

WOLF

AUTUMN MENU

NOCELLARA OLIVES	4
BURRATA	6.5
ANTIPASTI	
CANDY BEETROOT with Golden Beetroot, Watercress, Gorgonzola & Walnuts	9
BURRATA with Figs, Coppa, Rocket & Toasted Pistachios	12
JERUSELUM ARTICHOKE with Kohlrabi, Celeriac, Apple, Pecorino & Toasted Hazelnuts	7.5
VIOLINA PUMPKIN ARANCINI with Sage, Chilli & Parmesan	8
PURPLE SPROUTING BROCCOLI Grilled with Salsa Rustica & Lemon	9
PASTA	
PAPPARDELLE with 6 hour Beef Shin & Porcini Ragù	15.5
TONNARELLI with Creamed Aubergine, Spinach, Chilli, Basil, Pine-nuts & Pecorino	13.5
LINGUINE with Anchovy, Datterini Tomatoes, Chilli, Parsley & Lemon	14
SECONDI	
OSSO BUCO braised British Veal Shin with Violet Polenta & Salsa verde	22
MONKFISH with Crispy ButterBeans, Romesco Sauce, Sea Aster & Fried Capers	24.5
PORK COLLAR with Fennel, Charred Radicchio, Capers & Romanesco sauce	20
DELICA PUMPKIN with Castelluccio Lentils, Tropea Onions, Ricotta & Sage	14.5
ONGLET STEAK Grilled with Wild Mushrooms, Cavolo Nero, Roscoff Onion & Parmesan	19
CONTORNI	
CAVOLO NERO blistered with Garlic & Lemon	4
CUORE DEL VESUVIO with Red Onion & Basil	4
TRUFFLE POTATOES with Parmesan, Rosemary & Truffle Oil	4

A discretionary service charge of 12.5% will be added to your bill