

COLD ANTIPASTI

Provolone-Stuffed Peppers	6
Black Truffle Beef Tartare*	16
Creekstone Beef, Tuscan Panini	
Lobster Caprese	18
Buffalo Mozzarella, Basil	
Imported Burrata	18
Piedmontese Hazelnut Honey	
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
26

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 Ragú	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	Sweet Potato Gnocchi - Pancetta, Brussels Sprouts	17
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	
Striped Bass*	32
Sicilian Lemon Condiment, Fennel	
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.

R P M
I T A L I A N[®]