



PANE

Baciata	wood fired roman pita, 50hr fermentation	12
Filone	stone baked loaf	8
	olive oil, butter and 'burro di manzo'	
Pizza mortazza	wood fired roman pita, mortadella	18
Pizza bianca, heirloom tomatoes	wood fired bruschetta	12

SALUMI

Prosciutto	700 days, Parma Italy	14
Salame	mild spices, air dried 90 days	11
Mortazza	mortadella with pepper, slow roasted 46hrs	12
Wagyu bresaola	air dried full blooded wagu scotch fillet	15
Pancetta	air dried 120 days	13

FORMAGGI

Buffalo mozzarella		12
Sheep's milk ricotta	awassi & east friesian sheep's curd	12
Caciocavallo	wood smoked semi-mature stretched curd	12
Provolone piccante	20mths	12
Parmigiano reggiano	36mths	14

ASSAGGINI

Gnocchetti fritti	fried baby gnocchi, pecorino	14
Friarelli	braised wild greens, beans, chilli, garlic, olive oil	14
Pomodorini	raw, preserved and fire roasted tomatoes	16
Peperoni	grilled peppers, mint, organic eggs, romesco	14
Cinque stagioni	seasonal raw vegetables	MKT
Octopus	chickpeas, potato, chilli, celery	20
FairFish pesce crudo	seasonal raw fish, preserves, vinaigrette	22
Arrosticini of the day	ubame oak charcoal roasted skewers	5EA
Marrow bone	pecorino, parsley	12
Salsiccia	wood oven heritage pork sausage	14



PASTA

Conchiglie	lamb ragu, pecorino	28
Paccheri	wild boar, saffron d'Abruzzo	32
Spaghettoni corte d'Assise	blue swimmer crab, fresh herbs, chilli, bottarga	36
Campanelle	zucchini flowers, lemon	28
	Gluten free add	4

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BRACE E FORNO

Bistecca fiorentina	alpine hardwood hearth grilled t-bone, river salt and lemon (600g min.)	
	WAGYU X ANGUS 24 mth	17 P/100g
	BLACK ANGUS 18 mth	13 P/100g
Market steak	GRASS FED COORONG	MKT PRICE
Veal cotoletta milanese	veal rib-eye, fresh bread crumbs, parmigiano	36
Lamb tomahawks	rib eye chop hearth grilled	34
FairFish of the day		MKT PRICE
Pollo nduja	stone baked whole spatchcock, spreadable spiced salami, green olive and citrus	28 / 36

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CONTORNI

Baked potato	nduja, pecorino	12
Twice cooked crispy potatoes		10
Fire roasted baby onions		10
Verdura saltati	seasonal greens, chilli, garlic, olive oil	11
Insalata	young leaf salad, seasonal sprouts, olive oil, balsamic vinegar 48mths Modena	11
Fregola	porcini mushrooms, sundried and toasted durum wheat pasta and wolf butter	13
Fagioli	seasonal legumes, olive oil and wolf butter	12

DOLCI

Del giorno	sometimes chocolate, maybe a fruit, could be a tree, little wolfs' way... be brave	15
Cannoli	the Sicilian way, candied fruits, citron, orange and whipped sheep's milk ricotta	6
Maritozzi	24hr leavend sweet bun, local cream, Tahitian vanilla, some sugar, spice and everything nice	13

DA NOI FEED ME 70 P/P
LA PANARDA LONG LUNCH 100 P/P

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ALL OF OUR POTATOES AND ONIONS ARE GROWN BY MITOLO FAMILY FARMS

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