

COLD ANTIPASTI

Imported Burrata Tomato Jam, Arugula	12
Shaved Asparagus Meyer Lemon, Parmesan	9
600-Day Prosciutto Stuffed Peppers	12
Classic Veal Tonnato Tuna Sauce, Fried Capers	13
Natural Beef Carpaccio Arugula, Pecorino Sardo	15
Lobster Caprese Buffalo Mozzarella, Basil	16

CRUDO

Mediterranean Sea Bass Fennel, Black Olives, Citrus	10
Tuna Carpaccio Black Garlic, Treviso	11

SALUMIS

Spicy Capicola	8
Pepperoni Picante	8
Sopressata	8
Pistachio Mortadella	8

PLATE OF FOUR

16

WARM BREAD

Fresh Homemade Ricotta, Semolina Toast - 7
Truffled Garlic Bread, circa 1963 - 7

PIZZETTE

Charred Pepperoni, Spicy Tomato - 7
Cremini Mushrooms, Fontina - 7

CICCHETTI

Small bites

Pasta Trombas - 3
Provolone-Stuffed Peppers - 5
Fried Olives - Fresh Mozzarella - 5
Arancini - Prosciutto Cotto, Fontina - 5
Chicken Liver Crostini - Pancetta, Balsamic - 5

SALADS

Giuliana's Italian Salad - 11
Shredded Brussels Sprouts - Avocado - 11
Tuscan Kale, Heirloom Spinach - 12
RPM Caesar Wedge - White Anchovy - 13
Arugula, Shaved Artichoke, Fennel - 13

HOT ANTIPASTI

Zucchini Fritti Herb Dip	8
Roman-Style Artichokes	11
Fritto Misto Calamari, Shrimp, Lemon	12
Polenta, Poached Egg Fresh Black Truffle, Parmesan	14
Wood-Grilled Octopus	15

WOOD OVEN

Gnocchi al Forno Gorgonzola, Sage	8
Roasted Mushrooms Melted Scamorza	9
Prime Beef Meatballs	9

IMPORTED ITALIAN CHEESES

From mild to pungent

Robiola Bosina	8
Pecorino Sardo	8
Taleggio D.O.P.	8
Gorgonzola Dolce	8

PLATE OF FOUR

16

HOUSEMADE PASTA & RISOTTO

Mama DePandi's Bucatini Pomodoro - Basil	10	Strozzapreti - Arugula & Pignoli Pesto	10
Ravioli Americano - Herb Ricotta, Marinara	10	Spicy King Crab - Squid Ink Spaghetti	17
Cacio e Pepe - Spaghetti, Caciocavallo, Black Pepper	10	Duck Agnolotti - Brussels Sprouts, Mission Figs	12
Sweet Pea Risotto - Acquerello Rice, Golden Pea Shoots	13	Prosciutto Pansotti - Mascarpone and Rosemary	13
Potato Gnocchi - Sunday Gravy, Pecorino Romano	12	Wild Boar Sausage - Cavolo Nero, Fennel Pollen, Pecorino	13
Short Rib Pappardelle - Bolognese, Pecorino, Rosemary	13	Maine Lobster Ravioli - Spinach Pasta, Lemon, Chili	15

CLASSICS

Spaghetti & Meatball	16
Eggplant Parmesan	18
Chicken with Peppers	21

SIDE DISHES

Kale & Pancetta	7
Mascarpone Polenta	7
Tuscan White Beans	7
Wood-Grilled Asparagus	9
Parmesan Potatoes	8

STEAKS & CHOPS

38 oz. Prime Dry-Aged Bistecca Fiorentina
Tuscany's famous sliced porterhouse steak

Serves Two to Four
118

8 oz. All-Natural Filet Mignon - 32
20 oz. Painted Hills Bone-In Ribeye - 48
12 oz. Berkshire Pork Chop - 29
14 oz. Milk-Fed Veal Chop - 38

SLOW ROASTED

Sicilian Pork Arrosti Gigante Beans	24
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FISH & CRUSTACEANS

Whole Grilled Branzino
Mediterranean Sea Bass,
Calabrian Oregano, Capers

Served for Two
58

Big Eye Tuna Cherry Peppers, Olives	26
Grilled Giant Prawns Olive Oil, Fresh Herbs	29
Wild Pacific Salmon Pistachio Pesto	31
West Coast Halibut Roasted Lemon	33