

BRUSCHETTA

Big Eye Tuna Basil Aioli, Garlic Toast	16
Amalfi King Crab Chili Flakes, Lemon	17

SHELLFISH & CRUDO

Chilled Oysters Jalapeño, Cucumber	18
Tuna Crudo Pistachio, Green Olive	17
Colossal Tiger Prawn	15
Alaskan King Crab Half Pound	30
Chilled Lobster Cocktail	24/42

Grand Seafood Platter
Oysters, Shrimp
Alaskan King Crab Legs
and Lobster
130

WARM BREAD

Rosemary Focaccia - Whipped Lardo	- 7
Fresh Homemade Ricotta - Ciabatta Toast	- 8
Truffled Garlic Bread circa 1963	- 9

ANTIPASTI

Sausage-Stuffed Olives	- 6
Zucchini Fritti - Oregano Whipped Yogurt	- 11
Lobster Caprese - Buffalo Mozzarella, Basil	- 19
Prime Beef Meatballs - Parmesan, Pomodoro	- 14
Roman-Style Artichokes - Garlic, Lemon Aioli	- 14
Beef Carpaccio - Truffle Aioli, Crispy Parmesan	- 16
Mediterranean Octopus - Chickpeas, Celery	- 18
Fritto Misto - Calamari, Broccoli, Peppers	- 17
Provolone-Stuffed Peppers	- 6

SALADS

Shredded Brussels Sprouts - Avocado	- 13
Tuscan Kale & Spinach - Pecorino, Lemon	- 13
RPM Caesar Wedge - Polenta Croutons	- 14
Giuliana's Italian Salad	- 12

PIZZETTE

Vermont Pepperoni Spicy Tomato, Mozzarella	8
Cremini Mushroom Truffle & Fontina Fonduta	8

FORMAGGI & SALUMI

Fried Mozzarella Spicy Pomodoro	10
Imported Burrata Piedmontese Hazelnut Honey	19
Imported Italian Cheeses Mostarda Fruits, Warm Bread	14
600-Day Prosciutto San Daniele, Stuffed Peppers	18

Formaggi & Salumi Platter
A selection of
Hand-Cut Salumis
and Artisan Cheeses
24

HOUSEMADE PASTA

Mama DePandi's Pomodoro - Parmesan, Genovese Basil	14	Pappardelle Bolognese - Hand-Cut Pasta, Short Rib Ragù	20
Carbonara - Spaghetti, Black Pepper Pancetta, Egg Yolk	18	Butternut Squash Agnolotti - Amaretti, Saba	21
Prosciutto Tortelloni - Rosemary, Parmesan Brodo	16	Spinach Cavatelli - Veal Ragù, Aged Pecorino	23
Spicy King Crab - Spaghetti Nero, Fresno Chili	26	Shrimp Scampi - Calabrian Chili, Tomato, Roasted Garlic	21
Chanterelle Risotto - Vacche Rosse Parmesan	24	Maine Lobster Ravioli - Spinach Pasta, Chili Flakes	25

STEAKS & CHOPS

RPM Steak Grigliata Roasted Garlic Caper Butter	31
Creekstone Filet Mignon All Natural, Cherry Peppers	47
Bone-In Ribeye Painted Hills Ranch, Oregon	55
Milk-Fed Veal Chop Provitello Farms, New York	55

Prime Dry-Aged Bistecca Fiorentina
Tuscany's famous sliced porterhouse steak
Serves Two to Four
165

SLOW COOKED

Roasted Berkshire Pork Crispy Parma Potato	28
Osso Buco Milanese Saffron Risotto	47

ITALIAN CLASSICS

Spaghetti & Meatball Pomodoro, Basil	24
Eggplant Parmesan Seasoned Breadcrumbs, Fresh Mozzarella	21
Chicken Parmesan Roasted Garlic, Fontina, Aged Parmigiano Reggiano	29
Picatta Moderno Spinach, Capers, Lemon	29

SIDE DISHES

Brussels Sprouts & Pecorino	- 10
Garlic-Whipped Potatoes	- 10
Local Heirloom Carrots	- 10
Roasted Mushrooms	- 10
Spicy Broccoli	- 10

SIMPLY PREPARED FISH

Giant Prawns Extra Virgin Olive Oil, Herb Marinade	35
Grilled Swordfish Red Pepper Tapenade	32
Roasted Salmon Sicilian Pistachio Pesto	37
Scallops a la Plancha Squash Purée, Hazelnut	34

Lobster Fra Diavolo
Spaghettini, Spicy Pepperoncini
46

WHOLE-ROASTED FISH

Wild Dover Sole Sicilian Lemon Condiment	50
Imported Branzino Capers, Green Olive Salsa Verde, Serves Two	65

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