

Wolf

PRIVATE DINING PACKAGES



FAMILY STYLE

3 appetizers
3 entrees
2 desserts

*includes bread service, soft drinks, and
coffee/tea

Price per person

\$65



PLATED

3 shared appetizers
3 entree choices
2 shared sides
2 shared desserts

*includes bread service, soft drinks, and
coffee/tea

Price per person

\$90



CUSTOM MENU

Don't see exactly what you're
looking for in our listed menu
options? We can create a custom
experience for you, to perfectly suit
your needs.

Price will be
determined after
consultation

Menu Options

Appetizers

Italian Salumi
Polenta Fritters (V)
Wolf Salad
Grilled Octopus
Asparagus (VG, GF)
Burrata (V)
Corn Arancini (V)

Entrees

Rigatoni
Potato Gnocchi (V)
Salmon (GF) (+\$5)
Roasted Chicken
Ribeye (GF) (+\$10)

Sides

Roasted Fingerling Potatoes (VG, GF)
Grilled Broccoli Rabe (VG, GF)
Brussels Sprouts (V)
Little Gem Salad (V, GF)

Desserts

Chocolate Budino Tart
Cheesecake with Seasonal Compote
Zeppole

Beverage Packages

Tier 1

\$50 per person

Beers - local and seasonal selection available
Curated Wines - sparkling, white, red, rose

Tier 2

\$75 per person

Beers - local and seasonal selection available
Curated Wines - sparkling, white, red, rose
Cocktails - 2 featured, customer selection

Wine Selection

Sparkling.

Adami Brut, Prosecco, Italy
Chateau de Rouanne, Brut Rose, Rhone Valley, France
Perrier Jouet, Grand Brut, Champagne, France (+\$4)

White and Rose

Beiler Perre et Fils, Rose, Provence, France
Hermann J Weimer, Rose, Dundee, New York
Alois Lageder, Pinot Grigio, Alto Adige, Italy
Vietti, Arneis, Roero, Italy
Hook & Ladder, Chardonnay, Russian River Valley, California

Red

Vietti, Tre Vigne, Barbera, Asti, Italy
Mark Ryan, The Chief, Red Blend, Columbia Valley, Washington
Daou, Cabernet Sauvignon, Paso Robles, California
Nicole Chanrion, Gamay, Beaujolais, France
G.D. Vajra, Albe, Nebbiolo, Barolo, Italy (+\$4)