



OSTERIA WOLF

MARINATED MIXED OLIVES 3

Parmigiano Reggiano, Rosemary, Fennel

FOCACCIA 3

Extra Virgin Olive Oil from Puglia

GIARDINIERIA 4

Pickled Vegetables, Sardinian Crisp Bread

ARANCINI 4

New Season Garden Pea, Gorgonzola

CROSTINI 5

Sheep's Milk Ricotta, New Season Peas & Broad Beans, Mint Salsa Verde

RADICCHIO SALAD 7.5

Heritage Radicchio, Blood Orange, Hazelnuts, Walnuts, Gorgonzola Dressing

ITALIAN CHARCUTERIE 8

Wild Boar Speck, Mustard Fruit, Rocket, Pecorino

BURRATA 10

Courgette, Pickled Red Onion, Dill, Sesame Buttermilk Cracker

PACCHERI 9.5/18

12 Hour Riding Reserve Beef Shin Ragù

PAPPADELLE 9/17.5

Sicilian Fennel Sausage, Brown Butter, St Ewe's Egg Yolk

MAFALDE 8/15.5

Wild Garlic Pesto, Pine Nuts

RISOTTO 9/18

Wild Garlic, Crayfish, Datterini Tomato, Nasturtium

MILANESE 15

Cherry Orchard Farm Pork Chop, Wild Garlic Aioli, Grilled Lemon

AUBERGINE PARMAGIANA 11.5

Portobello Mushroom, Mozzarella, Pomodoro Sauce, Pickled Red Onion, Chilli & Pine Nut Crumb

CONTORNI

Truffle Potatoes, Rosemary, Pecorino 5.75 Purple Sprouting Broccoli 4 Mixed Leaf Salad 4