

ANTIPASTI

BLUE STEEL FOCACCIA **V**

Gorgonzola Dolce Latte D.O.P.
\$6

CARPACCIO **GF N**

thinly sliced Wagyu beef, hazelnuts,
crispy capers, Parmigiano,
Nebbiolo vinaigrette
\$15

POLIPO **GF**

grilled octopus, charred eggplant,
dehydrated olives,
pickled cherry bomb peppers
\$17

BARBABIETOLE **V GF**

salt roasted beets, burrata,
pomegranate, pepita crumble
\$14

PESCE CRUDI **GF**

raw East Coast fluke, pickled green strawberries,
poppy seeds, fennel flowers
\$15

FARINATA **GF VG N**

chickpea pancake, pesto Trapanese,
spaghetti squash, saba
\$14

CONTORNI DI VERDURE

BROCCOLI RABE **VG**

braised bitter greens, garlic,
Calabrian chilis, gremolata
\$9

CAPONATA **GF VG N**

Sicilian sweet and sour eggplant,
pine nuts, Organic plum tomato sauce,
pickled raisins, capers
\$9

SHEWOLF

PASTIFICIO & BAR

PASTA

RIGATONI ALLA CARBONARA

Roman classic
guanciale, black pepper,
Pecorino, zabaglione
\$18

PACCHERI ALL'ARRABBIATA

spicy lamb neck ragu, whipped ricotta
\$19

CALAMARETTI ALLA PUTTANESCA

squid ink pasta, calamari;
anchovy, capers, olives, tomato, gremolata
\$21

SCARPINOCC **V**

potato and Parmigiano filled pasta;
pickled peppers, Taleggio "Fonduta"
\$19

CANNELLONI DI ZUCCA **N**

fall squash, pancetta & ricotta;
hazelnuts, aged balsamic
\$21

PASTA DEL GIORNO

ask about Chef's daily featured pasta
\$ MP

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE **N** NUTS

SECONDI

MANZO **GF**

24 ounce bone-in Prime Ribeye,
roasted mushrooms, Marsala sauce
\$72

COPPA **GF**

grilled pork shoulder,
orchard fruit mostarda, red beet puree
\$27

PESCE E FAGIOLI **GF**

grilled red snapper, organic white beans,
saffron, tomato, mussels
\$31

CAPESANTE **GF**

pan roasted Maine scallops, celery root purée,
brown butter, pickled raisins, apples
\$38

ORATA **GF**

whole-roasted Mediterranean sea bream,
Chef's seasonal vegetables
\$43

DOLCE

GELATO **V N***

dark chocolate or pistachio topped with streusel
\$9

ITALIAN BREAD PUDDING **V N**

apples, pears, Amaretto sauce, cinnamon ice cream
\$9

ZEPPOLE **V N**

fried ricotta fritters, cinnamon sugar,
chocolate-hazelnut spread
\$9

TORTA DI CIOCCOLATO **GF V N**

flourless chocolate cake, Michigan cherries,
hazelnuts, chantilly cream
\$9



COCKTAILS

spritz

APEROL THESE YEARS	\$14
<i>strawberry & basil infused Aperol, Balsamic & bubbles</i>	
BELLA VENEZIA...VINO VINO	\$14
<i>Pinot Grigio, St. Germain, peach & plum agrodolce</i>	
VERMOUTH & SODA	\$12
<i>daily vermouth & soda, served on the rocks with a twist</i>	
RAMONA RUBY GRAPEFRUIT SPRITZ	\$8
<i>8.4 oz can, Organic white wine & grapefruit juice</i>	
RAMONA BLOOD ORANGE SPRITZ	\$8
<i>8.4 oz can, Organic white wine & blood orange juice</i>	
SBAGLIATO	\$12
<i>Campari, vermouth, Prosecco \$12</i>	

shaken & stirred

NEGRONI	\$13
<i>Citadelle gin, Cocchi Torino vermouth & Campari</i>	
G6	\$14
<i>Old Forester Bourbon, cinnamon Aperol, Amaro Montenegro & lemon</i>	
LA DOLCE VIDA	\$14
<i>Cynar, Vida Mezcal, lime cordial, sage, orange bitters & soda</i>	
LIMONCOCO	\$13
<i>coconut washed Tito's, citrus sherbet, lemon & soda</i>	
PALMA PAZZA	\$13
<i>Calabrian chili infused tequila, pineapple & lime</i>	

