

ANTIPASTI

BLUE STEEL FOCACCIA **V**

Gorgonzola Dolce Latte DOP
\$8

CARPACCIO* **GF N**

thinly sliced Wagyu, Parmigiano Reggiano,
crispy capers, toasted hazelnuts
\$21

FOIE GRAS

foie gras mousse, tropea onion jam,
fried kale, fried brioche
\$19

BARBABIETOLE **GF V N**

marinated yellow beets, charred pear butter,
buffalo mozzarella, fried walnut,
pickled mustard seed
\$19

FARINATA **GF VG**

chickpea pancake, Aleppo pepper,
squash and tahini purée, saba
\$21

CUCINA CURATA

Allow our chef team to curate your experience
while your table enjoys all of our favorites.

Dietary restrictions are never a problem.
Whole table participation required.

\$99 per person
plus 20% gratuity

Further enhance your meal with a wine pairing

\$45 il Giro wine flight
\$70 Vivuer wine pairing
\$130 Spendaccione wine pairing

SHEWOLF

PASTIFICIO & BAR

THE COMPOSITION OF ROMAN PASTA

CACIO E PEPE **V**

tonarelli, Pecorino, peppercorns

\$21

+

GUANCIALE

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LA GRICIA

rigatoni, guanciale, Pecorino, peppercorns

\$22

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+

TOMATO

AMATRICIANA

bucatini, white wine,
organic San Marzano
tomatoes, guanciale
\$26

+

EGG

CARBONARA

rigatoni, guanciale,
Pecorino zabaglione,
peppercorns
\$28

PASTA

CHITARRE AL TARTUFO **V**

sourdough pasta, butter, chive, Umbrian black truffle
\$32

PACCHERI ALL'ARRABIATA

spicy braised lamb neck ragu, organic plum tomatoes,
banana peppers, whipped ricotta
\$35

LUMACHE ALLA VODKA

squid ink lumache, tarragon vodka sauce,
Florida pink shrimp, gremolata
\$34

AGNOLOTTI DEL PLIN **V N**

sweet potato filling, brown butter, black garlic,
dukkah, ricotta salata
\$31

SECONDI

MANZO* **GF**

24 ounce bone-in Prime Ribeye,
roasted mushrooms & cipollini onions,
Marsala sauce
\$109

COPPA **GF**

braised Berkshire pork, saba glaze,
charred radicchio agrodolce, braised Michigan radish,
sage and horseradish crumble
\$44

CAPELANTE **GF**

pan seared scallops, celery root purée,
granny smith apple, caper,
pickled raisin, brown butter
\$49

ORATA **GF**

whole roasted Mediterranean sea bream,
braised Tuscan kale, roasted fennel
\$49

CONTORNI DI VERDURE

BRASSICAS **GF V N**

shaved brassicas, honey orange vinaigrette,
Pecorino, almonds
\$14

SFORMATO **V**

savory caramelized onion custard,
brioche crumb, Fontina Val d'Aosta DOP
\$16

PATATE FRITTE **GF**

triple-cooked yukon potato, creamed spinach,
Marrow guanciale
\$16

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

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness**



BEVANDE

SPRITZ

CLASSIC SPRITZ	\$12
<i>aperol, campari, select, or cynar with sparkling & soda</i>	
APEROL THESE YEARS	\$15
<i>strawberry & basil infused aperol, balsamic & bubbles</i>	
SBAGLIATO	\$12
<i>campari, vermouth, prosecco</i>	

COCKTAILS

NEGRONI	\$12
<i>gin, campari, vermouth</i>	
SOPHIA LOREN	\$14
<i>vodka, st. germain, strawberry, lemon, sparkling</i>	
ITALIAN GREYHOUND	\$14
<i>gin, aperol, grapefruit, simple, rosemary</i>	
ROMA VERDE	\$14
<i>apple vodka, cardamaro, ginger liqueur, lime, cinnamon, soda</i>	
RED POP REWIND	\$14
<i>mezcal, campari, dolin blanc, strawberry, lime, celery bitters, casamara club como</i>	
GOLDEN HEX	\$13
<i>reposado, strega, meletti, lime</i>	
MARIO PUZO	\$15
<i>rye, bruto americano, punt e mes, ristretto</i>	
NEGRONI FOR BREAKFAST	\$15
<i>barrel-aged gin, campari, vermouth, ristretto, walnut bitters</i>	
SINGLE BARREL OLD FASHIONED	\$16
<i>SheWolf x Rittenhouse single barrel rye, demerara, angostura</i>	

