



ROMAN WOLVES  
CUCINA ROMANA

# RESTAURANT WEEK

3 COURSE MEAL \$40

## ANTIPASTI O INSALATE

CHOICE OF

### Fritto Misto

Calamari, mix vegetables,  
parsley, spicy marinara sauce

### Carciofi alla Giudea

Baby artichokes, baked  
in fresh herbs

### Supplì

Rice balls filled with mozzarella,  
parmigiano pecorino besciamella

### Bruschetta Romana

Tomatoes, onions, olives,  
parmigiano, e.v.o.o.

### Rucolella

Baby arugula, cherry  
tomatoes, parmigiano rain,  
e.v.o.o., lemon, black pepper

### Trippa alla Romana

Tripe stew, spicy tomato  
sauce, black olives, capers,  
pecorino romano cheese

## ENTREE

CHOICE OF

### Tonnarelli Cacio e Pepe

Wide shaped linguine, butter  
cream, black pepper,  
pecorino romano cheese

### Fettuccine Alfredo di Roma

The original

### Spaghetti con Trippa Romana

Stewed tripe, calabrian chilli,  
tomato sauce, large cannellini  
beans, pecorino romano cheese

### Pollo alla Cacciatora

Boneless chicken thighs, stewed in a  
tomato sauce, oregano, bell peppers,  
olives, mushrooms, onions, garlic

### Mezze Maniche Amatriciana

Half tube shaped pasta, fresh tomato  
sauce, guanciale, parmigiano

### Fileto di Manzo <sup>+10</sup>

Grilled fillet mignon, sliced,  
garlic herb butter, arugula,  
parmigiano shavings, reduction  
of port wine and cacao

### Salmone Scottato

Filet of salmon seared served with  
chicory and garbanzo beans,  
sautéed in garlic and e.v.o.o.

## DESSERT

Tiramisu