

WOLF • SUMMER

ANTIPASTI

NOCELLARA OLIVES • 4

FOCACCIA • Wild Fennel, Concord Grape • 4

SEA BREAM CARPACCIO • Caper Berries, Chilli, Corno Pepper, Sea Aster • 11

POLPETTE NDUJA • Nduja Sausage with Yoghurt, Oregano, Chilli, Pistachio • 8

BURRATA • Compressed Peaches, Mint Pesto • 9

BLISTERED COURGETTES • Yoghurt, Cannellini Beans, Oregano, Chilli, Lemon • 8

RADICCHIO SALAD • Pancetta, Wild Fennel, Apricot • 8

PRIMI

FAZZOLETTI • 16

Pork Collar Ragu, Parmesan

GNOCCHI • 14

Pecorino, Parmesan, Taleggio, Pepper, Lemon Zest

TONNARELLI • 18

Poularde Clams, Il Caretto White Wine, Garlic, Chilli, Olive Oil

TAGLIATELLE • 14

Sicilian Fennel Sausage, Burnt Butter, Chilli, Parmesan, Topped With an Egg Yolk

SECONDI

GRILLED MACKEREL • 18

Shaved Radish, Kohlrabi, Grilled Fennel, Tropea Onion, Creme Fraiche

VEAL CHOP • 24

Broad Beans, Salsa Verde, Sea Aster, Fried Leek

ROASTED CUORE DEL VESUVIO • 14

Grilled Courgettes, Spiced Chickpeas, Ricotta, Basil

TARRAGON CURED SEA TROUT • 18

Fregola, Sweetcorn, Black Cabbage

CONTORNI

CUORE DEL VESUVIO • Tropea Onion, Oregano • 5

TRUFFLE POTATOES • Parmesan, Rosemary, Black Truffle Oil • 4

CANNELLINI BEANS • Roast Peppers, Tomatoes • 4

4 COURSE TASTING MENU

Please ask your server for more details • 45

Only Available Sunday to Thursday

We only use the freshest seasonal ingredients which can sometimes be inconsistent due to the weather. Our Head Chef may make substitutions when necessary but in this scenario one of our staff members will communicate this.

Please notify us of any allergens before placing your order.