

Affettati e Formaggi

All Cold Cuts & Cheese are served with Giardiniera, Olives, Truffle Honey & Garlic Bread.

★ Try all our Cold Cuts & Cheese as a Sharing Board with Condiments 1,390

 Cold Cuts 60g per portion:

Finocchiona Salami	290	Prosciutto Di San Danielle	400
Nduja Spreadable Pork Salami	400	Culatello di Zibello DOP Parma Ham	700



Artisan Cheese 60g per portion:

Taleggio - Semi-Soft & Fruity	260	Latteria Al Tartufo - Semi Hard & Truffle	320
Reggiano Parmigiano - Hard & Salty	250	Gorgonzola Dolce - Soft & Blue Cheese	290

Antipasti

 Insalata di Burrata 400	Tartare di Manzo Angus 550
Burrata Cheese, Heirloom Tomatoes, Kalamata Olives, Watermelon, Basil & Pine Nuts	Hand Cut Angus Beef Cubes, Parmesan, Butter Lettuce, Potato Crisps & Sour Dough
 L'insalata de Cesare 390	Espresso Poached & Caramelized Foie Gras 530
Poached Egg, Crisp Bacon, White Anchovies, Romaine Lettuce Hearts & Parmesan	Beetroot, Baby Spinach & Raspberry Salad finished with Truffled Goose Jus
Calamari Fritti 530	Vongole Saltate in Padella 630
Lightly Coated Crisp Calamari Rings with Saffron Aioli & Tomato Relish	Manila Clams Tossed in Tomato, Garlic, Parsley & Vino Bianco with Garlic Bread
 Insalata di Gorgonzola, Pera e Noci 330	★  Polpo Marinato alla Griglia con Chorizo 550
Gorgonzola, Pear, Walnut Crumble, Mixed Leaf, Asparagus & Balsamico	Char-Grilled Octopus, Tomato & Avocado Salsa, Green Olive, Avocado & Lemon Crisps

Zuppe

 Crema Al Tartufo 250
Truffled Spiked Crema of Champignon Mushroom Soup
 Minestrone con Orecchiette e Pesto 210
Hearty Vegetable Soup, Pesto & Parmesan Crostini
Zuppa di Molluschi 250
Clam & Sweet Corn Chowder with Parmesan Croutons

Pizza

 Margherita 430
Tomato Sauce, Mozzarella & Basil
 Quattro Stagioni 500
Tomato, Mozzarella, Artichoke, Black Olive, Ham & Mushroom
 Quattro Formaggi 480
Tomato, Mozzarella, Gorgonzola, Taleggio & Parmesan
 Salame Piccante 530
Pepperoni, Tomato & Mozzarella Cheese
 Porcini e Bufala 500
Tomato, Buffalo Mozzarella, Porcini Mushroom & Basil
 Tonno e Capperi 550
Tomato, Mozzarella, Tuna, Capers & Red Onions
 Biancaneve 500
Tomato, Buffalo Mozzarella, Parma Ham, Arugula, Shaved Parmesan & Balsamic Glaze

Pasta e Risotto

 Risotto al Funghi 550
Mushrooms Risotto, Porcini, Morels & Champignon with Shaved Latteria Al Tartufo
★ Lasagna Bolognese di Volti 600
Homemade Pasta, Parmesan & Bechamel Sauce
Capellini alle Vongole 600
Angel Hair Pasta tossed through Manila Clams, Vino Bianco, Chilli, Garlic & Parsley
Linguine all'aragosta al Nero di Seppia 730
Squid Ink Linguine, Boston Lobster & Napolitana Sauce
★  Risotto di Asparagi con Gamberi e Prosciutto 630
Asparagus Risotto with Seared River Prawns, & Thinly Sliced Parma Ham
 Fettucine alla Carbonara 550
Pancetta, Egg Yolk, Cream & Parmesan
 Gnocchi di Spinaci con Salsiccia 480
Roasted Gnocchi, Cabanossi Sausage, Green Olives, Fresh Tomato & Smoked Cheese

