

WOLF • SPRING

NOCELLARA OLIVES • 4
MOZZARELLA DI BUFALA • 6

ANTIPASTI

GRILLED LAMB CHOPS • With Courgette and Rosemary Salmoriglio Salad • 12
PANZANELLA • Marinda Tomatoes, Shaved Fennel, Shallots, Taggiasca Olives, Capers, Focacchia & Oregano • 7.5
SPINACH GNUDI • With Burnt Butter, Wild Garlic & Parmesan • 8
PANCETTA RISOTTO • With Sweet Peas, Pecorino & Mint • 11
SEA BREAM CARPACCIO • With Sea Purslane, Blood Orange, Chilli, Lemon & Olive Oil • 11

PRIMI

PAPPARDELLE • 16
With 7 hour Hogget Shoulder, Mint, Ligurian Basil Ragu topped with Toasted Sicilian Pistachios

TAGLIATELLE • 14
With Asparagus, Fresh Peas, Shallots, Mint and Mascarpone

LINGUINE • 18
With Devonshire Hand-picked Crab, Garlic, Chilli, Sea Purslane and Lemon

SECONDI

CHICORY & BABY LEEKS • 13.5
With Roveja Peas, Pecorino Curd & Oregano

FISH STEW • 24
Hake, Squid, Mussels, Clams, Tomatoes & Parsley

AQUA PAZZA • 18
Coley with Fennel Purée, Roasted Peppers, Taggiasca Olives, Lemon, Capers, Chilli, Agretti & Oregano

LAMB NECK • 19.5
Braised in White Wine with Borlotti Beans, Cime Di Rapa & Rosemary Salmoriglio

PORK CHOP MILANESE • 17
With Burnt Butter, Shaved Fennel, Tomato & Rocket

CONTORNI

ITALIAN MIX LEAVES • Treviso, Tardivo, Castelfranco, Pink Grumolo & House Dressing • 4

CIME DI RAPA • With Garlic & Lemon • 4

TRUFFLE POTATOES • Thrice Cooked and finished with Parmesan, Rosemary & Black Truffle Oil • 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.