Little Wolf

PANE

Baciata	wood fired roman pita, 50hr fermentation	14
Filone	stone baked loaf, house churned butters	8
Pizza mortazza	wood fired roman pita, mortadella	20

SALUMI

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		16
Burrata	house made, jersey cream	20
Ricotta	house made, jersey cream	18
Caciocavallo	wood fired semi-mature stretched curd, black pepper	15

ASSAGGINI

Gnocchetti fritti	fried baby gnocchi, pecorino romano	16
Pomodorini	heirloom tomato, soft curds, bagna cauda, gnocco fritto	21
Sunchoke	Jerusalem artichoke soup gratin, citrus + herb gremolata	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	32
Salsiccia	wood oven heritage pork sausage	22
Marrow bone	pecorino, parmigiano, parsley	16

PASTA

Conchiglie	lamb ragu, pecorino	30
Spaghettini corte d'Assise	blue swimmer crab, fresh herbs, chilli, bottarga	36
Ditalini cacio e pepe	chickpea, pecorino, kampot pepper, en vessie	75 (min 2)
Risotto	Vialone Nano rice, bone marrow, zafferano di Abruzzo, parmigiano	36
Calamarata	cima di rape, house stracciatella	32
	Gluten free add	4

BRACE E FORNO

Bistecca Fiorentina alpine hardwood, hearth grilled t-bone, river salt and lemon (600g min.)

DRY AGE RIB EYE	40 day	18 P/100g
WAGYU X ANGUS	24 mth	17 P/100g
BLACK ANGUS	18 mth	13 P/100g

Market steak	fresh horseradish, salmoriglio GRASS FED COORONG	MKT PRICE
Orecchie Elefante	400g veal rib-eye, fresh bread crumbs, chilli	60
Lamb tomahawks	rib eye chop, hearth grilled	36
Fish of the day		MKT PRICE
Pollo	Nomad farm chicken, funghi, tarragon, wolf butter, roast chicken sauce	36
Zucca	farm pumpkin rib, chestnuts, celery, pickles, nut emulsion	36

CONTORNI

Twice cooked crispy potatoes		11
Cavoletti	brussels sprouts, chilli, garlic, pancetta	12
Insalata	young leaf salad, seasonal sprouts, olive oil, vinaigrette	12
Fregola	nduja, lemon, chive, 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

DA NOI FEED ME 80 P/P

LA PANARDA LONG LUNCH 110 P/P

MITOLO