pizzas available at lunch time only @ 70% of the menu price)

Pensioners discounts of 30% of the entire bill apply for lunches Monday to Saturday but does not apply to the Lupa set menu

No cheques accepted

We reserve the right to add a 10% service charge to tables of 8 or more



the Legend

Lupa is the immortal Roman wolf goddess who trains Roman Demi gods in the ways of their city.

Over seven foot tall and with beautiful chocolate red fur, she is reputed to have eyes as silver as the mist.

Remus and Romulus were the twin sons of Mars and Rhea Silvia, who were thrown into the great Tiber river at the command of their evil great- uncle Amulius.

They were saved by the great she - wolf who nurtured and raised them as her own young.

Having grown strong under her guidance, the twins destroyed Amulius and established the city of Rome.

# FOCACCIA'S

Garlic Focaccia	20
Rocket and parmesan	30
Caramelized onion & feta	35
Mozzarella, onion & oregano	40
Beef Carpaccio, parmesan and rocket	65

### **ANTIPASTI**

Chicken Liver pate: onion jam & pulled bread	45
Zucchini fries with Basil moyonnaise	44
Antipasto platter: Italian cured meats ,cheeses, pickles & a focaccia for 2	90
Antipasto platter: cured & grilled vegetables, olives and cheeses for 2 & a focaccia	80
Beef Carpaccio	65
Spicy Chicken Livers	45
Parma Ham & seasonal melon	65
Crispy tomato & Mozzarella Risotto cakes with zucchini fries	55
Rotolo of spinach, ricotta, mushrooms and a brown sage butter	45
Pretzel dusted calamari	48
Slow roasted meatballs (pork & beef)	48
Crispy Roman style artichokes with Basil Mayonnaise	60
Snails baked with a gorgonzola sauce	50
Bruschetta ( 1 of each)	40
- chicken liver pate & bacon	
- fresh tomato & mozzarella	

### **INSALATE**

- grilled vegetables

50
55
75
70
70

### **PASTA**

OUR CHOICE OF THE FOLLOWING PASTA:

Spaghetti	
Fettuccine	
Penne	
Fresh homemade please	enquire

Gnocchi	add 15
Gluten free	add 15

#### **SAUCES**

Loula: homemade tomato sauce with fresh basi	55
Alfredo: ham, parmesan, mushrooms & cream	75
<b>Meatballs</b> : Meatballs (Pork & Beef) tomato & peas	80
Fegatini: Chicken livers, bacon, chilli & cream	75
Puttanesca: olives, capers, anchovies, garlic & tomato	80
<b>Bolognaise:</b> meat ragu (Pork & Beef), tomato & herbs	80
Tiger Prawn: tomato & chilli	110
Carbonara: Pancetta, cream, egg & parmesan	80
Salsicce: Italian fennel sausage, bacon, Chianti, cream	80
Marinara: prawns, Mussels, Calamari, tomato, chilli & Fennel	115
Lupa: chicken breast, cherry tomatoes, Basil pesto, roasted peppers & cream	80
<b>Aglio Olio Peperincino:</b> prawns, lemon, olive oil & parsley	95
Piccanti: Bolognaise, cream, ginger, chilli & mushrooms	80
<b>Della Nonna:</b> Butternut, Harissa cream, feta & Dukkah	80

# PASTA AL FORNO & RISOTTO

Beef lasagna with a green salad	80
Rotolo of spinach, ricotta, mushrooms / brown sage butter	80
Pasta roses: Italian ham, mozzarella, parmesan béchamel with a side green salad Mushroom Risotto, parmesan & rocket	85 80

# **SECONDI**

ALL SERVED WITH ONE SIDE OF YOUR CHOICE

#### SIDES R20

Tuscan potatoes
Wilted spinach with fresh chilli and garlic
Creamy parmesan linguine
Linguine neopolitana
Side green salad
Wood roasted vegetables
Zucchini fries
Mashed Potatoes

Wood roasted Chicken: Chilli or lemon & Herb Chicken Limone: crumbed and pan fried in	95
butter with a lemon & white wine sauce Chicken Marsala: Crumbed and panned with a	90
sauce of mushrooms, Marsala wine & gorgonzola	95
Pretzel dusted Calamari,	98
Grilled calamari	98
Fresh Linefish (when available) lemon, capers, white wine & butter	140
Kingklip: wood roasted with a sundried tomato & feta crust on mushroom Fettuccine	145
Kingklip: wood roasted with lemon, capers, white wine & butter	135
Prawns: Wood roasted with a feta Focaccia	160
Fillet escalope's with a mushroom sauce	135
Fillet escalope's with a brandy & green peppercorn sauce	135
Fillet escalope's with avo, rocket, roasted tomatoes, parmesan & Balsamic glaze on a mushroom risotto (no side)	140
Lamb Shank: garlic mashed potatoes	170
& vegetables	155

Veal Saltimbocca: panned in butter, white wi	
& sage, topped with mozzarella & parma han	1 <b>35</b>
Veal Marsala: crumbed and panned with a	
sauce of mushrooms, Marsala wine	
& gorgonzola	130
Veal Limone: crumbed and panned with a	
lemon & white wine sauce	120

# Wood Fired PIZZA

Woodfired using only imported italian 00 flour

INARCHERITA - LOMALO, MOZZATENA, DASH	05
<b>COLATURA</b> - with mozzarella, capers, anchovies and olives	85
THE LINDSAY - hickory ham, caramelized pineapple, jalapenos, tomato, mozzarella	80
THE SPAGO - bacon, avo, feta	85
<b>POPEYE</b> - spinach, wood roasted tomatoes, olives, feta and chilli	75
PAULOS - bacon, feta, pepperdews, chilli flakes and avocado	85
<b>ZUCCA</b> with roasted butternut, baby marrow, caramelized onions, gorgonzola and toasted almonds	85
<b>D.O.C.</b> - margherita with buffalo mozzarella	85
<b>PORKY HEFER</b> - bacon, salami, fennel sausage tomato, mozzarella	, 90
<b>MEATBALL</b> - tomato, mozzarella, slow cooked meatball (beef and pork), parmesan and rocket	85
NO. II - coriander pesto marinated chicken breasts, feta, toasted almonds and rocket	85
<b>TIROLESE</b> - caramelised onions, bacon, pear, gorgonzola and rocket	85
<b>QUATTRO</b> - tomato, mozzarella and 4 quarters with: artichokes, parma ham, cherry tomato, mushrooms	90
<b>CALZONE</b> with tomato , mozzarella, mushrooms feta and ham	s, <b>90</b>
THE SARAH - tomato, mozzarella, parma ham,	

philly cream cheese and rocket

110