BIRRE

PERONI NASTRO AZZURRO	\$8
<i>400ml draught pale lager, 5.1 ABV</i>	
MORETTI L'AUTENTICO	\$6
<i>12oz bottled lager, 4.6 ABV</i>	
BROOKLYN BREWERY SPECIAL EFFECTS	\$5
<i>12oz canned non-alcoholic hopped amber ale, >0.5 ABV</i>	

VINI

SPUMANTE

SOMMARIVA PROSECCO SUPERIORE	\$15/56
<i>nv, Glera - Conegliano-Valdobbiadene DOCG</i>	
FERRARI BRUT ROSÉ 375ML	\$17/32
<i>nv Pinot Noir, Chardonnay - Trento DOC</i>	
ANDRÉ CLOUET SILVER BRUT NATURE	\$28/100
<i>nv Pinot Noir - Grand Cru Bouzy, Champagne AOC</i>	

BIANCO

MASTROBERARDINO	\$14/50
<i>2020 Greco - Greco di Tufo DOCG</i>	
COLLI DI CATONE	\$14/52
<i>2021 Malvasia, Trbbiano, Frascati Superiore DOCG</i>	
LA MARCA DI SAN MICHELE CAPOVOLTO	\$17/64
<i>2021 Verdicchio - Castelli di Jesi DOC Classico Superiore</i>	

AMBRATO E ROSATO

SCARBOLO IL RAMATO	\$15/56
<i>2022 Pinot Grigio - Friuli DOCG</i>	
BENANTI	\$14/50
<i>2022 Nerello Mascalese - Etna Rosato DOC</i>	

ROSSO

CALABRETTA GAIO GAIO	\$16/60
<i>2021 Nerello Mascalese - Terre Siciliane IGT</i>	
ANGELO NEGRO ANGELIN	\$17/64
<i>2021 Nebbiolo - Langhe DOC</i>	
CASTAGNOLI	\$18/72
<i>2020 Sangiovese - Chianti Classico DOCG</i>	
MASSERIA LI VELI ASKOS	\$16/60
<i>2021 Susumaniello - Salento IGT</i>	
MONTEPELOSO A QUO	\$17/68
<i>2021 Cab Sauv, Sangiovese, Malvasia Nera - Toscana IGT</i>	

IL GIRO WINE FLIGHT	\$45
<i>3 pours, from Italy's North, Central, & South</i>	

In the mood for something else? Ask what special bottles our sommeliers have open right now

APERITIVI

APEROL	\$9
CAMPARI	\$11
CAPPELLETTI	\$9
SELECT	\$10

VERMOUTH

ENJOY NEAT, ON THE ROCKS, OR WITH SODA

CARPANO ANTICA	\$12
COCCHI AMERICANO	\$8
COCCHI ROSA	\$8
COCCHI TORINO	\$8
CONTRATTO BIANCO	\$10
CONTRATTO ROSSO	\$10
DOLIN BLANC	\$8
DOLIN DRY	\$8
ELENA PENNA TORINO	\$9
ELENA PENNA SUPERIORE	\$12
MARTINI ROSSI RUBINO	\$10
PUNT E MES	\$10

NON-ALCOHOLIC

ITALIAN MOJITO	\$7
<i>citrus oleo, basil, lemon, soda</i>	
STRAWBERRY MINT SPRITZER	\$7
<i>strawberry, mint, lemon, fever tree tonic</i>	
BITTERLEKKER	\$6
<i>5oz, non-alcoholic aperitivo</i>	
TÖST	\$8
<i>250ml, white tea, cranberry, sparkling</i>	
FLAVORED SAN PELLEGRINO	\$3
<i>12oz, lemon, grapefruit, blood orange, or orange</i>	
CASAMARA CLUB	\$5
<i>12oz, Como or Alta</i>	
MEXICAN COCA-COLA	\$5
<i>12oz bottle</i>	
DIET COKE	\$3
<i>12oz can</i>	
FEVER TREE TONIC WATER	\$5
<i>6.8oz bottle</i>	
FEVER TREE GINGER BEER	\$4
<i>served in a 12oz glass</i>	