



VIENNOISERIE & PASTRIES

BAKERY BASKET

Selection of viennoiserie
(1, 3, 7)

TOASTED BREAD

white, granary or gluten free
seasonal preserves & butter
(1,7)

SAVOURY DANISH

ham & cheese
(1, 3, 7,12)

CARROT CAKE

walnuts, raisins & cinnamon
(1, 3, 8)

GRAINS, FRUIT & YOGHURT

HOMEMADE GRANOLA

Greek yoghurt & fresh mango
(1,7,8)

SELECTION OF FRESH FRUIT

(7)

AÇAÍ & COCONUT BOWL

blueberries, banana & seeds
(1,7,8)

BRUNCH CLASSICS

AVOCADO ON TOAST

grilled Datterini tomatoes & fresh herbs
with two poached eggs
(1,3)

TRUFFLE SCRAMBLED EGGS

free-range eggs, served with toast
(1,3,4)

CROQUE MONSIEUR

roasted ham & fontina cheese
with a fried egg (croque madame)
with black truffle
(1,3,7)

EGGS FLORENTINE, ROYALE OR BENEDICT

two poached eggs on toasted English muffin
with sauce Hollandaise
(1,3,4,10,12)

SHAKSHUKA

eggs baked in rich tomato sauce
roasted peppers & feta
(7, 9)

BUTTERMILK PANCAKES

berry compote, whipped cream & maple syrup
(1,3,7)

ANTIPASTI & SALADS

PANZANELLA SALAD

tomatoes, cucumber, croutons,
spring onion & basil
(1,12)

CAESAR SALAD

Romaine lettuce, crispy pancetta,
anchovy & Parmesan
with avocado
with grilled chicken
with prawns
(1, 2, 3,7,8,12)

TUNA TARTARE

bluefin tuna,
“pappa al pomodoro”, avocado
(1,4)

GRILLED PEACH SALAD

baby spinach, rocket, goat’s ricotta
& chia seeds
(7,12)

BEEF TARTARE

hand cut fillet,
confit egg yolk & condiments
(3,6,7,12)

SCOTTISH SMOKED SALMON

pickled cucumber,
capers & crème fraîche
(4, 7, 12)

VITELLO TONNATO

roasted veal, tuna & anchovy
emulsion, caper berries
(3,7,9,12,14)

Please note that allergen cross-contamination is possible during preparation.
*Raw or undercooked fish is processed fresh per EC 853/2004 regulations. *Asterisk indicates prefrozen.*
Kindly inform our staff of any allergies or intolerances.

PIZZA

MARGHERITA

tomato sauce, fior di latte, basil
(1,7)

DIAVOLA

tomato sauce, fior di latte, spicy salami
(1,7, 12)

TRAPANESE

*tomato & almond pesto,
stracciatella & raisins*
(1,7, 8, 12)

PARMA

*18-month-aged prosciutto crudo,
tomato sauce, fior di latte, rocket*
(1,7, 12)

MAINS

CLUB SANDWICH & FRIES

*chicken, bacon, fried egg, lettuce,
tomato & mayo*
(1, 3, 5, 7, 9, 12)

RISOTTO AL POMODORO

courgette 'scapecce style', Pecorino Sardo
(6, 7, 9, 12)

SEABASS FILET

tomato, olives & capers
(3, 4, 9, 12)

CHEESEBURGER & FRIES

*brioche bun, Manzetta Prussiana beef,
tomato & cheddar*
(1, 3, 5, 7, 12)

AUBERGINE TORTELLO

tomato sauce, salted ricotta & pine nuts
(1,3, 7, 8)

TUNA STEAK

green beans & confit tomatoes
(4,9)

LOBSTER ROLL

*brioche roll, mayonnaise, celery,
tarragon, served with chips*
(1, 2, 3, 5, 7,9)

PAPPARDELLE RAGÙ

slow braised veal, tomato sauce
(1,3,7,9,12)

CHICKEN PAILLARD

*herb & lemon corn-fed chicken supreme,
Datterini tomato, rocket*

VEAL COTOLETTA

breaded veal envelope with thyme & lemon
(1, 3, 5, 6, 7, 8, 12)

STEAK

*served with chimichurri, peppercorn
or béarnaise sauce & fries*
(3,7,9,12)

BAVETTE FILLET

SIDES

HOME CURED BACON

SAUTÉED BABY SPINACH

(7)

ROCKET & CHERRY TOMATOES

Parmigiano Reggiano & balsamic vinegar
(7,12)

AVOCADO

FRENCH FRIES

We kindly inform you that the food and beverages served at The Wilde may contain ingredients or additives considered allergens.

List of substances or products that may cause allergies or intolerances, as listed in Annex II of EU Regulation No.1169/2011, are present in this menu.

ALLERGENS	NUMBER
Gluten-containing cereals (<i>wheat, barley, oats, spelt, kamut</i>)	1
Crustaceans and crustacean-based products	2
Eggs and egg-based products	3
Fish and fish-based products	4
Peanuts and peanut-based products	5
Soy and soy-based products	6
Milk and milk-based products (<i>including lactose</i>)	7
Nuts (<i>almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia nuts or Queensland nuts and their products</i>)	8
Celery and celery-based products	9
Mustard	10
Sesame and sesame-based products	11
Sulphur dioxide and sulphites <i>in concentrations above 10 mg/kg</i>	12
Lupins	13
Molluscs and mollusc-based products	14