



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

VIENNOISERIE & PASTRIES

BAKERY BASKET

*Selection of Viennoiserie,
toasted bread, butter & jam*
(1, 3, 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)

BUTTERMILK PANCAKES

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

EGGS FLORENTINE, ROYALE OR BENEDICT

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

EGGS ANY STYLE

*scrambled, poached or fried
(served on toast)*
(1, 3, 4)

ANTIPASTI & SALADS

FRIED CALAMARI

lemon aioli
(1, 5, 7, 8, 10, 12, 14)

CAESAR SALAD

*Romaine lettuce, crispy pancetta,
anchovies & Parmesan*

with avocado
with grilled chicken
with prawns
(1, 2, 3, 7, 8, 12)

TUNA TARTARE

*bluefin tuna,
"pappa al pomodoro", avocado*
(1, 4)

AUTUMN SALAD

*pear, walnuts, pommery mustard,
honey & pecorino gran riserva*
(7, 8, 9, 12)

BEEF CARPACCIO

*brown butter mayonnaise,
hazelnuts from Piedmont & mustard leaves*
(3, 7, 8, 10, 12)

PUNTARELLE & STRACCIATELLA

anchovies & lemon dressing
(1, 4, 7, 12)

SALMON CRUDO

*orange, fennel
& black olive tapenade*
(4, 12)

VITELLO TONNATO

*roasted veal, tuna & anchovies
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)

FRIED PIZZA 15

tomato sauce, aged Parmesan & basil
(1, 7)

PARMA

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

MAINS

CLUB SANDWICH & FRIES

chicken, bacon, egg, tomato, lettuce
(1, 3, 5, 7, 9, 12)

GNOCCHI ALLA SORRENTINA

*San Marzano tomato,
basil & mozzarella*
(1,7,9)

SEABASS FILLET

*warm potato salad, Swiss chard, olives &
pesto*
(4, 5, 7, 12)

CHEESEBURGER & FRIES

brioche bun, Angus beef, tomato & cheddar
(1, 3, 5, 7, 12)

MEZZEMANICHE ALLA CARBONARA

*guanciale, Pecorino Romano
& black pepper*
(1, 3, 7)

ROASTED SCOTTISH SALMON

cavolo nero, chanterelles & beurre blanc
(4, 7, 12)

LOBSTER ROLL

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

CHICKEN PAILLARD

*herb & lemon corn-fed chicken supreme,
datterini tomatoes, rocket*

VEAL COTOLETTA

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

PAPPARDELLE RAGÙ

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

BEEF TAGLIATA & FRIES

*Served with French fries and Béarnaise,
chimichurri or peppercorn sauce*
(3, 7, 9, 12)

SIDES

SMOKED SALMON

(4)

SAUTÉED BABY SPINACH

(7)

RED CABBAGE SLAW 12

apple & caramelised walnuts
(8, 12)

AVOCADO

FRENCH FRIES