

COLD ANTIPASTI

Provolone-Stuffed Peppers	6
Chilled Oysters	18
Jalapeño, Cucumber	
Lobster Caprese	19
Buffalo Mozzarella, Basil	
Imported Burrata	19
Heirloom Tomato, Basil Pesto	
Wagyu Beef Carpaccio	16
Truffle Aioli, Crispy Parmesan	

GRILLED BRUSCHETTA

Amalfi King Crab	17
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	9

PROSCIUTTO SERVICE

Served With Provolone-Stuffed Peppers,
Housemade Bread and Chianti Butter

San Daniele - 600-Day Aged	19
Culatello di Zibello	29

SALADS

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

HOT ANTIPASTI

Fried Olives	6
Fennel Sausage, Mozzarella	
Prime Beef Meatballs	14
Mozzarella in Carozza	10
Zucchini Fritti	11
Oregano Whipped Yogurt	
Roman-Style Artichokes	14
Mediterranean Octopus	18
Chickpeas, Celery	
Fritto Misto	17
Shrimp, Calamari, Broccolini	

WOOD-OVEN PIZZETTES

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

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	Sardinian Gnocchetti - Rapini, Wild Boar Sausage	23
Prosciutto Tortelloni - Rosemary, Parmesan Brodo	16	Butternut Squash Casoncelli - Brown Butter, Sage	18
Spicy King Crab - Squid Ink Spaghetti, Fresno Chili	26	Potato Gnocchi - Cacio Di Roma, Black Pepper	16
Porcini Risotto - Parmigiano Reggiano, Acquerello Rice	28	Shrimp Scampi - Calabrian Chili, Tomato, Roasted Garlic	21
Lobster Fra Diavolo - Spaghettini, Spicy Pepperoncini	46	Maine Lobster Ravioli - Spinach Pasta, Chili Flakes	25

STEAKS & CHOPS

RPM Steak Frites	47
Black Truffle Béarnaise	
Creekstone Filet Mignon	47
All Natural, Cherry Peppers	
Bone-In Ribeye	55
Painted Hills Ranch, Oregon	
Milk-Fed Veal Chop	55
Calabrian Oregano	
Bone-In New York Steak	85
Beeman Ranch Wagyu	

Prime Dry-Aged Bistecca Fiorentina*

Tuscany's Famous Sliced Porterhouse
Serves Two to Four
165

ITALIAN CLASSICS

Spaghetti & Meatball	
Pomodoro, Basil	
24	
Eggplant Parmesan	
Seasoned Breadcrumbs, Mozzarella	
21	
Chicken Parmesan	
Aged Parmigiano Reggiano, Fontina	
29	
Bone-In Short Rib	
Whipped Potatoes, Hen of the Woods	
42	

SIDES

Spicy Broccolini	10
Baked Fennel Gratin	10
Crispy Brussels Sprouts	10
Garlic-Whipped Potatoes	10
Roasted Wild Mushrooms	10

SEAFOOD

Atlantic Swordfish	32
Red Pepper Tapenade	
Wild Whole Dover Sole	55
Sicilian Lemon Condiment	
Sea Bass a la Plancha	39
Castelventrano Olives, Fennel Salad	
Roasted Salmon	37
Sicilian Pistachio Pesto	
Grilled Giant Prawns	35
Olive Oil, Fresh Herbs	

Whole Grilled Mediterranean Branzino*

Capers, Green Olive Salsa Verde,
Serves Two
65

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