BIRRE

PERONI NASTRO AZZURRO	\$6
<i>15oz draft pale lager, 5.1 ABV</i>	
MORETTI L'AUTENTICA	\$6
<i>12oz bottle lager, 4.6 ABV</i>	
OLD NATION M-43	\$10
<i>16oz can IPA, 6.8 ABV</i>	
SHORTS "SOFT PARADE"	\$7
<i>12oz bottle fruit ale, 7.5 ABV</i>	
ANGRY ORCHARD "FRANC-ENSTEIN"	\$20
<i>375ml cider, 7.6 ABV</i>	

VINO

sparkling

	GLS/BTL
COL DI LUNA "FLORA"	\$10/40
<i>Prosecco</i>	
MAWBY "SEX" BRUT ROSÉ	\$12/48
<i>Zinfandel blend</i>	

bianco

FULVIA TOMBOLINI "FIORA"	\$9/36
<i>Verdicchio</i>	
TERRE NERE ETNA BIANCO	\$16/64
<i>Carricante & Catarratto</i>	
AMORITAS	\$13/52
<i>Pinot Gris</i>	

rosato

MALABAILA	\$11/44
<i>Nebbiolo</i>	
SCARBOLO "IL RAMATO"	\$15/60
<i>Pinot Grigio</i>	
FEUDO MACCARI	\$12/48
<i>Nero d'Avola</i>	

rosso

PIETRADOLCE ETNA ROSSO	\$16/64
<i>Nerello Mascalese</i>	
AMPELEIA "UNLITRO" 1 L	\$10/60
<i>Grenache blend</i>	
MARI "TROGLODYTE"	\$17/68
<i>Pinot Nero blend</i>	
VILLA CALCINAIA CHIANTI CLASSICO	\$15/60
<i>Sangiovese</i>	
TENUTE SETTE CIELI "YANTRA"	\$19/76
<i>Cabernet Sauvignon & Merlot</i>	

AMARI

AMARO DELL'ETNA	\$12
ANGOSTURA	\$10
AVERNA AMARO SICILIANO	\$11
BRAULIO AMARO ALPINO	\$11
BRUTO AMERICANO	\$12
CARDAMARO VINO AMARO	\$9
CASONI	\$12
CYNAR RICETTA ORIGINALE	\$8
DON CICCIO CARCIOFO	\$12
ELISIR NOVASALUS	\$12
FERNET BRANCA	\$10
FERNET VALLET	\$10
LAZZARONI FERNET	\$10
LUCANO	\$10
MELETTI	\$10
MONTENEGRO	\$11
NONINO	\$16
PASUBIO VINO AMARO	\$8
SFUMATO RABBARO	\$8
VECCHIO DEL CAPO	\$10

NON-ALCOHOLIC

LIMONATA AI FRUTTI DI BOSCO	\$5
<i>berries, lemon & ginger beer</i>	
CASAMARA CLUB	\$4
<i>12oz, Onda, Capo, Alta or Sera</i>	
FLAVORED SAN PELLEGRINO	\$3
<i>12oz, lemon, blood orange or chinotto</i>	
MEXICAN COCA-COLA	\$4
<i>12oz</i>	
DIET COKE	\$2.5
<i>12oz</i>	
FEVER TREE	\$4
<i>6.8oz ginger beer</i>	
JACK RUDY TONIC	\$2
<i>tonic & house soda</i>	