



STARTERS

SALMON CRUDO

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

TUNA TARTARE

*bluefin tuna,
"pappa al pomodoro", avocado*
(1, 4, 12)

PUNTARELLE & STRACCIATELLA

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

FRIED CALAMARI

smoked paprika, lime, and aioli sauce
(1, 3, 5, 7, 8, 10, 12, 14)

WINTER SALAD

*with radicchio, cardoncelli mushrooms, hay-aged
pecorino and chestnut-honey dressing*
(7, 12)

BEEF TARTARE

*with sun-dried tomatoes, olives and
smoked rice vinegar*
(9, 12)

VITELLO TONNATO

*roasted veal, tuna & anchovies
emulsion, caper berries*
(3, 4, 7, 9, 12)

CAESAR SALAD

*Romaine lettuce, crispy bacon,
anchovies & Parmesan*
with avocado
with grilled chicken
with prawns
(1, 2, 3, 4, 7, 12)

PIZZA

MARGHERITA

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

DIAVOLA

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

COSACCA PIZZA

with piennolo tomatoes and pecorino
(1, 7)

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

TAGLIOLINI WITH PRAWNS

*Fresh egg pasta, Mazara red prawn tartare
and lime*

(1, 2, 3, 4, 7, 9, 12)

PAPPARDELLE AL RAGÙ

*slow braised veal,
tomato sauce*

(1, 3, 7, 9)

SPAGHETTI WITH TOMATO SAUCE

San Marzano tomato, datterini and fresh basil

(1, 7, 9, 12)

RADICCHIO AND TALEGGIO RISOTTO

with ciliegiole reduction

(7, 9, 12)

MAINS

AUBERGINE PARMIGIANA

*tomato, scamorza cheese,
36-month-aged Parmesan & basil*

(1, 5, 7, 9)

CHICKEN PAILLARD

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

(12)

CLUB SANDWICH & FRIES

chicken, bacon, egg, tomato, lettuce

(1, 3, 5, 7, 10, 12)

VEAL COTOLETTA

*breaded veal escalope with
thyme & lemon*

(1, 3, 6, 7, 12)

ROASTED SCOTTISH SALMON

cavolo nero, chanterelles & beurre blanc

(4, 7, 9, 12)

CHEESEBURGER & FRIES

*brioche bun, Angus beef, tomato &
cheddar*

(1, 3, 5, 7, 10, 12)

MEAGRE FILLET

*with broccoli cream, turnip tops
and fish stock*

(4, 12)

BEEF TAGLIATA & FRIES

*Served with French fries and Béarnaise,
chimichurri or peppercorn sauce*

(3, 7, 9, 12)

SIDES

RED CABBAGE SLAW

apple & caramelised walnuts

(8, 12)

SAUTÉED BABY SPINACH

(7)

MASHED POTATOES

(7)

FRENCH FRIES

(12)

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

Despite the implementation of strict control and prevention procedures, the accidental presence of allergens due to cross-contamination cannot be completely excluded.