

# ROMAN WOLVES

## CUCINA ROMANA

### ANTIPASTI

#### SUPPLÍ

Rice balls, filled with smoked mozzarella parmigiano, mixed in a tomato base sauce. 19

#### MOZZERELLA IN CARROZZA

Breaded mozzarella served on a bed of pesto roasted heirloom tomato sauce. 16

#### CARCIOFINI ALLA GIUDEA

Baby artichoke hearts, baked in fresh herbs, bread crumbs. 18

#### TRIO BRUSCHETTA

Tomatoes, parmigiano, garlic. Ricotta, prosciutto, walnuts & honey. Roasted artichoke and pesto. 19

#### FRITTO MISTO

Fried calamari, shrimp, parsley spicy marinara sauce, calabrian chili. 22

#### CHARCUTERIE

Imported assorted cured meat and cheeses board, mustard, fruit, olives, pickled vegetables. 29

#### FIORI DI ZUCCA

Zucchini blossoms stuffed with oxtail, ricotta, cacio e pepe fondue. 20

#### TUNA TARTARE

Ahi tuna, raspberry orange citrus dressing, fresh diced mango & apple, served with crostini and topped with sliced avocado. 23

#### POLPETTE DI CODA VACCINARA

Oxtail meatballs, light spicy tomato sauce. 18

#### FRESH OYSTER

Half Dozen 18

Full Dozen 34

### ZUPPA & INSALATE

Soup and Salads

#### MEDITERRANEA

Mixed greens, tomatoes, olives, red onions, strawberries, toasted walnuts, Italian dressing. 16

#### RUCOLETTA

Baby arugula, cherry tomatoes, parmigiano rain, e.v.o.o., citrus dressing. 15

#### SOUP OF THE DAY MP

#### CESARE

Signature caesar salad. 14

#### TOMATO CARPACCIO

Imported burrata, thick slice tomatoes. 20

### PINSE

Roman Style Flatbread

#### MARGHERITA

Fresh mozzarella, marinara sauce, roasted cherry tomatoes, basil pesto. 20

#### PINSA LA MORTAZZA

Folded pizza, imported mortadella, ricotta, pistachio, e.v.o.o. 18

### PASTA PER SEMPRE

 Gluten free pasta +3\$

Pasta Forever

#### TONNARELLI CACIO E PEPE

Wide shaped linguine, butter cream, black pepper, pecorino romano cheese. 24

#### MEZZE MANICHE AMATRICIANA

Half tube shaped pasta, fresh tomato sauce, guanciale (Italian bacon), parmigiano. 25

#### SPAGHETTI CARBONARA

Creamy egg yolk emulsion, guanciale, parmigiano. 26

#### ARTICHOKE RAVIOLI

Homeadd ravioli stuffed with artichoke and mozzarella, served in a pesto cream sauce. 26

#### FETTUCINE ALFREDO DI ROMA

The original. 24

#### LASAGNA VACCINARA

Bechamel, oxtail ragù, mozzarella. 30

## CHEESE WHEEL PASTA

Chef's Pasta Special tossed into the Parmesan Wheel ask your server for the special of the day

MP

#### RAVIOLI DI GRANCHIO

Crab stuffed raviolis served in a cherry tomato pink vodka sauce. 32

#### PAPPARDELLE RAGU DI ROMA

Wide ribbon pasta, ground beef and Italian sausage ragù. 28

#### GNOCCHI ALLA VODKA

Homemade potato dumplings, pink vodka sauce, roasted zucchini, parmigiano, ricotta. 26

#### PACCHERI PICCANTI AI GAMBERI

Cherry tomatoes, shrimp, parsley, Italian chili sauce. 28

#### TONNARELLI GRICIA ROMANA

Butter cream, black pepper, pecorino romana cheese, and guanciale. 26

### SECONDI

Main Entrees

#### FILETTO DI MANZO

Grilled filet mignon, sliced, garlic herb butter, arugula, parmigiano shavings, reduction of port wine and cacao. 47

#### LAMB SCOTTADITO

Grilled baby rack of lamb, salsa verde, a purée of parsley, mint, fresh spices, e.v.o.o. 44

#### POLLO ALLA ROMANA

Organic chicken breast, sage, prosciutto, caper butter lemon sauce served with a side of mash potatoes. 31

#### BRANZINO

Mediterranea fresh whole seabass, roasted, with fresh herbs, e.v.o.o. lemon. 48

#### CIOPPINO

Calamari, Shrimp mussels, mixed fish, black olives, cappers, heirloom tomato broth. 41. Add spaghetti +\$4

#### SALMONE FRASCATI

Filet of salmon, pistachio crust, fresh herbs, over a bed of peas and asparagus risotto, topped with a rich butter citrus sauce. 33

### CONTORNI

"Sides"

SAUTATED VEGGIES 12  
mixed seasonal vegetables

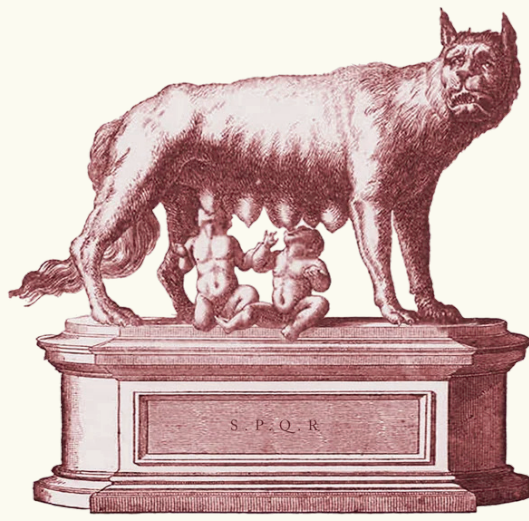
BROCCOLINI 12  
Rapini, sautéed in garlic, e.v.o.o.

PATATINE FRITTE 12  
+4 truffle oil

MASHED POTATO 12  
Housemade mashed potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 3.9% Surcharge will be added to all guest checks to help cover increasing costs of goods to maintain a high level of quality and service. There will be an automatic 20% Gratuity fee for parties of six or more



## *ROMAN WOLVES*

CUCINA ROMANA

# THE STORY OF ROMULUS & REMUS D C C L X X I

Romulus and Remus were twin brothers, sons of a human mother and the God of War, Mars. After their birth, the King where they lived ordered them killed. Afraid they would grow up and take his throne. They were placed in a basket and put into the Tiber River - left to die.

But their basket washed up on the river bank where they were found by a female wolf. The wolf nursed the hungry babies and cared for them until they were found by a shepherd.

The shepherd and his wife raised the babies as their own. Romulus and Remus grew up and helped overthrow the King who had ordered their death.

They wanted to build their own city along the Tiber River where their basket had washed ashore.

So they went to Rome...

ALL ROADS LEAD TO ROME