

## COLD ANTIPASTI

Provolone-Stuffed Peppers	6
Black Truffle Beef Tartare*	16
Creekstone Beef, Tuscan Panini	
Lobster Caprese	18
Buffalo Mozzarella, Basil	
Imported Burrata	18
Blood Orange Jam	
600-Day Prosciutto	15
Wagyu Beef Carpaccio*	16
Crispy Horseradish, Pecorino	
Roasted Beets	14
Gorgonzola Crema, Pistachios	

## GRILLED BRUSCHETTA

Amalfi King Crab	16
Chili Flakes, Lemon	
Big Eye Tuna*	16
Basil Aioli, Garlic Toast	

## WARM BREAD

Rosemary Focaccia - Whipped Lardo	- 7
Fresh Homemade Ricotta - Ciabatta Toast	- 8
Truffled Garlic Bread circa 1963	- 8

## SALADS

Shredded Brussels Sprouts - Avocado	- 13
Tuscan Kale & Spinach - Pecorino, Lemon	- 12
RPM Caesar Wedge*	- White Anchovy - 13
Giuliana's Italian Salad	- 12

## CHEESE & SALUMI

A selection of Hand-Cut Salumis  
and Artisan Cheeses

Il Palagiaccio Cheese	Nduja Artisans Salumi
Selection of Three	Selection of Three
14	16

## HOT ANTIPASTI

Fried Olives	6
Fennel Sausage, Mozzarella	
Prime Beef Meatballs	12
Zucchini Fritti	11
Herb Dip	
Roman-Style Artichokes	12
Lemon Aioli	
Wood-Roasted Octopus	17
Chickpeas, Celery	
Fritto Misto	15
Shrimp, Calamari, Broccolini	

## WOOD-OVEN PIZZETTES

Charred Pepperoni	8
Spicy Tomato	
Cremini Mushrooms	8
Truffle & Fontina Fonduta	

## HOUSEMADE PASTA

Mama DePandi's Bucatini - Pomodoro, Genovese Basil	14	Handmade Cavatelli - Pork & Beef Ragù	15
Carbonara* - Spaghetti, Black Pepper Pancetta, Egg Yolk	15	Butternut Squash Agnolotti - Brown Butter, Crispy Sage	17
Prosciutto Tortelloni - Rosemary, Parmesan Brodo	15	Maine Lobster Ravioli - Spinach Pasta, Chili Flakes	18
Spicy King Crab - Squid Ink Spaghetti, Fresno Chili	17	Potato Gnocchi - Mushroom Ragù, Lamb Sausage	18
Seafood Risotto - Maine Lobster, Mussels, Squid	28	Short Rib Bolognese - Hand-Cut Pappardelle, Rosemary	17

## STEAKS & CHOPS

RPM Steak Grigliata*	29
Roasted Garlic-Caper Butter	
Creekstone Filet Mignon*	45
Hand-Cut by Allen Brothers	
Bone-In Ribeye*	52
Painted Hills Ranch, Oregon	
Milk-Fed Veal Chop*	42
Calabrian Oregano	

Prime Dry-Aged Bistecca Fiorentina\*  
Tuscany's famous sliced porterhouse steak  
Serves Two to Four  
145

## SLOW COOKED

Roasted Berkshire Pork	24
Braised Kale, Tuscan White Beans	
Crispy Roasted Chicken	24
Pepperonata, Basil	

## ITALIAN CLASSICS

Spaghetti & Meatball
Pomodoro, Basil
21
Eggplant Parmesan
Wood-Oven Baked
19
Chicken Parmesan
All Natural Chicken, Fontina
29

## SIDE DISHES

Roasted Cauliflower	- 12
Sautéed Broccolini	- 8
Crispy Brussels Sprouts	- 10
Garlic-Whipped Potatoes	- 8
Roasted Wild Mushrooms	- 10

## SIMPLY PREPARED FISH

Atlantic Swordfish*	28
Red Pepper Tapenade	
Pancetta Wrapped Cod*	32
Littleneck Clams	
Sea Scallops*	32
Crispy Cauliflower, Spicy Shallot	
Faroe Island Salmon*	29
Sicilian Pistachio Pesto	

Whole Grilled Branzino\*  
Mediterranean Sea Bass, Oregano, Capers  
Serves Two  
58

## CRUSTACEANS

Grilled Giant Prawns	32
Olive Oil, Fresh Herbs	
Lobster Fra Diavolo	42
Angel Hair Spaghetti, Spicy Peppercini	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please alert your server if you have any food allergies or dietary restrictions.

RPM  
ITALIAN®