

RPM

I T A L I A N

ARTISANAL SALUMI

Spicy Coppa	8
Pepperoni Picante	8
Sopressata	8
Pistachio Mortadella	8

PLATE OF FOUR

16

IMPORTED CHEESES

Robiola Bosina	8
Pecorino Sardo	8
Taleggio D.O.P.	8
Gorgonzola Dolce	8

PLATE OF FOUR

16

HOT ANTIPASTI

Polenta, Poached Egg - Fresh Black Truffle, Parmesan - 14
Mediterranean Octopus - Chickpeas, Celery - 15

COLD ANTIPASTI

Provolone-Stuffed Peppers - 5
600-Day Prosciutto - 12
Imported Burrata - Golden Beets, Pistachio, Honey - 12
Natural Beef Carpaccio - Arugula, Pecorino Sardo - 15
Lobster Caprese - Buffalo Mozzarella, Basil - 16

SALADS

Giuliana's Italian Salad	11
Shredded Brussels Sprouts, Avocado	11
Tuscan Kale, Heirloom Spinach	12
Arugula, Shaved Artichoke, Fennel	13

CRUDO

Mediterranean Sea Bass Fennel, Black Olives, Citrus	10
Tuna Carpaccio Black Garlic, Treviso	11

HOUSEMADE PASTA/RISOTTO

gluten-free fettuccine available in the following styles

Mama DePandi's Pomodoro Sauce - Basil	10	Arugula Pesto & Toasted Pine Nuts	10
Carbonara - Spaghetti, Pancetta, Egg Yolk	13	Wild Boar Sausage - Cavolo Nero, Fennel Pollen, Pecorino	13
Short Rib - Bolognese, Pecorino, Rosemary	13	Spicy King Crab - Squid Ink Spaghetti	17
Herb Risotto - Chanterelle Mushrooms, Speck	13		

CLASSICS

Eggplant Parmesan	18
Chicken with Peppers	21

SIDE DISHES

Kale & Pancetta	7
Mascarpone Polenta	7
Sautéed Broccolini	7
Brussels Sprouts	9

STEAKS & CHOPS

38 oz. Prime Dry-Aged Bistecca Fiorentina Tuscany's famous sliced porterhouse steak
Serves Two to Four
118
8 oz. All-Natural Filet Mignon - 32
20 oz. Painted Hills Bone-In Ribeye - 48
12 oz. Berkshire Pork Chop - 29
14 oz. Milk-Fed Veal Chop - 38

SLOW ROASTED

Sicilian Pork Arrosti Gigante Beans	24
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FISH & CRUSTACEANS

Whole Grilled Branzino Mediterranean Sea Bass, Calabrian Oregano, Capers	Served for Two
	58
Atlantic Swordfish Red Pepper Tapenade	28
Grilled Giant Prawns Olive Oil, Fresh Herbs	29
Wild Pacific Salmon Pistachio Pesto	31
Sea Scallops Roasted Cauliflower, Lemon	24