

Little Wolf.

DA NOI FEED ME 90 P/P VINO DAL SOMM \$55

LA PANARDA LONG LUNCH 120 P/P VINO DAL SOMM \$75

PANE

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

SALUMI

Acciughe	Sardinian anchovies, citrus, chilli	12
Prosciutto	700 days, Parma, Italy	15
Salame	mild spices, air dried 90 days	14
Mortazza	mortadella with pepper, slow roasted 46hrs	14
Wagyu bresaola	air dried full blooded wagyu beef 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, frisée	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 leavened batter, market fish, crustaceans, patch veg	42
Salsiccia	wood oven heritage pork sausage	26
Marrow bone	pecorino, parmigiano, parsley	16



PASTA

Conchiglie	lamb ragu, pecorino	30
Spaghettini	blue swimmer crab, fresh herbs, chilli, wolf butter, bottarga	36
Tovagliolo	bucatini caccio peppe, pecorino romano, kampfot pepper	36
Risotto	Vialone Nano rice, Roman globe artichoke, aglio olio, parmigiano reggiano	36
Calamarata	heirloom tomatoes, basil, evo	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 MKT PRICE
		BLACK ANGUS	18 mth MKT PRICE
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, nduja, finger lime, spring herbs		62
Pollo Nomad	farm poulet, funghi, tarragon (400g)		38
Fish of the day			MKT PRICE
Cappuccio	young white cabbage, preserves, capers, acqua pazza		36

CONTORNI

Patate	twice cooked, crisp, farm potatoes	11
Cavoletti	brussels sprouts, chilli, garlic, guanciale	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	buttermilk, granita, honey, soft meringue	12
Cerino sfoglia	spelt puff, citrus pannacotta	12

