

OUR HISTORY

With trade in the restaurant business spanning four decades, local and family-owned restaurant E' Lupo's clearly has a recipe for success. So what exactly makes E' Lupo's so special and what do current owners Steven and Nino plan for the future?

By day, those less familiar would find it difficult to spot E' Lupo's amidst the bustling trade of Effingham Street. By night, however, it is a culinary staple in the heart of Rotherham which has been serving the appetites of local diners for four decades. The restaurant's popularity seems largely based on simple principles: freshly cooked food, friendly service and word of mouth recommendations. These - coupled with no short measure of hard work over the years, served to establish a loyal customer base which has been central to the venue's longevity.



Founders Vito and Sally Miccoli first opened their doors in 1988 as a small scale pizzeria offering diners a taste of Southern Italy. Quickly outgrowing the limited capacity the building offered, Vito and Sally seized the opportunity to obtain adjacent premises and following a transition period, reopened E' Lupo's at its present Effingham Street site. The couple enjoyed 17 years at the helm and attribute their success to treating customers like family. As a result, they have developed many friendships and a wealth of cherished memories. "We have witnessed the children of

many of our regulars grow into adults. It has been a great privilege."



The restaurant has not just provided memorable dining experiences for customers, but has enriched the lives of many of its staff too. No toast to the personnel would be complete without mention of family friend and customer favourite, Frank Leyton, who tallied 23 years of service. For those acquainted with Frank, February 2014 saw him ease into a well-deserved retirement though he is sorely missed and enquired of by customers abound.



In 2005, Vito and Sally handed down the restaurant to son, Steven Miccoli, and his lifelong friend and now business partner, Nino Falsone. Though the family legacy is in firm hands, Sally can still be found working alongside kitchen stalwarts Wayne Barnett and David Bemrose. Still faithful to the founders'

E' Lupo's

firm values, the pair have witnessed new highs and with the advent of TripAdvisor, the restaurant is now firmly ranked among the top eateries which Rotherham has to offer.

However, it has been far from plain sailing for Steven and Nino as the restaurant sustained damage during the floods of summer 2007, owing to the sites close proximity to the River Don. Furthermore, the restaurant has proven surprisingly resilient to the economic climate of recent years, arguably a precarious time for hospitality operators alike. In 2009, their efforts were rewarded in an article by the Sheffield Telegraph in which food, flavour and a family-orientation were celebrated.



With such a thriving family business, Steven and Nino might be forgiven for avoiding the upset of the 'status quo', but as the two contemplate future expansion it seems that their focus is on anything but standing still. The difficulty of trying to secure a weekend booking is evidence alone that demand is currently outstripping supply. As Nino recognises: "By converting the area upstairs into additional restaurant space we can accommodate extra guests during the weekend, particularly for Friday nights which are increasingly popular".

A portion of the success can be credited to the entertainment which occurs each Friday evening. This involves resident singer Vinnie entertaining guests with everyone - including

the dancing waiters - encouraged to move their feet. The popularity is evident in the words of Friday night veteran, Joanne Stone: "We try to visit every month which means that we have to book long in advance, but it is worth the wait. It is always a fantastic night and we are always looking for an excuse to come back."

It appears that whilst there is much to be gained from the proposed expansion, there is much heritage to preserve. Before the first brick is even removed, Steven and Nino are mindful of retaining retain the charm and character of the long established eatery. Steven insists: "We've had lots to think about but one thing is for certain, we won't be changing what we're about. We simply aim to expand the place so that more people can enjoy what we have to offer here at E' Lupo's".

Though future plans for expansion are yet to be finalised, Steven, Nino and the team have an exciting path ahead of them. In the meantime, E' Lupo's continues to look forward to welcoming guests old and new.



We hope you enjoy your evening...buon appetite!

