

## **Lupo's new years menu 2023**

5 servings - 750 kr.

### **Snacks**

Lupo bread with olive oil & rosemary  
Straciatella with 10 year Modena balsamico & black pepper  
Cured black-footed ham with baked figs  
Arancini with truffle

### **Starter**

Vitello Tonnato with sage & caviar

### **Middle course**

Gnocchi with mushrooms, sage butter, hazelnuts from Piemonte & freshly grated truffle

### **Main course**

Tagliata of beef with pinenuts & mature parmesan cheese  
Insalata verde with mint, white balsamico & olive oil  
Polenta fries with lemon mayo

### **Dessert**

Lemon pie made of sicilian lemons with italian meringue & vanilla ice cream

### **Wine pairing - 5 glasses - 450 kr.**

Pet Nat 'Pecorino' Brut Nature, Cantina Orsogna, Abruzzo  
Soave Classico, Cantine Lenotti, Veneto  
Dolcetto d'Alba, Ca' del Baio, Piemonte  
Brunello di Montalcino, Cordella Toscana  
Moscato d'Asti, Cascina Pian d'Or, Piemonte

### **Børnemenü**

Pasta + dessert 95

## **Lupo's vegetarian new years menu 2023**

5 servings - 750 kr.

### **Snacks**

Lupo bread with olive oil & rosemary  
Straciatella with 10 year Modena balsamico & black pepper  
Creamy artichoke with garlic confit  
Arancini with truffle

### **Starter**

Grilled zucchini with ricotta cheese & pistachio

### **Middle course**

Gnocchi with mushrooms, sage butter, hazelnuts from Piemonte & freshly grated truffle

### **Main course**

Baked eggplant with pinenuts & mature parmesan cheese  
Insalata verde with mint, white balsamico & olive oil  
Polenta fries with lemon mayo

### **Dessert**

Lemon pie made of sicilian lemons with italian meringue & vanilla ice cream

### **Wine pairing - 5 glasses - 450 kr.**

Pet Nat 'Pecorino' Brut Nature, Cantina Orsogna, Abruzzo  
Soave Classico, Cantine Lenotti, Veneto  
Dolcetto d'Alba, Ca' del Baio, Piemonte  
Brunello di Montalcino, Cordella Toscana  
Moscato d'Asti, Cascina Pian d'Or, Piemonte

### **Børnemenü**

Pasta + dessert 95