

MOTHER WOLF  
SPECIAL EVENTS



## THE RESTAURANT

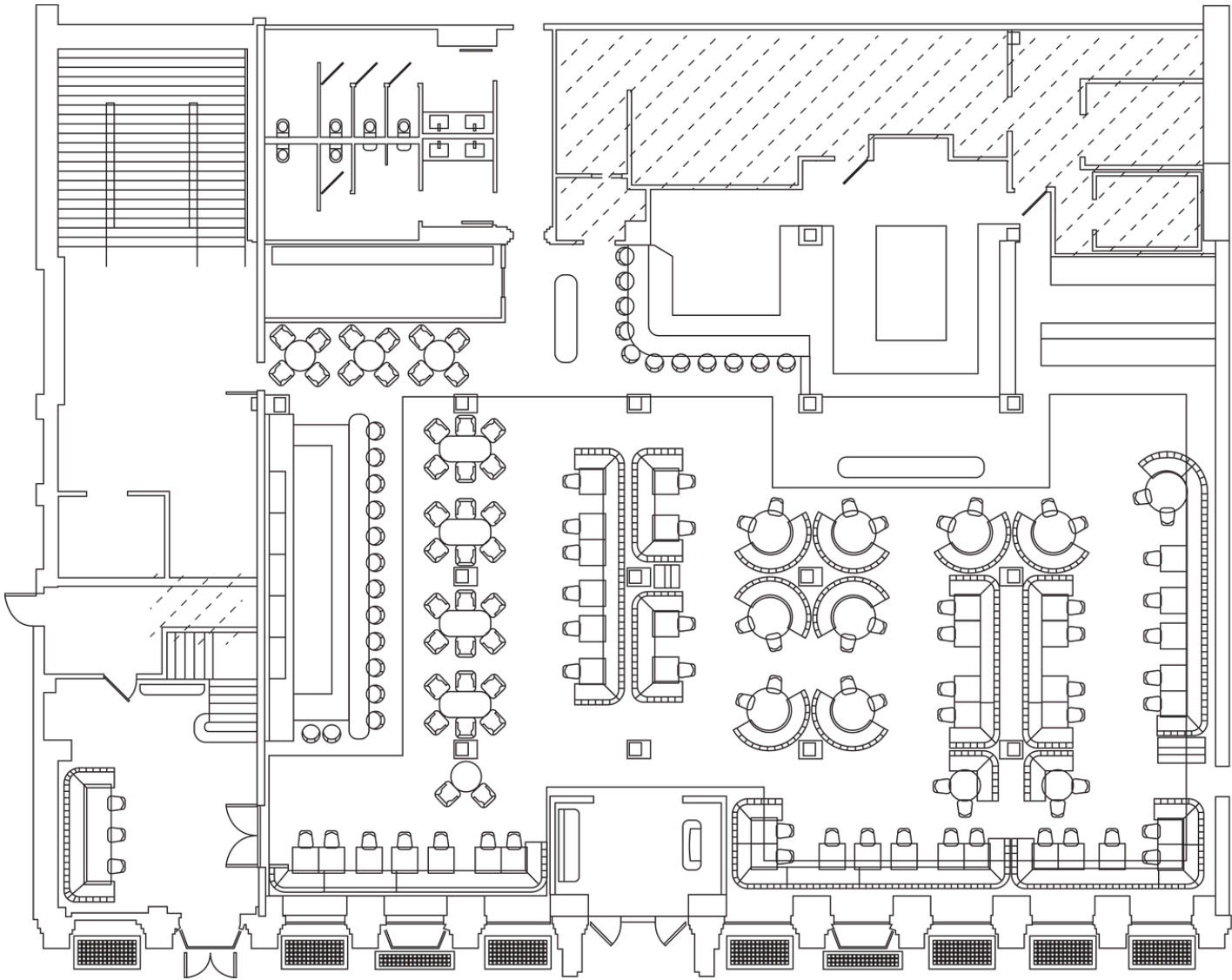
Critically acclaimed Chef Evan Funke’s Mother Wolf — his homage to the Eternal City — is situated on the first floor of the historic Citizen News building alongside two private dining rooms, Bar Avoja, and additional bonus space.

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.

