ROMAN WOLVES

CUCINA ROMANA

BRUSCHETTE

Toasted Artisan Bread with Various Toppings

BRUSCHETTA ROMANA Tomatoes, parmigiano, e.v.o.o., garlic.

BRUSCHETTA AI CARCIOFI Parsley, imported anchovies, artichokes. bell pepper, olive oil.

ZUPPE

Soups

PASTA E CECI Traditional garbanzo beans and pasta.

PINSE

Roman Style Folded Pizza Crust

PINSA LA MORTAZZA 16 Imported mortadella, ricotta, pistachio, e.v.o.o.

> PINSA MARGHERITA Fresh tomatoes, burrata, basil, e.v.o.o., basil pesto. arugula.

ANTIPASTI Starters

SUPPLÍ 16

Rice balls, filled with besciamella, mozzarella, parmigiano, green peas, mushrooms, cream of truffle, flash fried

14

15

POLPETTE DI CODA VACCINARA 18 Oxtail meatballs, light spicy tomato sauce.

CARCIOFINI ALLA GIUDEA 16 Baby artichokes, baked in fresh herbs.

BURRATA & POMODORINI

Imported burrata, medley of cherry tomatoes, arugula, e.v.o.o., balsamic glaze.

TAGLIERE DI SALUMI E FORMAGGI

26 Imported assorted cured meat and cheeses board, mustard, fruit, olives, pickled vegetables.

> FRITTO MISTO 19 Fried calamari, shrimp, zucchini, artichokes, parsley, spicy marinara sauce, calabrian chili.

FIORI DI ZUCCA

Zucchini blossoms stuffed with oxtail, ricotta, cacio e pepe fondue.

POLIPO ALLA GRIGLIA 21 Grilled octopus, fresh herbs, hummus spread, sautéed garbanzo beans

INSALATE

Salads

CESARE Signature caesar salad.



MISTICANZA

19

15

Mixed greens, peaches, red beets, golden raisins, candied walnuts, lambrusco vinaigrette.

PASTA PER SEMPRE

Pasta Forever

RUCOLETTA

Baby arugula, cherry tomatoes, parmigiano rain,

e.v.o.o., lemon, black pepper.

20 TONNARELLI CACIO E PEPE Wide shaped linguine, butter cream, black pepper, pecorino romano cheese.

2IMEZZE MANICHE AMATRICIANA Half tube shaped pasta, fresh tomato sauce, guanciale (pork cheeks), parmigiano.

SPAGHETTI CARBONARA 23 Creamy egg yolk emulsion, guanciale, parmigiano

CAPPELLACCI RAGÚ DI CODA 25 Homemade largo dumplings, filled with oxtail, in a ragú of oxtail sauce.

ADD BLACK TRUFFLE SHAVINGS 14

SPECIAL PASTA

Tossed in a pecorino romano cheese wheel. Served Table Side. MP

SECONDI Main Entrees

FETTUCINE ALFREDO DI ROMA The original.

PAPPARDELLE CON POLPETTE 26

ALLA VACCINARA

Wide fettucine, meatballs, in a ragü of oxtail sauce.

GNOCCHI ALLA NORMA

23 Homemade potato dumplings, fresh tomato sauce, roasted eggplant, mozzarella, parmigiano, ricotta.

RISOTTO CARCIOFI E GAMBERI 26 Slowly cooked arborio rice in a vegetable broth, shrimp and baby artichokes, arugula pesto, parmigiano cheese.

SALTINBOCCA DI POLLO

28

Thinly pounded chicken breast, topped with sage, prosciutto, mozzarella, white wine sauce over a bed of chicory.

FILETTO DI MANZO

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

ABBACCHIO SCOTTADITO

Grilled baby rack of lamb, salsa verde, a purée of parsley, mint, fresh spices, e.v.o.o.

POLLO ALLA CACCIATORE

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

SALMONE FRASCATI

29

Filet of salmon, pistachio crust, fresh herbs, over a bed of peas and asparagus risotto, topped with a rich butter citrus sauce.

BRANZINO

MP

Imported fresh whole seabass, roasted, with fresh herbs, e.v.o.o., lemon.

CONTORNI Side Orders

BROCCOLINI Rapini, sautéed in garlic, e.v.o.o.

39

PATATINE FRITTE Fries, parmigiano cheese.

Add truffle oil 4

CICORIA Chicory & garbanzo beans,

sautéed in garlic, e.v.o.o.

Consuming raw or undercooked meats, poultry, seafood. shellfish, or eggs may increase your risk of food-borne illness. 3.75 surcharge will be added to all guest checks to help cover increasing costs and support recent increases to minimum wage and benefits for our dedicated team. There will be an automatic 18% Gratuity fee for parties of six or more.



ROMAN WOLVES

CUCINA ROMANA



THE STORY OF ROMULUS & REMUS



DCCLXXI

They were twin boys born to a princess named Rhea Silvia.

Their father was the fierce roman God of War, Mais.

The king where the boys lived was scared that someday Romulus and Remus would overthrow him and take his throne. So he had the boys left in a basket on the Tibet River,

He offered they would soon die.

The boys were found by a she-wolf who cared for them and protected them from Other wild animals. A friendly woodpecker helped to find them food. Eventually some shepherds happened found them and took them home to raise them as normal children.

As the boys grew older they became natural leaders. One day Remus was captured and taken to the king who discovered his true identity.

Remulus gathered some shepherds to rescue his brother, and together ended up killing the king.

When the city learned who the boys were, they offered to crown them as joint kings. They declined because they wanted to be kings in a city of their own.

They went to Rome...