

## Cicchetti

**Choice of one, house white or red wine** 8  
marinated castelvetrano olives  
olive tapenade  
toasted nuts

## Dal Forno

**Allette** - Best wings in Boulder!  
wood-fired chicken wings, tossed in  
house-made buffalo sauce half dozen 7 / dozen 13  
**Calamari**  
calamari flash seared in olive oil with basil, garlic, calabrian  
chilies & lemon, served with toast 11

## Insalata

**Cesare**  
(wood-fired or raw) 8  
romaine, grana, house-made caesar dressing, croutons

**Tri-colore**  
romaine, arugula, radicchio, red wine vinaigrette 6

**Endivia**  
endive, arugula, radicchio, pistachios, gorgonzola  
lemon & olive oil dressing 10

**Insalata di Calamari**  
calamari, frisée radicchio, miso-basilamic dressing 16

**Barbabietole**  
pickled beets, watercress, Colorado chevre,  
red wine vinegar, olive oil 10

**Insalata di Cavolini**  
shaved brussels sprouts, frisée, radicchio,  
grana padana, walnuts, lemon, honey, olive oil 9

**Greca**  
romaine, kalamata & castelvetrano olives,  
oven-dried cherry tomatoes, red onion, french feta,  
oregano, greek vinaigrette 9

## Calamari Fritti

calamari, polenta, zucchini, caper aioli, lemon 14

## Charcuterie

**Tagliere** 16  
prosciutto di parma, calabrese salame,  
bresaola

**Buratta Fatta in Casa** 15  
roasted red pepper, garlic, basil,  
schiacciata all'olio

**Formaggio** 14  
fontina, gorgonzola, chèvre, toast

## Vacanza di Italiano

insalata di tri-colore o cesare, margherita pizza, & a glass of house red or white wine 15

## Tegame del Forno

### Cavoletti di Bruxelles

brussels sprouts, pancetta, caramelized onions, egg 11

### Salsiccia

house-made sausage, rapini, san marzano, ricotta, mozzarella, egg 13

### Polenta Pasticciata

roasted Hazel Dell mushrooms, gorgonzola, parmesan 11

## Da Lupo Signature Pizza

**Margherita** 10  
(*mahr-ge-ree-tah*)  
san marzano, fresh mozzarella,  
grana, basil

**Marinara** (No cheese) 8  
(*mahr-ree-nah-rah*)  
san marzano, garlic, black pepper,  
oregano

**Bufoletta** 17  
(*Boof-uh-let-ah*)  
san marzano, mozzarella di bufala,  
grana, basil

**Diavola** 14  
(*dee-aw-voe-lah*)  
san marzano, mozzarella, grana,  
oregano, calabrese salame

**La Frizzi** 16  
(*lah fret-zee*)  
san marzano, fresh mozzarella,  
grana, prosciutto di parma, arugula

**Siciliana** 16  
(*see-chil-ee-ah-nah*)  
san marzano, mozzarella, pepperoni  
biellese, castelvetrano olives, grana,  
calabrian chili oil

**Capricciosa** 15  
(*cah-pree-chio-sah*)  
san marzano, mozzarella, artichoke,  
cremini mushroom, castelvetrano olive,  
prosciutto cotto

**Quattro Formaggi** 10  
(*quah-troh for-mah-gee*)  
goat cheese, mozzarella, fontina,  
gorgonzola

**Salsiccia** 15  
(*sahl-see-chee-ah*)  
house-made sausage, rapini, mozzarella,  
ricotta, grana, chili flake

**Emilia-Romagna** 17  
(*eh-meel-lee-ah ro-mahn-nyah*)  
prosciutto di parma, fresh mozzarella,  
grana, cherry tomatoes, garlic, basil,  
balsamic

**Uova** 14  
(*wah-vah*)  
ricotta, mozzarella, white onion, roasted  
garlic, egg, truffle oil

**Lombardia** 15  
(*lom-bahr-dia*)  
hazel Dell mushrooms, caramelized  
onions, scamorza, grana, arugula, dijon

**Gorgonzola** 17  
(*gor-gon-za-lah*)  
figs, gorgonzola, scamorza, grana,  
arugula, balsamic

**Valtellina** 17  
(*val-tah-lee-nah*)  
goat cheese, fresh mozzarella, bresaola,  
grana, arugula, radicchio, lemon juice,  
truffle oil

**Pizza al Pesto** 15  
(*al pess-toh*)  
arugula-pine nut pesto, zucchini, cherry  
tomato, garlic, basil

Gluten-free 12" crust available for an additional \$5

# Bevande da Lupo

## Vini

### Frizzante

|   |        |
|---|--------|
|   | gl/btl |
| <b>Domanda PROSECCO</b>                       | 7/25   |
| <b>LAMBRUSCO</b> , Emilia Romagna, Chiarli NV | 9/33   |
| <b>APEROL SPRITZ</b>                          | 9      |

### Bianchi

|  |        |
|--|--------|
|  | gl/btl |
| <b>Arneis</b> , Piemonte, Fiore 2016                         | 7/25   |
| <b>Rosato di Nerello Mascalese</b> , Sicilia, Regaleali 2016 | 7/25   |
| <b>Pinot Bianco</b> , Alto Adige, Alois Lageder 2016         | 8/30   |
| <b>Gavi di Gavi</b> , Piemonte, Coppo 2016                   | 8/30   |
| <b>Sauvignon Blanc</b> , Alto Adige, Tramin 2016             | 10/30  |
| <b>Chardonnay</b> , Lazio, d'Amico 2015                      | 13/49  |

### Rossi

|  |        |
|--|--------|
|  | gl/btl |
| <b>Chianti</b> , Toscana, Coltibuono 2015                | 7/25   |
| <b>Negroamaro</b> , Puglia, Contrade 2015                | 8/30   |
| <b>Valpolicella Classico</b> , Veneto, Sant'Antonio 2014 | 9/35   |
| <b>Nebbiolo/Barbera</b> , Piemonte, Scavino 2015         | 11/42  |
| <b>Cabernet/Merlot</b> , Toscana, Guado al Tasso 2014    | 14/53  |
| <b>Barolo</b> , Piemonte, Fiore 2013                     | 17/65  |

### Digestivi e Grappe

|  |   |
|--|---|
| <b>Amaro</b> , Veneto, Nardini                     | 9 |
| <b>Fernet</b> , Lombardia, Lazzaroni               | 6 |
| <b>Amaretto</b> , Lombardia, Lazzaroni             | 6 |
| <b>Sambuca</b> , Lombardia, Lazzaroni              | 6 |
| <b>Almond Liqueur</b> , Veneto, Nardini "Mandorla" | 9 |
| <b>Grappa</b> , Veneto, Nardini                    | 9 |

## Birre

### Draft

**Peroni** 5

### Bottles/Cans

**Moretti Lager** 5

**Moretti Rosso** 6

**Avery IPA** 5

**Kalibur**, Non-Alcoholic 4

## Bibite

|  |         |
|--|---------|
| San Pelegrino 250ml / 1 liter                                  | 2.5 / 4 |
| San Pelegrino Italian Soda:<br>Lemon, Grapefruit, Blood Orange | 3       |
| Coke, Diet Coke  | 2       |
| Ice Tea  | 2       |
| Lemonade   | 2       |

## Caffe - Proudly serving Coda Coffee

|                                |   |
|--------------------------------|---|
| Single Espresso                | 2 |
| Double Espresso                | 3 |
| Americano                      | 3 |
| Macchiato                      | 3 |
| Latte                          | 4 |
| Cappuccino                     | 4 |
| **Add a shot of Almond liqueur | 4 |