

wolf





PLATES

Artisanal Baguette 	9
fennel honey butter, roasted garlic, aged balsamic	
Marinated Olives  	10
castelvetrano, cerignola olives, citrus, chili, thyme	
Prosciutto di Parma	22
caciocavallo spread, torta fritta	
Wolf Salad *	19
treviso, bacon, little gem, crouton, tomato, pistachio, parmigiano, honey dijon vinaigrette	
Little Gem Salad *  	18
haricots verts, radish, goat cheese, tarragon, creamy vinaigrette	
King Crab Salad 	27
baby beets, avocado mousse, radish, watercress	
Delicata Squash  	19
maitake mushroom, parsnip puree, pistachio, pomegranate, mugolio	
Yeast Polenta Fritters 	19
ricotta, chestnut honey, sage	
Brussels Sprouts	20
pancetta, cipollini onion, hot honey, parmigiano reggiano	
Burrata	19
speck, poached pear, walnuts, aged balsamic, grilled baguette	
Hamachi Crudo * 	20
radish, pickled chili, preserved lemon, cilantro	
Beef Tartare *	21
sourdough toast, horseradish	
Grilled Octopus	20
potato, saffron aioli, blistered pepper relish, smoked paprika, cilantro	
Roasted Mushrooms  	18
dandelion green, maitake mushroom, leek soubise	
Salmon * 	43
artichoke, fennel, taggiasca olives, gremolata	
Roasted Chicken 	39
celery root puree, root vegetables, sherry jus	
Ribeye * 	62
hasselback sweet potato, kale, bordelaise	

PASTA

Bucatini	25
heirloom tomato, guanciale, chile flake, pecorino	
Tonnarelli Cacio e Pepe 	26
cracked pepper, pecorino	
Paccheri	29
prawns, tomato, soffrito, chili, gremolata	
Spaghetti	30
king crab, bottarga, calabrian chili, pangrattato	
Rigatoni	27
spicy sausage, tomato, marjoram, parmigiano reggiano	
Tortelloni 	26
kabocha squash, sheep's milk ricotta, foraged mushrooms, truffle	
Potato Gnocchi 	28
tomato, buffalo mozzarella, basil, parmigiano reggiano	

DESSERT

Zeppole 	14
lemon doughnuts, powdered sugar, chocolate sauce	
Cheesecake 	14
seasonal compote, italian meringue, graham cracker crust	
Milk Chocolate Budino 	14
chocolate pearls, malted vanilla whip, salted shortbread cookie	
Seasonal Sorbet or Gelato 	10
salted shortbread cookie	

NUTRITION INFORMATION AVAILABLE UPON REQUEST

VEGETARIAN AND VEGAN MODIFICATIONS AVAILABLE UPON REQUEST

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

* ITEM IS SERVED OR MAY BE REQUESTED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SHELLFISH OR SEAFOOD CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

 GLUTEN FREE


 VEGETARIAN

 VEGAN


PLEASE JOIN US FOR HAPPY HOUR

3 PM–6 PM Monday - Friday

FOOD

Marinated Olives †[†]  8
castelvetrano, cerignola olives, citrus, chili, thyme

Prosciutto di Parma 18
caciocavallo spread, torta frita

Little Gem Salad *[†]  14
haricots verts, radish, goat cheese, tarragon, creamy vinaigrette


Yeasted Polenta Fritters  15
ricotta, chestnut honey, sage

Beef Tartare * 17
sourdough toast, horseradish

Burger * 20
bacon, sharp white cheddar, balsamic red onion,
calabrian chili aioli, fries

Tonnarelli Cacio e Pepe  20
cracked pepper, pecorino

Rigatoni 21
spicy sausage, tomato, marjoram, parmigiano reggiano

Potato Gnocchi  22
tomato, buffalo mozzarella, basil, parmigiano reggiano

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