

WOLF • SPRING MENU

ANTIPASTI

- POLPETTE • Classic Pork & Beef, Tomato Sauce & Parmesan • 6
- CRAB SALAD • With Fennel, Radicchio, Rocket & Torocco Orange • 7
- OCTOPUS • Braised in Sicilian Wine with Cannellini Beans, Chickpeas, Marjoram & Chilli • 9.5
- BURRATA • With New Seasons Broad Beans, Peas, Lemon & Mint on Bread Stations Famiglia Bread • 10
- FRITTO MISTO • Baby Squids, Wild Prawns, Whitebaits & Seasonal Vegetables in Tempura Batter • 10.5

PRIMI

- STROZZAPRETI • 9 / 11.5
with Fennel Sausage, Tenderstem Broccoli & Toasted Breadcrumbs
- FAZZOLETTI • 9.5 / 12
With Sheep Ricotta, Broad Beans, Peas, Lemon & Mint
- PAPPARDELLE • 10 / 14
Venison Braised in Red Wine with Juniper Berries & Lemon Thyme
- TONNARELLI • 8.5 / 11
With Braised Artichoke & Pecorino Toscano

SECONDI

- CHICKEN INVOLTINI • 15
With Pancetta, Parmigiano Reggiano DOP, Wild Mushrooms & Baby Chard
- VEAL CHOP • 20
Breaded with Brown Butter Capers, Anchovy & Lemon
- HAKE • 14.5
With Spring Vegetables, Wild Garlic Pesto & Agretti
- LAMB BEST END • 16
Aubergine Caponata, Rosemary Salmorigio & Romanesco Leaves
- BUTCHERS STEAK • 16
With Wild Rocket & Salsa Verde

CONTORNI

- FRENCH BEANS • with Tarocco Sicilian Orange Dressing & Toasted Crushed Hazelnuts • 3.5
- SPINACH • Sautéed with Chilli & Garlic • 3.5
- TRUFFLED POTATOES • Roasted with Rosemary Parmesan & Truffle Oil • 4

4 COURSE TASTING MENU

Please ask your server for more details • 40