Primi Piatti

Zuppa Del Giorno.....	£4-95
Soup of the day served with rustic bread	
Funghi Al Aglio.....	£5-50
Button mushrooms pan fried in garlic	
Funghi Al Aglio Con Pomodora.....	£5-95
Button mushrooms pan fried in garlic & tomato	
Funghi Mozzarella.....	£6-95
Button mushrooms filled with mozzarella and oven baked with garlic and tomato	
Coppa Di Gamberetti.....	£6-50
Norwegian prawns served on a bed of lettuce and topped with Marie Rose sauce	
Calamari Fritti.....	£6-95
Fried squid in a special coating of seasoned flour and paprika	
Cozze Marinate.....	£6-95
Green lipped mussels cooked in white wine, onion and tomato sauce	
Gamberetti E Salmone.....	£7-95
Norwegian prawns wrapped in smoked salmon served with Marie Rose sauce	
Insalata Caprese.....	£6-95
Buffalo mozzarella and beef tomatoes served with rocket, olives & dressings	

Antipasto.....	£7-95
A selection of Italian cured meats, cheeses, sun-dried tomatoes and olives	
Melon E Proscuitto.....	£6-95
Melon and Proscuitto ham	
Uovo E'Lupo.....	£5-95
Egg, tomato & ham topped with mozzarella cheese and oven baked	
Peperoni Ripieni.....	£7-50
Peppers filled with minced beef, rice, tomatoes & topped with mozzarella	
Crespelle Funghi E Crema.....	£6-95
Folded pancake with garlic mushrooms & onions in a white wine and cream sauce	
Pasta.....	£6-95
Any main course pasta as a starter	
Polpettini.....	£7-50
Italian style meatballs served with a spicy tomato sauce	
Gamberoni.....	£7-95
King prawns cooked in tomato, garlic, onions, parsley and white wine	
Garlic Bread.....	£3-50
Garlic Bread & Tomato.....	£3-95
Garlic Bread & Cheese.....	£3-95
Garlic Bread Tomato & Cheese.....	£4-50



Come celebrate your event to the sound of...

VINNIE

Performing live every
Friday from 21.00

SPECIALS BOARD

Please ask a member of staff who will be happy to explain our specials board to you

Pizza

Pizza Margherita.....£6-95

Topped with tomato and mozzarella

Pizza Funghi.....£7-95

Topped with mushrooms

Pizza Capriciosa.....£7-95

Topped with ham, mushrooms and peppers

Pizza Quattro Stagione.....£7-95

Topped with peppers, ham, mushrooms & tuna

Pizza Mafiosa.....£7-95

Topped with ham, mushrooms and onions

Pizza Tropicana.....£7-95

Topped with ham, mushrooms and pineapple

Pizza Bolognese.....£7-95

Topped with Bolognese sauce and onions

Pizza Diavola.....£7-95

Topped with pepperoni, salami, mushroom and fresh chillies

Pizza Chef Special.....£8-95

Topped with a little bit of everything

Pizza Marinara£9-50

Topped with prawns, tuna, mussels & anchovies

Pizza Calzone.....£9-95

Folded pizza base filled with mushrooms, peppers, ham, salami, pepperoni and onion served alongside a rich Bolognese sauce

Pasta

Rigatoni Bolognese£9.95

Rigatoni pasta cooked in a rich Bolognese sauce with Parmesan cheese

Rigatoni Arrabiata.....£9-95

Rigatoni pasta with pepperoni, salami, ham, peppers, olives, onions and fresh chillies in a Napolitano sauce

Spaghetti Carbonara.....£9-95

Spaghetti cooked in a cream sauce with smoked bacon, mushrooms, onions & Parmesan cheese

Spaghetti Mare.....£10-95

Spaghetti cooked with prawns, clams, mussels, tuna and onions served in a white wine and Napolitano sauce

Penne Vegetarian.....£9-50

Penne cooked with mushrooms, onions, courgettes, cherry tomatoes & olives in a Napolitano and cream sauce

Tagliatelle Formaggio.....£9-95

Tagliatelle cooked in a cream sauce with Blue Stilton, mushrooms and white wine

Tagliatelle Salmone.....£9-95

Tagliatelle cooked with smoked salmon and garlic in a creamy Napolitano sauce

Tagliatelle Torini.....£9-95

Tagliatelle cooked in a Napolitano sauce served with cream, mushrooms and chicken

Ask our staff about our Gluten Free options



Like us on
Facebook

Al Forno

Lasagne.....£9-95

Layers of spinach and egg pasta filled with Bolognese and Napolitano sauce, topped with béchamel sauce and mozzarella cheese and baked in the oven

