

# WOLFE

NYC RESTAURANT WEEK: DINNER MENU  
MONDAY – FRIDAY: 5 PM – 10 PM

\$45 PER PERSON

## CHOICE OF APPETIZER

### STUFFED TOMATO BASIL ARANCINI

marinara sauce, parmigiano  
*vegetarian*

### CALAMARI FRITO

sweet peppers, zucchini,  
garlic aioli, charred lemon  
*gluten-free*

### CASHEW BRUSSELS SPROUTS

Thai peanut sauce, scallions  
*vegetarian, dairy-free, contains nuts*

### STICKY TOFU

hoisin ginger glaze, sesame, scallions  
*vegetarian, dairy-free*

## CHOICE OF MAIN

### CHICKEN SCHNITZEL

cherry tomatoes, arugula,  
parmigiano, miso mustard cream

### EVERYTHING CRUSTED AHI TUNA

avocado, jalapeño, microgreens, citrus ponzu  
*dairy-free, gluten-free*

### PESTO MAFALDINE

green peas, classic basil pesto,  
pine nuts, creamy burrata  
*vegetarian, contains nuts*

### CHILLED MANGO THAI NOODLE

savoy cabbage, basil, mint, avocado,  
carrots, tomato, Thai peanut dressing,  
chopped peanuts & cashews  
*vegetarian, dairy-free, contains nuts*

### HANDHELD TOMATO BRAISED “MEATBALLS”

marinara, vegan mozzarella,  
crispy shallots, pretzel hero  
*vegetarian, dairy-free*

## CHOICE OF DESSERT

### CINNAMON SUGAR CRONUT HOLES

chocolate chili ganache  
*vegetarian*

### BUTTER TOFFEE CAKE

vanilla bean ice cream, salted caramel  
*vegetarian*

## \$30 WINE BOTTLES

PINOT GRIGIO  
LAGEDER ‘RIFF’ ITALY

CABERNET SAUVIGNON  
SAVEUR DU TEMPS FRANCE

*Tax and gratuity not included. Strongly encourage entire table participation. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# the WOLFE

NYC RESTAURANT WEEK: LUNCH MENU  
MONDAY – FRIDAY: 11:30 AM – 4 PM

\$30 PER PERSON

## CHOICE OF APPETIZER

### CHERRY CHIPOTLE WINGS

dry rubbed, smoked blue cheese dip  
*gluten-free*

### DEVILED EGGS

avocado, bacon, chili lime  
*gluten-free, dairy-free*

### CASHEW BRUSSELS SPROUTS

Thai peanut sauce, scallions  
*vegetarian, dairy-free, contains nuts*

### STICKY TOFU

hoisin ginger glaze, sesame, scallions  
*vegetarian, dairy-free*

## CHOICE OF MAIN

### BIG BAD WOLFE BURGER

gruyère, onion jam, fire-roasted tomato,  
arugula, brioche

### CHILLED MANGO THAI NOODLE

savoy cabbage, basil, mint, avocado,  
carrots, tomato, Thai peanut dressing,  
chopped peanuts & cashews  
*vegetarian, dairy-free, contains nuts*

### BEEF BARBACOA TACOS

salsa verde, cotija, corn tortillas  
*gluten-free*

### HANDHELD TOMATO BRAISED “MEATBALLS”

marinara, vegan mozzarella,  
crispy shallots, pretzel hero  
*vegetarian, dairy-free*

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