

COLD ANTIPASTI

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|-------------------------------|----|
| Provolone-Stuffed Peppers | 6 |
| Lobster Caprese | 18 |
| Buffalo Mozzarella, Basil | |
| Imported Burrata | 18 |
| Blood Orange Jam | |
| 600-Day Prosciutto | 15 |
| Wagyu Beef Carpaccio* | 16 |
| Parmesan Frico, Truffle Aioli | |

SALADS

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

HOT ANTIPASTI

| | |
|----------------------|----|
| Wood-Roasted Octopus | 17 |
| Chickpeas, Celery | |

CHEESE & SALUMI

A selection of Hand-Cut Salumis
and Artisan Cheeses
26

| | |
|-----------------------|--------------------------|
| Il Palagiaccio Cheese | Tempesta Artisans Salumi |
| Selection of Three | Selection of Three |
| 14 | 16 |

BRUSCHETTA

| | |
|---------------------|----|
| Amalfi King Crab | 16 |
| Chili Flakes, Lemon | |
| Big Eye Tuna* | 16 |
| Basil Aioli | |

HOUSEMADE PASTA

gluten-free fettuccine available in the following styles

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|--|----|--|----|
| Mama DePandi's Pomodoro - Genovese Basil | 14 | Spicy King Crab - Fresno Chili, Lemon | 18 |
| Carbonara* - Black Pepper, Pancetta, Egg Yolk | 15 | Spring Pea Risotto - Roasted Vegetable, Pea Tendrils | 17 |
| Cacio e Pepe - Caciocavallo Cheese, Black Pepper | 15 | Short Rib Bolognese - Rosemary, Pecorino | 17 |

STEAKS & CHOPS

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|-----------------------------|----|
| RPM Steak Frites* | 47 |
| Black Truffle Béarnaise | |
| 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 |
| Spring Vegetable Ragù | |
| Crispy Roasted Chicken | 24 |
| Pepperonata, Basil | |

ITALIAN CLASSIC

Eggplant Parmesan
Wood-Oven Baked
19

SIDE DISHES

| | |
|-------------------------|------|
| Local Asparagus | - 12 |
| Sautéed Broccolini | - 8 |
| Garlic-Whipped Potatoes | - 8 |
| Roasted Mushrooms | - 12 |

*Feel free to speak with
a manager if you have
any questions or concerns
about our gluten-free options*

SIMPLY PREPARED FISH

| | |
|--------------------------|----|
| Atlantic Swordfish* | 28 |
| Red Pepper Tapenade | |
| Wild Alaskan Halibut* | 36 |
| Sicilian Lemon Condiment | |
| Sea Scallops* | 32 |
| Local Asparagus | |
| 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 |
| Gluten-Free Fettuccine, Spicy Pepperoncini | |

*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. We offer a gluten-free menu.

R P M
I T A L I A N[®]

GLUTEN-FREE MENU