

ANTIPASTI

Provolone-Stuffed Peppers	6
600-Day Prosciutto	18
San Daniele Secolo	
Lobster Caprese	19
Buffalo Mozzarella, Basil	
Imported Burrata	19
Piedmontese Hazelnut Honey	
Mediterranean Octopus	18
Chickpeas, Celery	

FROM OUR COLD BAR

Chilled Oysters	
Jalapeño, Cucumber	
	18
Colossal Tiger Prawn	
	15
Alaskan King Crab	
Half Pound	
	30
Chilled Lobster Cocktail	
	24/42

Grand Seafood Platter	
Oysters, Shrimp, Hand-Cut Crudo, Alaskan King Crab Legs, Lobster	
	130

SALADS

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

HAND-CUT CRUDO

Tuna Crudo	17
Pistachio, Green Olive	
Wagyu Beef Carpaccio	16
Truffle Aioli, Crispy Parmesan	

HOUSEMADE PASTA

gluten-free fettuccine available in the following styles

Mama DePandi's Pomodoro - Parmesan, Genovese Basil	14	Bolognese - Short Rib Ragù	20
Carbonara - Black Pepper Pancetta, Egg Yolk	18	Spicy King Crab - Fresno Chili, Lemon	26
Shrimp Scampi - Calabrian Chili, Tomato, Roasted Garlic	21	Chanterelle Risotto - Vacche Rosse Parmesan	24
Fennel Sausage - Wild Mushrooms, Pecorino	21	Spinach & Veal Ragu - Aged Pecorino	23

STEAKS & CHOPS

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

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

SLOW COOKED

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

ITALIAN CLASSICS

Eggplant Parmesan	
Fresh Mozzarella	
	21
Picatta Moderno	
Spinach, Capers, Lemon	
	29

SIDE DISHES

Garlic-Whipped Potatoes	- 10
Local Heirloom Carrots	- 10
Roasted Mushrooms	- 10
Spicy Broccolini	- 10

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

SIMPLY PREPARED FISH

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

Lobster Fra Diavolo	
Fettuccine, Spicy Pepperoncini	
	46

WHOLE-ROASTED FISH

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

R P M
I T A L I A N

GLUTEN-FREE MENU