

ANTIPASTI

BLUE STEEL FOCACCIA **V**

Gorgonzola Dolce Latte D.O.P.
\$7

ZUPPA DI CAVOLO **GF***

organic Cold Frame Farm cabbage,
smoked pancetta, Yukon Gold potatoes;
grilled country bread
\$9

CARPACCIO **GF N**

thinly sliced Wagyu beef, hazelnuts,
crispy capers, Parmigiano,
Nebbiolo vinaigrette
\$16

BURRATA E ZUCCA **V GF N**

butternut & spaghetti squash, burrata,
walnuts, truffle honey
\$15

FARINATA **GF VG N**

chickpea pancake, pesto Trapanese,
spaghetti squash, saba
\$15

CONTORNI DI VERDURE

CAVOLO **V**

butter braised cabbage, gremolata
\$10

CAPONATA **GF VG N**

Sicilian sweet and sour eggplant,
pine nuts, Organic plum tomato sauce,
pickled raisins, capers
\$10

SHEWOLF

PASTIFICIO & BAR

PASTA

RIGATONI ALLA POMODORO **V**

San Marzano organic tomato sauce, Parmigiano
Reggiano, basil
\$18

CACIO E PEPE **V**

tonnarelli, Pecorino Romano, peppercorn blend
\$17

PACCHERI ALL'ARRABBIATA

spicy lamb neck ragu, organic plum tomatoes,
banana peppers, whipped ricotta
\$22

LINGUINE ALLA PUTTANESCA

swordfish belly, anchovy, capers,
olives, tomato, gremolata
\$22

CANNELLONI DI ZUCCA **N**

fall squash, pancetta & ricotta;
hazelnuts, aged balsamic
\$22

FRANCOBOLLI

braised beef & ricotta filled ravioli, tomato sauce
\$19

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

SECONDI

MANZO **GF**

24 ounce bone-in Prime Ribeye,
roasted mushrooms, Marsala sauce
\$79

POLPETTE DI GUANCIA **GF***

tomato braised beef cheek meatballs,
house-milled polenta, rapini, Parmigiano Reggiano
\$26

CAPESANTE **GF**

pan roasted Maine scallops, parsnip purée,
brown butter, pickled raisins, apples
\$39

ORATA **GF**

whole-roasted Mediterranean sea bream,
braised greens, roasted fennel
\$45

DOLCE

ITALIAN BREAD PUDDING **V N**

apples, pears, Amaretto sauce, cinnamon ice cream
\$10

ZEPPOLE **V N**

fried ricotta fritters, cinnamon sugar,
chocolate-hazelnut spread
\$10

TORTA DI CIOCCOLATO **GF V**

flourless chocolate cake, crème anglaise,
honeycomb, chantilly cream
\$10



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 & soda</i>	
SBAGLIATO	\$13
<i>Campari, vermouth, Prosecco</i>	
VERMOUTH & SODA	\$12
<i>daily vermouth & soda, served on the rocks with a twist</i>	
RAMONA RUBY GRAPEFRUIT SPRITZ	\$10
<i>8.4 oz can, Organic white wine & grapefruit juice</i>	
RAMONA BLOOD ORANGE SPRITZ	\$10
<i>8.4 oz can, Organic white wine & blood orange juice</i>	

shaken & stirred

NEGRONI	\$13
<i>Citadelle gin, Cocchi Torino vermouth & Campari</i>	
VINBRULÉ	\$13
<i>warmed red wine, apple brandy, mulling spices, blood orange</i>	
SHEWOLF MANHATTAN	\$15
<i>Pikesville Rye 110, Dolin Rouge, Angostura bitters</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>	

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"	\$8
<i>12oz bottle fruit ale, 7.5 ABV</i>	
ANGRY ORCHARD "FRANC-ENSTEIN"	\$20
<i>375ml cider, 7.6 ABV</i>	

VINI

sparkling

GLS/BTL

COL DI LUNA "FLORA" PROSECCO	\$10/40
<i>Glera</i>	
MAWBY "SEX" BRUT ROSÉ	\$12/48
<i>Zinfandel, Chardonnay & Sangiovese</i>	

bianco

TERUZZI ISOLE BIANCA	\$11/44
<i>Vernaccia</i>	
AMORITAS	\$13/52
<i>Pinot Gris</i>	

rosato

LEONE DE CASTRIS "5 ROSES"	\$12/48
<i>Negroamaro & Malvasia Nera</i>	
FEUDO MACCARI	\$12/48
<i>Nero d'Avola</i>	

rosso

TERRA COSTANTINO ETNA ROSSO	\$17/68
<i>Nerello Mascalese</i>	
AMPELEIA "UNLITRO" 1 L	\$10/60
<i>Grenache, Carignano, Mourvedre, & Sangiovese</i>	
VILLA CALCINAIA CHIANTI CLASSICO	\$15/60
<i>Sangiovese</i>	
GIOVANNI ROSSO	\$17/68
<i>Nebbiolo</i>	
ALBERTO LONGO "CAPOPOSTO"	\$16/62
<i>Negroamaro</i>	
2LADS	\$20/80
<i>Cabernet Franc & Merlot</i>	

APERITIVI

APEROL	\$9
CAMPARI	\$10
CAPPELLETTI	\$12
CONTRATTO	\$10

VERMOUTH

BORGOGNO	\$13
CAP CORSE	\$8
CARPANO ANTICA	\$12
COCCHI AMERICANO	\$8
COCCHI ROSA	\$8
COCCHI TORINO	\$8
CONTRATTO BIANCO	\$10
CONTRATTO ROSSO	\$10
DEL PROFESSORE BIANCO	\$9
DEL PROFESSORE ROSSO	\$9
DOLIN BLANC	\$8
DOLIN DRY	\$8
DOLIN ROUGE	\$8
MARTINI ROSSI AMBRATO	\$10
MARTINI ROSSI RUBINO	\$10
PUNT E MES	\$9

NON-ALCOHOLIC

LIMONATA AI FRUTTI DI BOSCO	\$5
<i>berries, lemon & ginger beer</i>	
CASAMARA CLUB CAPO	\$4
<i>12oz, fresh & floral citrus spritz inspired by Italian amari</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>	