SQ FT	RECEPTION	SEATED
5,000	400	175

### HIGHLIGHTS

- Custom menu options available
- top of the line sound system
- DJ plug-in capability
- valet parking
- private entrance

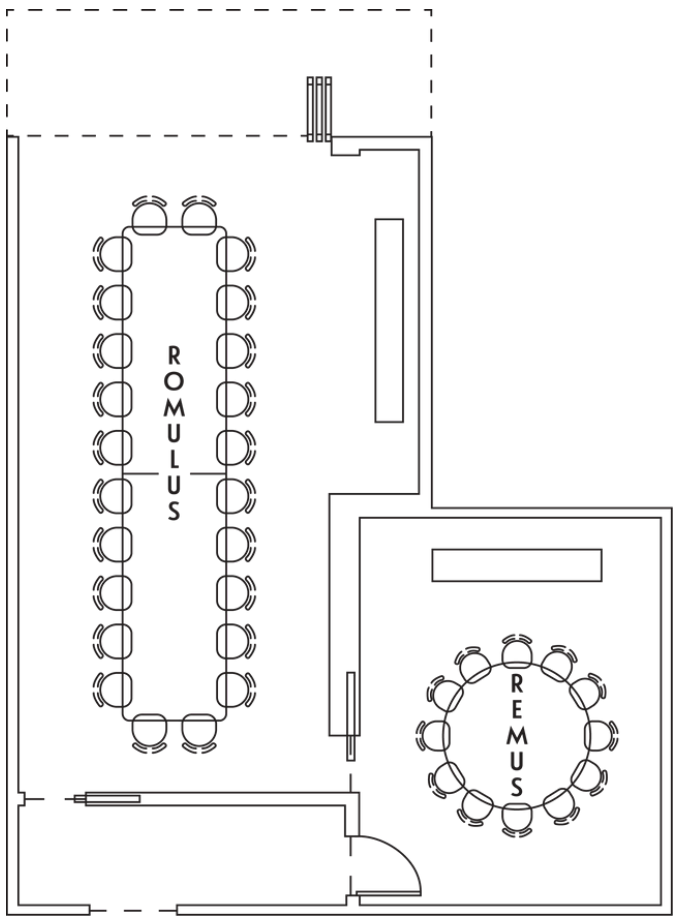


## PRIVATE DINING

### 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



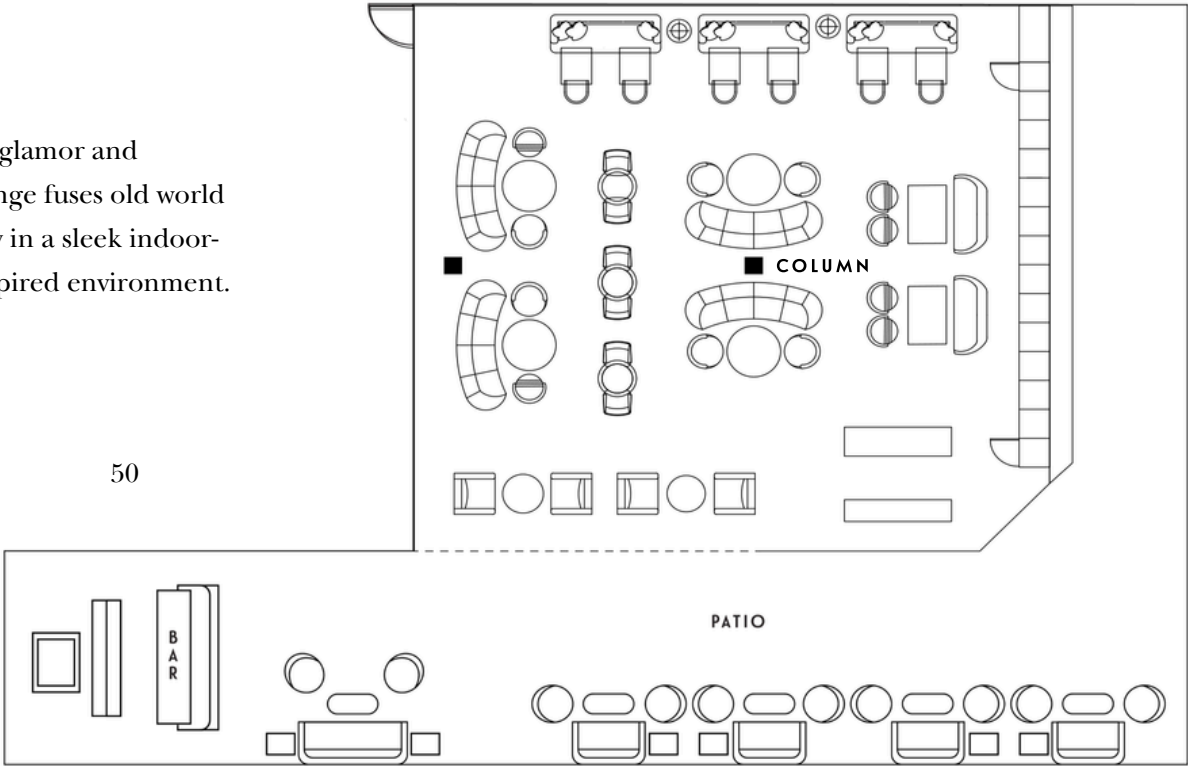
