Little Wolf

OSTERIA MENU
Winter

SET MENUS

La Panarda
130 p/p

Multi-course menu inspired by the traditional Italian 'feed me' feast originating from the Abruzzo region of Italy dating back to 1657.

VINO DAL SOMM

Mitolo Wine Pairing
70 p/p

Sommeliers Wine Pairing
100 p/p

We only serve Australian seafood

GF bread + 4
GF pasta + 6

PANE

House baked bread, salted butter	14

ANTIPASTI

Villiani DOP proscuito 16 months, zucchini compote	34
Gnocco fritto, bresaola, parmesan mousse (2 pc)	20
Baked smoked caciocavallo, pistacchio	26
Fermented radicchio, straccietella	18
Gazander oyster, finger lime, mint oil	8ea

ASSAGGINI

Raw beef, anchovy, toast	28
Tuna crudo, celery, cumquat, fermented chilli	28
Arrosticini of South Australian lamb, romesco, aged pecorino	28
Scorched leeks, ricotta, hazelnut, aged balsamic	26

PASTA E RISOTTO

Herb gnocchi, castelmagno sauce, hazelnut	40
Creste di gallo, tomato, capsicum, parmesan	36
Risotto nero, grilled octopus	38
Tagliatelle bone marrow cacio e pepe	42
Port Broughton crab cappellacci, saffron, tarragon, chilli	48
Reginette, milk braised pork and veal ragú, reggiano	40
Slow cooked beef cannelloni, passata, sage, pecorino	39
Gnocchetti, berkshire pork hock, broad beans, pea, McLaren vale egg	38

BRACE E FORNO

250g Grilled swordfish, sautee rapini, currents, lemon caper butter	60
300g Grass fed sirloin, jus	74
350g House aged scotch fillet, jus	85
1kg Bistecca alla fiorentina, roasted garlic, jus	195
Nose to tail of local lamb, rack, shoulder, tongue, sweetbreads, cauliflower, potato	49
Slow cooked cauliflower, braised borlotti beans, salsa verde	36
Steamed murray cod, lardo, mushrooms, artichoke, truffle butter sauce	64

CONTORNI

Crispy potatoes, rosemary and garlic salt	16
Insalata of garden leaves, onion, tomato vinaigrette	16
Heritage tomato salad, shallot, 12 year old balsamic	16
Creamed spinach	16
Mashed potatoes	16

DOLCI

Tiramisu semifreddo, chocolate, hazelnut, almond	20
Raspberry and vanilla bombe alaska	22
Bignè of white chocolate, grappa poached pear	24
Selection of our daily gelato & sorbet	18
A selection of formaggi served with zucchini relish and lavosh - Castelmagno - DOP Taleggio - Gorgonzola	36

MITOLO