

SHEWOLF

PASTIFICIO & BAR

CURBSIDE MENU

Chef Anthony selected these special dishes
& handmade pastas to take home
To order call us at 313.315.3992
5pm - 10pm | Tues - Sun

ANTIPASTI

FOCACCIA \$6

Gorgonzola Dolce Latte D.O.P. **V**

POLIPO \$17

grilled octopus, charred eggplant,
dehydrated olives, pickled cherry bomb peppers **GF**

PANZANELLA \$14

burrata, Michigan plums, Heirloom tomatoes,
pistachio pesto, basil, croutons **V N**

BROCCOLI RABE \$9

braised bitter greens, garlic, Calabrian chilis, gremolata **VG**

CAPONATA \$9

Sicilian sweet & sour eggplant, pine nuts, pickled raisins,
organic plum tomato sauce, capers **GF VG N**

PASTA

RIGATONI ALLA POMODORO \$18

organic San Marzano tomato sauce,
Parmigiano Reggiano, basil **V**

PACCHERI ALL'ARRABBIATA \$19

spicy braised lamb neck ragu, organic plum tomatoes,
banana peppers, whipped ricotta

CANNELLONI DI ZUCCA \$21

fall squash, pancetta & ricotta; hazelnuts, aged balsamic **N**

CACIO E PEPE \$19

tonnarelli, Pecorino Romano, peppercorn blend **V**

SECONDI

MANZO \$72

24 ounce bone-in Prime Ribeye,
roasted mushrooms, Marsala sauce **GF**

COPPA \$27

grilled Berkshire pork shoulder,
stone fruit mostarda, red beet puree **GF**

PESCE E FAGIOLI \$34

grilled red snapper, organic white beans,
saffron, tomato, mussels **GF**

ORATA \$43

whole-roasted Mediterranean sea bream,
Chef's seasonal vegetables **GF**

DOLCE

GELATO \$13

pint of either dark chocolate or pistachio **V N***

ZEPPOLE \$9

fried ricotta fritters, cinnamon sugar,
chocolate-hazelnut spread **V N**

TORTA DI CIOCCOLATA \$9

flourless chocolate cake, Michigan cherries,
hazelnuts, chantilly cream **GF V N**