



# MOTHER WOLF

PRIVATE DINING





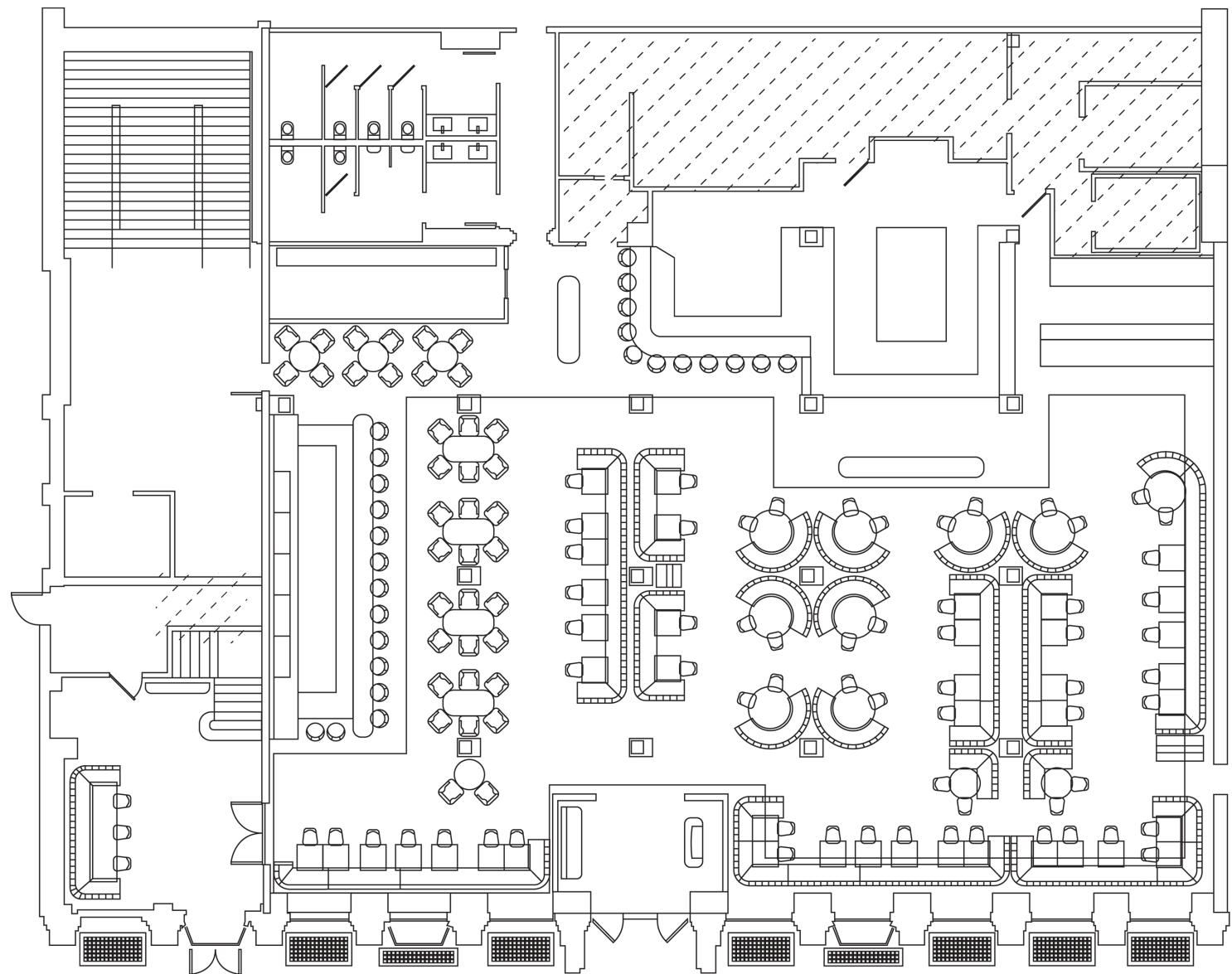
# THE RESTAURANT

Critically acclaimed Chef Evan Funke’s Mother Wolf — his homage to the Eternal City — is situated on the first floor of the historic Citizen News building alongside two private dining rooms and additional bonus space.

Recently named one of the Best New Restaurants in the World by Condé Nast Traveler, the award-winning Martin Brudnizki and Bernadette Blanc designed space boasts an open floor plan, multiple private dining spaces, playful Murano lighting, Venetian-inspired terrazzo floors, and a Milanese color palette perfect for gatherings up to 350 guests.

