

RPM

ITALIAN

CUISINE

RPM Italian is modern in approach and Italian in spirit, featuring a contemporary menu with dishes meant to be shared. At its core is the pasta program with more than a dozen different fresh artisan pastas made by hand every day. Other menu highlights include a wide selection of antipasti, wood-oven pizettes, crudo, steaks and chops, simply-grilled fish and Italian classics all perfect for sharing. Traditional and modern Italian desserts – including seasonal gelato al minuto churned to order with local Kilgus Farmstead milk – round out the dining experience.

BEVERAGE

An extensive wine list of more than 500 Italian and American vintners has been expertly curated by Richard Hanauer, RPM's Wine Director and a *Food & Wine* magazine Sommelier of the Year. The award-winning program has also garnered "Best of" Awards of Excellence from *Wine Spectator* magazine and the highest marks from *The World of Fine Wine* magazine. The cocktail program at RPM Italian blends a classic style of bartending with modern techniques.

EXPERIENCE

The location in Chicago's River North neighborhood marked the first collaboration between siblings R.J., Jerrod and Molly Melman and celebrity couple Bill & Giuliana Rancic. Designed by Lettuce Entertain You, the chic space is set in tones of black, white and gray, rich woods and leathers. RPM Italian is the perfect spot to enjoy a date night, after-work drinks at the bar or an evening on the town. With the success of RPM Italian in Chicago, the team opened a second location in the Mt. Vernon neighborhood of Washington, D.C.

**52 W. Illinois St.,
Chicago, IL 60654
312-222-1888**

**650 K St. NW,
Washington, D.C. 20001
202-204-4480**

rpmrestaurants.com

