



STARTERS

LENTIL SALAD

green beans, cherry tomatoes, carrots & herbs
(1, 9, 12)

BEETROOT SALAD

burrata from Andria & herbs
(7, 12)

PANZANELLA SALAD

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

GRILLED PEACH SALAD

*baby spinach, rocket, goat's ricotta
& chia seeds*
(7, 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)

*SEABASS CARPACCIO

red orange & marigold
(4)

FRIED CALAMARI

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

*SHRIMP COCKTAIL

sauce Marie Rose, baby gem & avocado
(2, 3, 10, 12)

VITELLO TONNATO

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

BEEF TARTARE

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

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)

*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.*

PASTA & RISOTTI

SPAGHETTI AL POMODORO

*San Marzano tomato,
basil & aged Parmesan cheese*
(1,7,9)

PAPPARDELLE AL RAGÙ

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

***PRAWN TAGLIOLINI**

*Sicilian red prawn tartare, lemon,
fresh pasta*
(1,2,3,9,12)

RISOTTO AL POMODORO

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

AUBERGINE TORTELLO

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

MAINS

AUBERGINE PARMIGIANA

*tomato, scamorza cheese,
36-month-aged Parmesan & basil*
(1,5,7,9)

VEAL SCALOPPINE

lemon sauce & chard
(1,7,9,12)

TUNA STEAK

with green beans & confit tomatoes
(4,9)

CHICKEN PAILLARD

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

STEAK

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

**ROASTED SCOTTISH
SALMON**

courgette & leafy shoots
(4, 7, 9)

BAVETTE FILLET

VEAL COTOLETTA 42

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

SEABASS FILLET

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

SIDES

ROCKET & CHERRY TOMATOES

Parmigiano Reggiano & balsamic vinegar
(7,12)

SAUTÉED BABY SPINACH

(7)

SAUTÉED VEGETABLES

(7)

MASHED POTATOES

(7)

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