



ROMAN WOLVES
CUCINA ROMANA

**CHRISTMAS
EVE & DAY**
DECEMBER 24th and 25th
3-Course Pre Set Menu \$55

ANTIPASTI

BRUSCHETTA ROMANA

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

SUPPLI

Flash fried rice balls
filled with mozzarella, and parmigiano

CARCIOFINI ALLA GIUDEA

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

MOZZERELLA IN CARROZZA

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

POLPETTE DI CODA

Oxtail meatballs, light spicy tomato sauce

CESARE

Signature cesare salad

FRITTO MISTO

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

SOUP OF THE DAY

TOMATO CARPACCIO

Imported burrata, thinly sliced roma tomatoes

PINSA MARGHERITA

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

SECONDI

FETTUCINE ALFREDO DI ROMA

the original

SALMONE FRASCATI

Salmon filet, pistachio crust, fresh herbs, over a bed of peas and asparagus
risotto, topped with a butter citrus sauce

POLLO ROMANA

Organic chicken breast, sage, prosciutt, caper butter lemon sauce
served with a side of mashed potatoes

SPAGHETTI CARBONARA

Creamy egg yolk emulsion, guanciale, parmigiano

LASAGNE

Bechamel, ragu, mozzarella

ARTICHOKE RAVIOLI

Stuffed ravioli with artichoke and mozzarella,
served in a pesto cream sauce

TONNARELLI CACIO E PEPE

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



CHEESE WHEEL PASTA

ask your server for the special of the day
PRE FIX +10



DOLCI tiramisù

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 2.9% 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



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