

OSTERIA WOLF

DECEMBER 2018

CICCHETTI

NOCELLARA OLIVES • 3
From Castelvetro, Sicily

INHOUSE BAKED FOCACCIA • 3.5
Extra Virgin Olive Oil From Puglia

TRUFFLE POTATOES • 5.75
Rosemary, Pecorino, White Truffle Oil

JERUSALEM ARTICHOKE ARANCINI • 4.5
Taleggio, Watercress Pesto

ANTIPASTI

RAINA'S MEATBALL BOMB • 8
Dry Aged Beef, Rose Veal & Free Range Pork, Scamorza, Garlic Butter

SMOKED BURRATA • 9.5
Sharon Fruit, Pomegranate, Pistachio & Rapeseed Granola

HERITAGE BEETROOT SALAD • 8.5
Comice Pear, Blu di Bufala, Walnuts, Truffle Honey

BLUE SHELL MUSSELS • 10.5
Puttanesca Sauce, Colatura di Alici

PRIMI

PACCHERI • 9
12 Hour Rare-Breed Beef Shin Ragu

PAPPADELLE • 8.5
Sicilian Fennel Sausage, Brown Butter, Raw Egg Yolk

BAKED CAULIFLOWER & CHESTNUT CANNELLONI • 10
Sprout Tops, Goat's Cheese Fonduta

SECONDI

SEA BASS • 17
Crab, Florida Grapefruit, Buttermilk & Campari Dressing

DUCK LEG ALL'ARANCIA • 17
Fermented Brussel Sprouts, Sweet Potato Gratin

HEN OF THE WOODS • 15
White Polenta, Pecorino, Smoked Leeks

Please notify us of any allergens before placing your order

Discretionary 12.5% Service Charge will be added to your bill . Menu Prices are inclusive of VAT at 20%