Lupo (or In Bocca al Lupo aka Into the Mouth of the Wolf) serves naturally leavened contemporary Neapolitan pizza.

In the spirit of classic Italian pizzerias, we source as close to our restaurant as we can - primarily from Washington and West Coast producers, eschewing the practice of importing product from overseas.

You'll find our sourdough starter resting at home in the restaurant for it's feeding twice a day - to make, what we feel, is a unique style of pizza and hearth baked sourdough loaves out of the wood fired oven in our tiny 175 square foot kitchen space - a constantly evolving, multiple day process.

Some of our partners include Cairnspring Mills, Central Milling, Ferndale Farmstead Cheese, Samish Bay Creamery, Farmstand Local Foods, Puget Sound Food Hub, Steel Wheel Farms, Boldly Grown Farms, Bright Ide Acres, Bluebird Grain Farms, Alvarez Organics, and many more wonderful producers from across the state.

We are always working towards improving our pizza for you and we welcome you to join this wild pizza ride as we search for the perfect balance of dough, sauce and cheese.



LUPO

STARTERS & SIDES

MARINATED OLIVES 7

BURRATA 15
caponata, toasted sourdough hearth baked bread

LITTLE GEM CAESAR* 14
little gem lettuce, breadcrumbs, grana, anchovy dressing

CHICORY SALAD 17
apple, pistachio, ricotta salata, lemon-honey vinaigrette

HEARTH BAKED BREAD 9
butter & jacobsen sea salt

HOUSE MADE ICE CREAM

ROTATING FLAVORS
- one scoop 7
- affogato 10

PIZZA

MARGHERITA | tomato base, samish bay mozz, basil, grana 22

HOT COPPA | tomato base, basil, burrata, coppa, hot honey 27

CACIO E PEPE | olive oil base, samish bay mozz, soft pecorino, pepper, grana 22
add guanciale +5

SOPPRESSATA VERDE | pistachio pesto base, ferndale mozz, spring onions, fra'mani soppressata, pickled shallots 27

MUSHROOM | olive oil base, oyster mushrooms, ferndale mozz, roasted garlic, thyme 27

SAUSAGE | tomato base, pure country farms spicy sausage, ferndale mozz, basil, fresh garlic, oregano, grana 24

MARINARA | tomato base, fresh garlic, oregano, olive oil 18
add anchovy and grana +4

CHEESE (BUILD YOUR OWN) | tomato base, ferndale mozz, oregano 18

TOPPINGS

calabrian chili, roasted onion, hot honey, olives, roasted garlic +2ea

anchovy, pepperoni, spicy sausage +3ea

burrata, mushrooms, guanciale, coppa, soppressata +5ea

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

**20% auto-gratuity for parties of 7+