

WOLF • SPRING

NOCELLARA OLIVES • 4
MOZZARELLA DI BUFFALA • 6

ANTIPASTI

PERONI BATTER DEEP FRIED LAMB CHOPS • With Rosemary Salmoriglio • 12
PANZANELLA • Marinda Tomatoes, Shaved Fennel, Shallots, Taggiasca Olives, Capers, Focaccia & 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, Chili, Lemon & Olive Oil • 11

PRIMI

BUCATINI • 16
With 7 hour Hogget Shoulder, Mint, Ligurian Basil Ragu topped with Toasted Sicilian Pistachios
TONNARELLI • 13.5
With Creamed Aubergine, Spinach, Chili, Basil, Pine-Nuts & Pecorino
TAGLIATELLE • 14
With Sicilian Fennel Sausage, Burnt Devonshire Butter, Chilli, Parsley & Parmesan topped with & Duck Egg Yolk

SECONDI

CHICORY & BABY LEEKS • 13.5
With Roveja Peas, Pecorino Curd & Oregano
FISH STEW • 24
Red Mullet, Squid, Mussels, Clams, Tomatoes & Parsley
COLEY • 18
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

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.