



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, 6, 7)

SAVOURY DANISH

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

CARROT CAKE

walnuts, raisins & cinnamon
(1, 3, 7, 8)

GRAINS, FRUIT & YOGHURT

HOMEMADE GRANOLA

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

SELECTION OF FRESH FRUIT

(7)

AÇAÍ & COCONUT BOWL

blueberries, banana & seeds
(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)
with fresh truffle*
(1, 3, 4)

ANTIPASTI & SALADS

FRIED CALAMARI

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

CAESAR SALAD

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

TUNA TARTARE

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

AUTUMN SALAD

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

BRESAOLA CARPACCIO

*Gio’ Porro bresaola, marinated radicchio
and fresh raspberries*
(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, 4, 7, 9, 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.*

PIZZA

MARGHERITA

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

DIAVOLA

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

FRIED PIZZA

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, 10, 12)

MEAGRE FILLET

Warm potato salad, chard, olives
(3, 4, 7, 10, 12)

TAGLIOLINI WITH PRAWNS

*Fresh egg pasta, Mazara red
prawn tartare and lime*
(1, 2, 3, 4, 7, 9, 12)

CHEESEBURGER & FRIES

brioche bun, Angus beef, tomato & cheddar
(1, 3, 5, 7, 10, 12)

ROASTED SCOTTISH SALMON

cavolo nero, chanterelles & beurre blanc
(4, 7, 9, 12)

PAPPARDELLE AL RAGÙ

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

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 salad*
(12)

SPAGHETTI WITH TOMATO SAUCE

*San Marzano tomato, datterini
and fresh basil*
(1, 7, 9, 12)

VEAL COTOLETTA

breaded veal escalope with thyme & lemon
(1, 3, 6, 7, 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

apple & caramelised walnuts
(8, 12)

AVOCADO

FRENCH FRIES