Secondi

PESCE - From the Sea	CARNE - From the Field
Filetto di Tonno al Pepe Nero 780	 Costolette d'Agnello alla Griglia 1,120
Black Peppered Grilled Tuna with Peperoni, Crisp Potato & Lemon Glazed Cuttlefish	Grilled Lamb Cutlets, White Garlic & Potato Puree, Grilled Eggplant & Mustard Sauce
Cioppino 780	★ 'Guancia e Lingua' di manzo 980
Seafood Poached in Tomato Broth with Gnocchi; Barramundi, Clams, Prawns & Squid	Beef 'Tongue & Cheek' Pot Pie with Bone Marrow, Champignon Mushrooms & Barolo Jus
★ Baccala' Arrostito 830	 Petto di Pollo Arrosto 750
Roasted Black Cod, Atlantic Crab, Glazed Sweet Corn Nibs, Saffron & Soft Polenta	Deboned Corn Fed Chicken with Lemon, Peperonata Vegetables & Spinach Gnocchi

Family Main Courses To Share

 Calzone Pizza con Pollo 550
Oregano & Lemon Marinated Chicken, Sun-Dried Tomato, Onion & Rosemary
 Melanzane alle Parmigiana 550
Eggplant Parmigiana, Napolitana Sauce, Garlic, Basil & Mozzarella Cheese
 Costoletta di Maiale alla Milanese 890
Crumbed Pork with Arugula, Fennel, Halzelnut & Grape Salad & House Made BBQ Sauce

Dolci - Sweet

★ Tiramisu 280	 Kahlua Infused Semifreddo 270
Mascarpone Mousse, Espresso Soaked Ladyfingers, Shaved Chocolate & Café Latte Ice Cream	Salted Caramel Ice Cream & Liquid Nitrogen Pop Corn
Baked Cheesecake & Lemon Curd 260	Panna Cotta alla Fragola e Vaniglia 260
Caramelized White Chocolate & Blood Orange Sorbet	Gran Manier Strawberries, Chia Seed, Yoghurt Panna Cotta with Iced Strawberry Tea
 ★ Caramel Milk Chocolate Délice 270	
Hazel Nut Brittle & Dark Chocolate Sorbet	

Gelati e Sorbetti

Homemade Ice Cream & Sorbets

Three Scoops	180		Five Scoops	290
Try Them All			300	

Café Latte Ice Cream	Chocolate Sorbet
Vanilla Ice Cream	Blood Orange Sorbet
Pop Corn Ice Cream	Raspberry & Strawberry Sorbet
Salted Caramel Ice Cream	Holy Basil & Lemon Sorbet

Bistecca alla Griglia

Flame-Grilled Australian Wagyu & Angus Cuts

2,500

Angus Tenderloin MBS3+ 250 g.

Time 15 - 20 minutes



2,100

Wagyu Picante MBS9+ 250 g.

Time 15 - 20 minutes



3,300

Wagyu Tenderloin MBS9+ 200 g.

Time 15 - 20 minutes

Beef it up



5,500

Angus Cote De Boeuf (To Share) 1 kg.

Time 35 - 45 minutes



2,700

Angus Rib-Eye MBS3+ 300 g.

Time 15 - 20 minutes

Choose a Complimentary Sauce & Side Dish

Sauce:

Bearnaise / Barolo Wine Jus / Mustard Selection / Green Peppercorn / Devil Spiced Tomato

Side Dishes:

Glazed Green Asparagus with Egg Mimosa & Hollandaise Sauce /

Heirloom Tomato Salad with Watermelon & Basil /

Peperonata Nizzarda - Zucchini, Aubergine, Bell Pepper, Onion, Garlic, Tomato /

Portobello Mushrooms with Garlic & Garden Herbs /

Puré di Patate - Potato Purée /

French Fries, Parmesan Reggiano, Paprika with Roasted Garlic Aioli

All a la carte Side Dishes are available for THB 220.

WOLFE
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All prices are in Thai Baht and subject to 10 % service charge and applicable government tax.