BAR AVOJA

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

RECEPTION

SQ FT

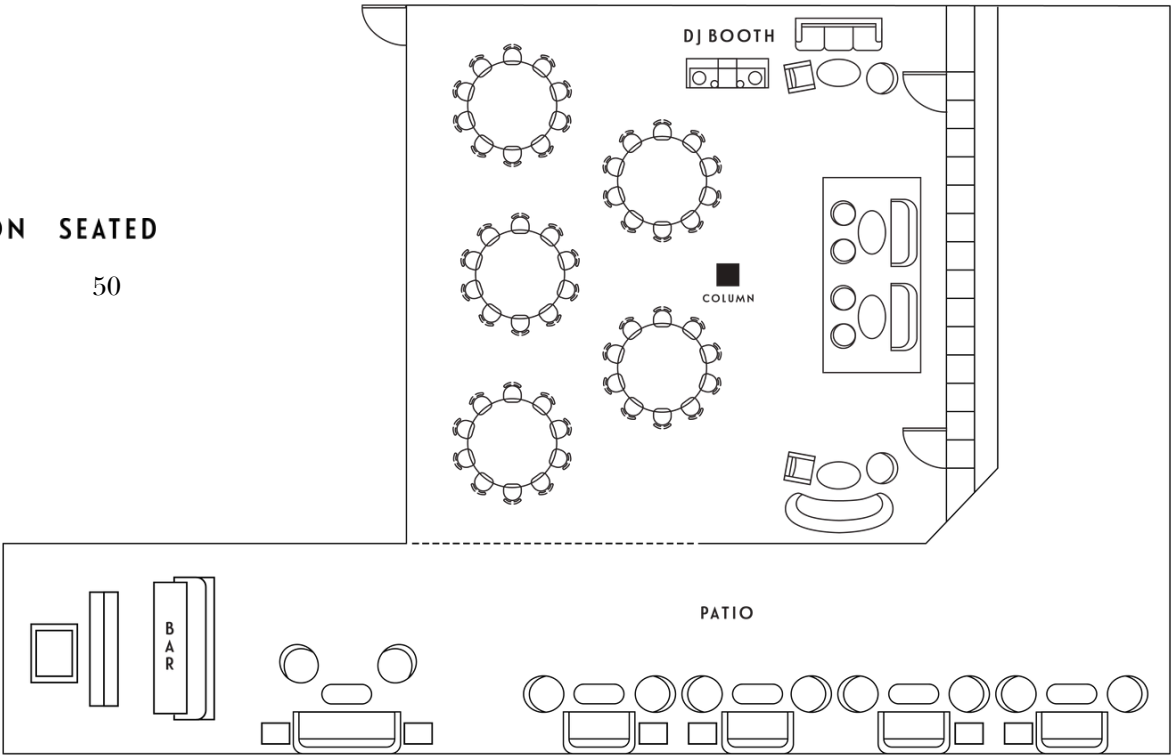
3,000	200	50
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BAR AVOJA

BANQUET

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

EVENTS@MOTHERWOLF.COM | MOTHERWOLF.COM  
@MOTHERWOLFLA