Cannelloni.....£9-95

Egg pasta tubes filled with minced beef, mozzarella cheese and Napolitano sauce and baked in the oven

Penne Al Forno.....£9-95

Penne cooked in a Bolognese sauce with mushrooms and onions, topped with mozzarella cheese and baked in the oven

Why not add a garlic bread or side salad to our Pasta or Al Forno range

Pesce

Salmon Principessa.....£16-95

Salmon fillet cooked with onions, white wine, Princess prawns & herbs in a creamy tomato sauce

Gamberoni.....£18-95

King prawns cooked in onion, garlic & parsley in a white wine and tomato sauce served on a bed of rice

Pesce Spada.....£17-95

Swordfish steak cooked with onions, Princess prawns, capers, white wine, olives & herbs in a tomato sauce

DRIVING???

Ask a member of staff to order you a taxi

Pollo

Pollo Milanese.....£15-95

Chicken fillet coated in bread crumbs and Parmesan cheese and pan fried, served with Penne Napolitano

Pollo Formaggio.....£15-95

Chicken fillet cooked with mushrooms in a cream, white wine & Blue Stilton sauce

Pollo Al Pepe.....£15-95

Chicken fillet cooked with cracked pepper & onions in a cream, brandy & white wine sauce

Pollo Cacciatora.....£15-95

Chicken fillet cooked with mushrooms & onions in a white wine and tomato sauce

Pollo Picante.....£15-95

Chicken fillet cooked with peppers, onions, mushrooms, herbs & chillies in a white wine and tomato sauce

Pollo Capri.....£15-95

Chicken fillet stuffed with smoked bacon & mushrooms in a white wine & cream sauce

Pollo Valdostana.....£15-95

Chicken fillet cooked with mushrooms & onions in a cream and white wine sauce, topped with Proscuitto ham and mozzarella cheese

Chicken, meat and fish dishes are served with a choice of..

French Fries and salad

OR

Herbed roast potatoes and rustic Mediterranean vegetables

Bistecca

Bistecca Alla Griglia.....Sirloin £15-95

Filetto Alla Griglia.....Fillet £19-95

Plain sirloin or fillet cooked to your choice served with fried mushrooms and onions

Bistecca Pepe Verde.....£16-95

Sirloin steak cooked in a cream, brandy and green peppercorn sauce

Bistecca Diane.....£16-95

Sirloin steak cooked with mushrooms, onions, white wine, brandy, French mustard and cream

Bistecca Pizzialoa.....£16-95

Sirloin steak cooked with mushrooms, onions, garlic, olives, capers & herbs in a white wine and tomato sauce

Bistecca Siciliana.....£16-95

Sirloin steak cooked with mushrooms, onions, garlic, olives, peppers, capers & herbs in a white wine and tomato sauce

Bistecca Al Pepe.....£16-95

Sirloin steak cooked with onions and cracked pepper in a white wine, brandy and cream sauce

Filetto Rossini.....£21-50

Fillet of beef cooked with mushrooms, pate, brandy and cream

Filetto Formaggio.....£21-50

Fillet of beef cooked with mushrooms and Blue Stilton cheese in a white wine and cream sauce

Filetto Stroganoff.....£21-50

Stripped fillet steak cooked with onions, mushrooms, gherkins, paprika, herbs & brandy in a creamy tomato sauce served on rice

PLANNING YOUR NEXT EVENT???

Birthday...anniversary...hen party...whatever the excuse come and celebrate your special occasion at E' Lupo's. Be sure to book well in advance, particularly for weekend reservations

We also open Sundays for large bookings

Contorni

Fries.....£1-95

Roast Potatoes and Rustic Vegetables....£2-50

Mixed Leaf Salad.....£2-50

Tomato and Red Onion Salad.....£2-50

Rocket and Parmesan Salad.....£2-50

Garlic Bread.....£3-50

Garlic Bread & Tomato.....£3-95

Garlic Bread & Cheese.....£3-95

Garlic Bread Tomato & Cheese.....£4-50



Look out for live performances from...

EMMA ROSSI

On selected Fridays
throughout the year