

Little Wolf.

DA NOI FEED ME 80 P/P VINO DAL SOMM \$55

LA PANARDA LONG LUNCH 110 P/P VINO DAL SOMM \$75

PANE

Filone	stone baked loaf, house churned butters	8
Gnocco fritto	crisp, leavened dough, mortadella	18

SALUMI

Acciughe	Sardinian anchovies, citrus, chilli	12
Prosciutto	700 days, Parma Italy	15
Salame	mild spices, air dried 90 days	12
Mortazza	mortadella with pepper, slow roasted 46hrs	14
Wagyu bresaola	air dried full blooded wagyu scotch fillet	16

FORMAGGI

Buffalo	mozzarella South Australian water buffalo milk	18
Burrata	stretched curds, jersey cream	20
Caciocavallo	wood fired semi-mature stretched curd, black pepper	15

ASSAGGINI

Gnocchetti fritti	fried baby gnocchi, pecorino romano	18
Pomodorini	preserved heirloom tomato, olive, onion, oregano, friselle	21
Octopus	chickpeas, potato, chilli, celery	23
Pesce crudo	seasonal raw fish, preserves, vinaigrette	26
Parfait	chicken liver, jus gras, farm onions, brioche	18
Fritto misto	crisp levined batter, market fish, crustaceans, patch veg	39
Salsiccia	wood oven heritage pork sausage	22
Marrow bone	pecorino, parmigiano, parsley	16



PASTA

Conchiglie	lamb ragu, pecorino	30
Spaghettini	blue swimmer crab, fresh herbs, chilli, wolf butter, bottarga	36
Rigatoni cacio e pepe	chickpea, pecorino, kampot pepper, en vessie	75 (min 2)
Risotto	Vialone Nano rice, bone marrow, calamari garum	36
Calamarata	cime di rapa, borlotti bean	32
	Gluten free add	4

BRACE E FORNO

Bistecca Fiorentina	alpine hardwood, hearth grilled t-bone, river salt and lemon (600g min.)	
	WAGYU X ANGUS	24 mth 19 P/100g
	BLACK ANGUS	18 mth 15 P/100g
Market steak	fresh horseradish, salmoriglio	MKT PRICE
Orecchie Elefante	400g veal rib-eye, fresh bread crumbs, chilli	60
Lamb tomahawks	rib eye chop, hearth grilled	40
Aragosta	grilled 1/2 South Australian rock lobster, sunrise lime, potato gribiche	58
Pollo Nomad	farm poulet, funghi, tarragon (400g)	38
Fish of the day		MKT PRICE
Cappuccio	young white cabbage, berlotti bean nduja, straciatella, preserves	36

CONTORNI

Patate	twice cooked, crisp, farm potatoes	11
Cavoletti	brussels sprouts, chilli, garlic, pancetta	12
Insalata	young leaf salad, seasonal sprouts, olive oil, vinaigrette	12
Fregola	Funghi, tarragon, sundried + toasted durum wheat	14

DOLCI

Del giorno	sometimes chocolate, maybe a fruit, could be a tree, little wolfs' way... be brave	12
Citrus	lisbon lemon sorbet, granita, honey, soft meringue	12
Cannoncino alla crema	spelt sfoglia, creme patissiere	10