## THE RESTAURANT

SQ FT	RECEPTION	SEATED
5,000	350	150

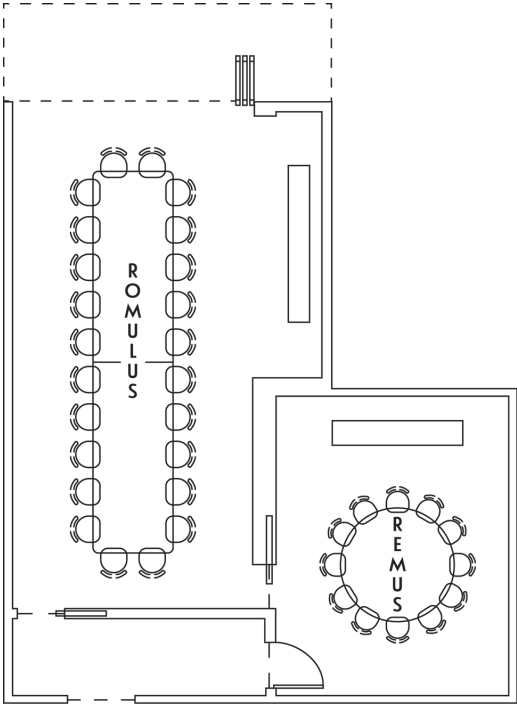


PRIVATE DINING

ROMULUS & REMUS  
PRIVATE DINING ROOMS

Named after the legendary twin founders of Rome, raised and fed by a she-wolf, the Mother Wolf.

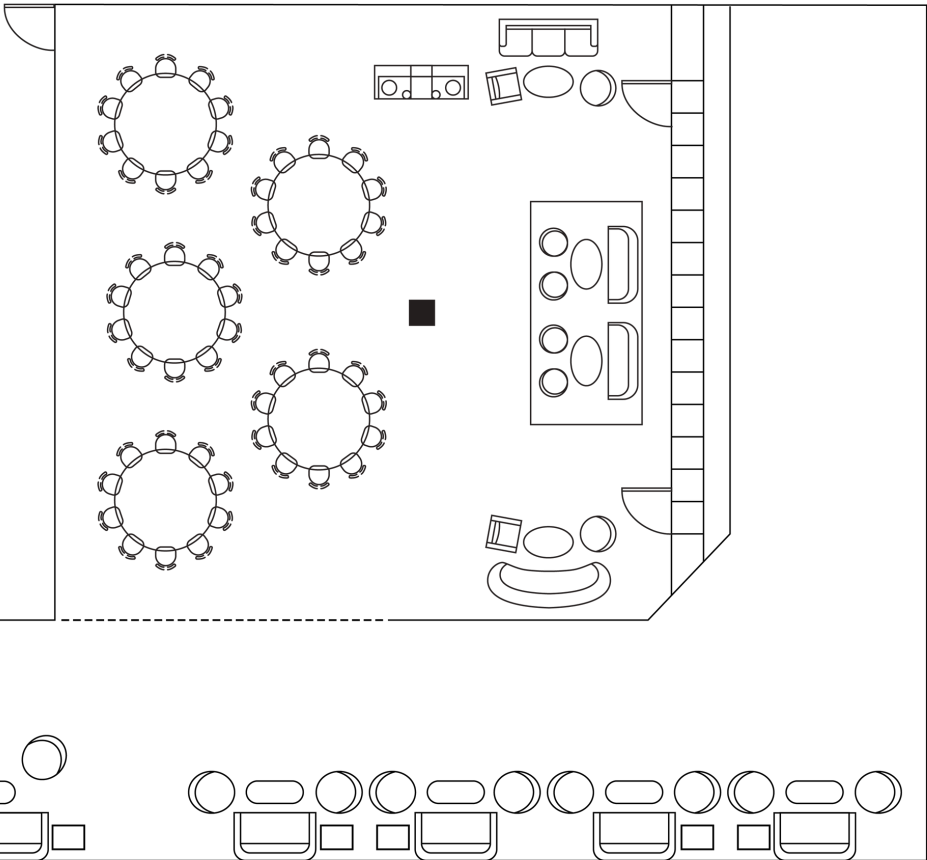
SPACE	SQ FT	SEATED
COMBINED	900	32
ROMULUS	600	22
REMUS	300	10



MARS

Evocative of Italian glamor and decadence, the lounge fuses old world luxury and intimacy in a sleek indoor-outdoor, library-inspired environment.

SQ FT	RECEPTION	SEATED
3,000	200	50





SAMPLE MENU

PANE

PIZZA BIANCA

sea salt, extra virgin olive oil, origano selvatico

STUZZI E SFIZI

FIORI DI ZUCCA

squash blossoms,  
ricotta romana DOP,  
parmigiano reggiano

RUCHETTA

wild arugula, parmigiano  
reggiano, lemon, extra virgin  
olive oil, black pepper

SUPPLÌ AL TELEFONO

risotto croquette, guanciale, pomodoro,  
mozzarella di bufala, pecorino romano DOP

LA NOSTRA PIZZA ROMANA

MARGHERITA

mozzarella di bufala, salsa di  
pomodoro, basil, olive oil

LA NOSTRA PASTA ROMANA

FIORI DI ZUCCA

squash blossoms,  
ricotta romana DOP,  
parmigiano reggiano

RUCHETTA

wild arugula, parmigiano  
reggiano, lemon, extra virgin  
olive oil, black pepper

SECONDI

TAGLIATA DI MANZO

prime ribeye cap, patate fritte, wild argula

DOLCI

CHEF'S CHOICE

TO BOOK YOUR EVENT  
PLEASE CONTACT