

ROMAN WOLVES

RESTAURANT WEEK

\$59 Per Person
3-Course Pre Set Menu

ANTIPASTI

BRUSCHETTA ROMANA

tomatoes, parmigiano, garlic, and e.v.o.o.

SUPPLI

flash fried rice balls
filled with mozzarella, and parmigiano

CESARE

signature cesare salad

FRITTO MISTO

fried calamari, shrimp, served with spicy marinara sauce,
and calabrian chili



CARCIOFINI ALLA GIUDEA

baby artichoke hearts, baked in fresh herbs, and bread crumbs

SECONDI

FETTUCINE ALFREDO DI ROMA

the original

PINSA MARGHERITA

fresh mozzarella, marinara sauce, roasted cherry
tomatoes, basil pesto

SALMONE AL MANGO

salmon filet, mango buree blanc, served over
a cacio e pepe risotto

CIOPINO

calamari, shrimp, mussels, mixed fish, black olives,
cappars, heirloom tomato broth
add pasta +4

POLLO ROMANA

Mary's chicken served in a
caper butter lemon sauce
served with a side of mashed potatoes

FILETTO DI MANZO +10

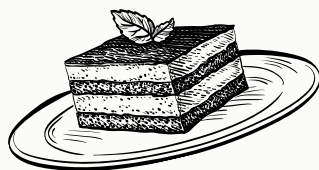
grilled filet mignon, sliced, garlic herb butter,
arugula, parmigiano shavings, served with a
port wine and cacao reduction sauce

SPAGHETTI CARBONARA

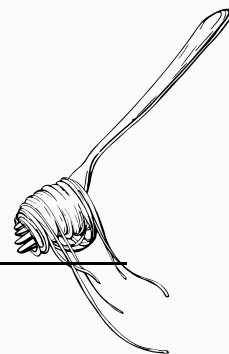
creamy egg yolk emulsion, guanciale, parmigiano

CHEESE WHEEL PASTA

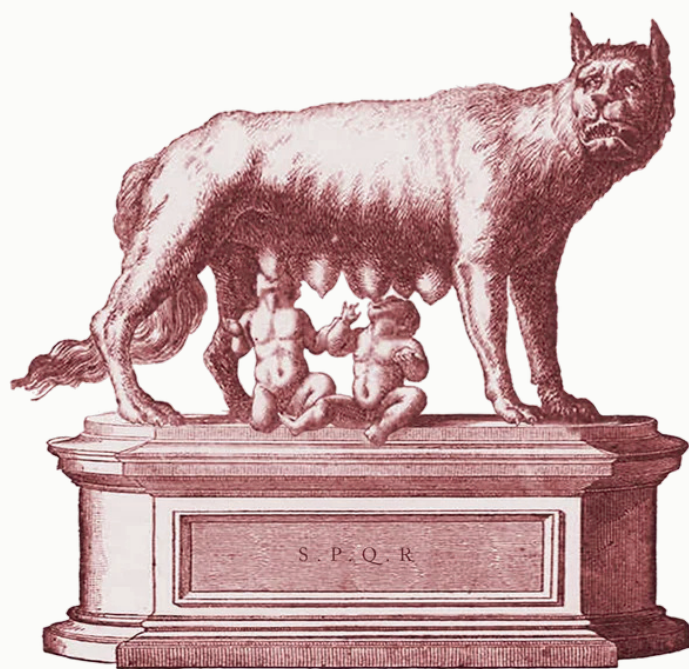
ask your server for the special of the day
+10



DOLCI TIRAMISU



Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.
There will be an automatic 20% gratuity fee for parties of six or more.



ROMAN WOLVES

CUCINA ROMANA