

ANTIPASTI

BLUE STEEL FOCACCIA **V**

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

ZUPPA DI PASTINACA **N**

puréed parsnip & apple soup; caramelized onion,
brown butter, hazelnuts
\$9

CRUDO SALMONE **GF**

beet cured salmon, pomegranate, sumac,
fresh horseradish, dill
\$14

CARPACCIO **GF N**

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

BURRATA E PERA **V N**

red wine poached pear, pistachio butter,
burnt bread powder, frisée
\$15

FARINATA **GF VG N**

chickpea pancake, hazelnut romesco,
spaghetti squash, saba
\$15

CONTORNI DI VERDURE

SCAROLA E FAGIOLI **V**

braised escarole,
Michigan white beans, 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

BUCATINI ALL'AMATRICIANA

guanciale, San Marzano organic tomatoes,
Pecorino Romano
\$21

CACIO E PEPE **V**

tonnarelli, Pecorino Romano, peppercorn blend
\$17

COTECHINO AGNOLOTTI

spiced pork sausage, green lentil gremolata,
 Taleggio fonduta, sage
\$21

PACCHERI ALL'ARRABBIATA

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

CALAMARETTI ALLA PUTTANESCA

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

CONCHIGLIE DI FUNGHI **V**

baked, stuffed shells with ricotta & mushrooms,
charred broccoli velouté, mushroom conserva,
Pecorino Toscana
\$22

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

SECONDI

MANZO **GF**

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

POLPETTE

tomato braised pork, beef and veal meatballs,
house-milled polenta, rapini, Parmigiano Reggiano
\$26

CAPELANTE **GF**

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

ORATA **GF**

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

DOLCE

GELATO **V N***

pistachio, dark chocolate or both
\$10

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



BEVANDE

spritz

APEROL THESE YEARS	\$14
<i>strawberry & basil infused Aperol, Balsamic & bubbles</i>	
SBAGLIATO	\$13
<i>Campari, vermouth, Prosecco</i>	
ROSA E PEPE	\$13
<i>pink peppercorn infused Cocchi Rosa, sherbet & soda</i>	
RAMONA RUBY GRAPEFRUIT SPRITZ	\$10
<i>8.4 oz can, Organic white wine & grapefruit juice</i>	

cocktails

NEGRONI	\$13
<i>Citadelle gin, Cocchi Torino vermouth & Campari</i>	
APOLLONIA	\$13
<i>Tito's, Cappelletti aperitivo, apple cider reduction, lemon & soda</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>	

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>	
ANGRY ORCHARD "FRANC-ENSTEIN"	\$20
<i>375ml cider, 7.6 ABV</i>	

VINI

sparkling

	GLS/BTL
BORTOLOTTI PROSECCO	\$12/44
<i>Glera</i>	
MAWBY "SEX" BRUT ROSÉ	\$12/48
<i>Zinfandel, Chardonnay & Sangiovese</i>	

bianco

ELVIO COGNO "ANAS-CËTTA"	\$17/68
<i>Nascetta</i>	
BEL LAGO	\$13/52
<i>Auxerrois</i>	

rosato

LEONE DE CASTRIS "5 ROSES"	\$12/48
<i>Negroamaro & Malvasia Nera</i>	
SCARBOLO "IL RAMATO"	\$15/60
<i>Pinot Grigio</i>	

rosso

PIETRADOLCE	\$16/64
<i>Nerello Mascalese</i>	
RANDI BLU DI BURSÒN	\$14/56
<i>Lunganesi</i>	
GIOVANNI ROSSO	\$16/64
<i>Nebbiolo</i>	
VILLA CALCINAIA CHIANTI CLASSICO	\$15/60
<i>Sangiovese</i>	
TENUTA SETTE CIELI "YANTRA"	\$19/76
<i>Cabernet Sauvignon & 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

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>	