

R P M
I T A L I A N[®]

PARTIES & SPECIAL EVENTS



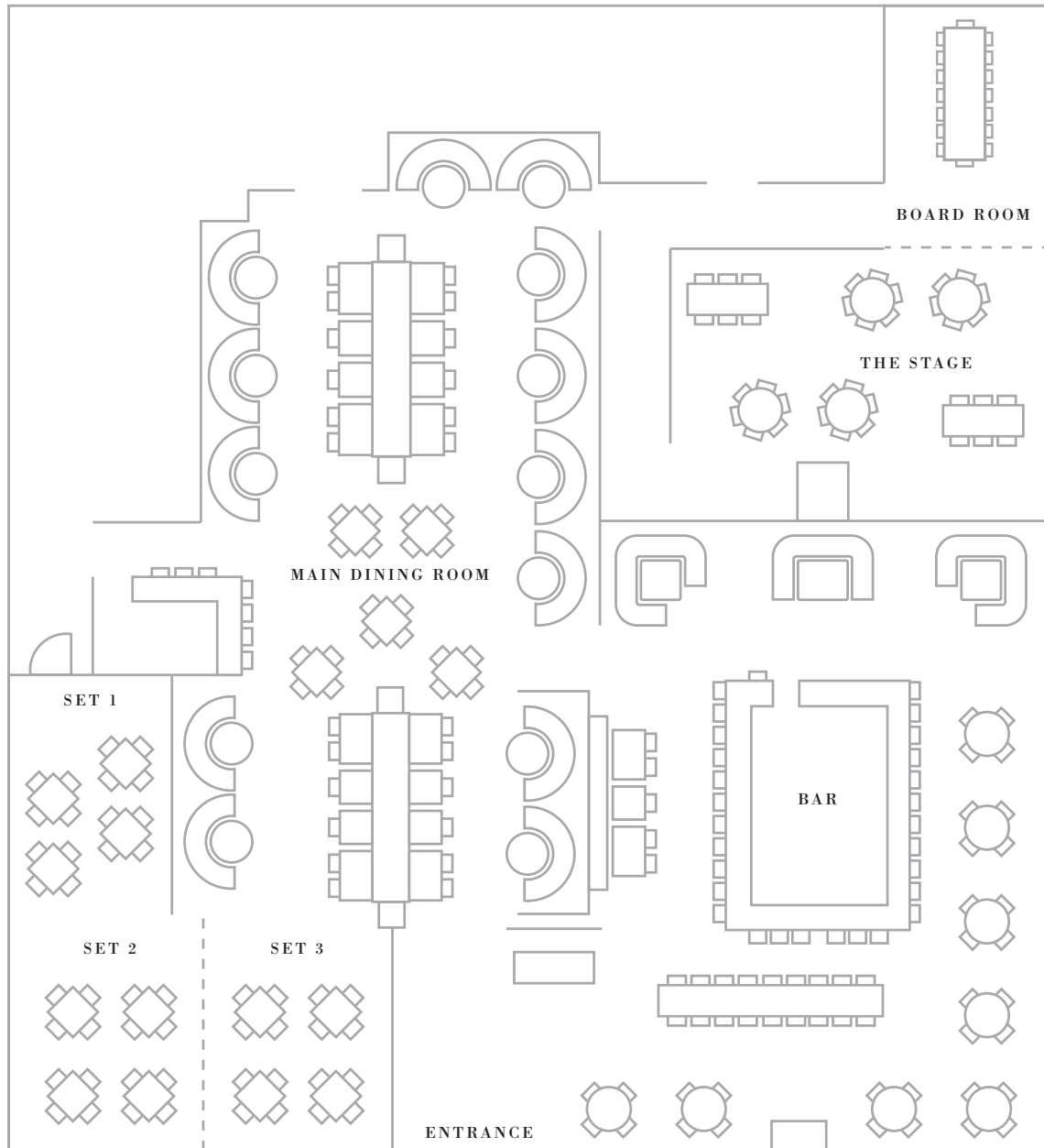
Tuscan Kale Salad



Mama DePandi's Bucatini Pomodoro

Wood-Roasted Octopus

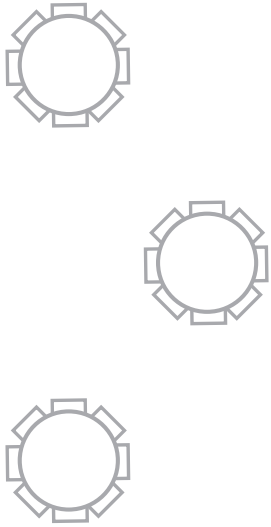
THE RESTAURANT



CAPACITIES

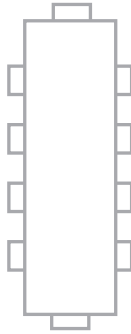
	SEATED	RECEPTION
Board Room	10	-
The Stage	32	40
The Stage & Board Room	42	50
Set 1	10	-
Set 1 & 2	24	-
Set 1, 2 & 3	40	50
Bar Tables	20	-
Bar Banquette	10	-

SET 1 & 2



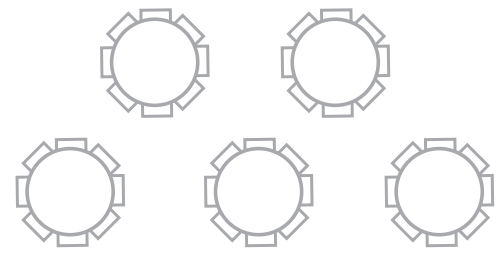
Capacity: 24

SET 1, 2 or 3



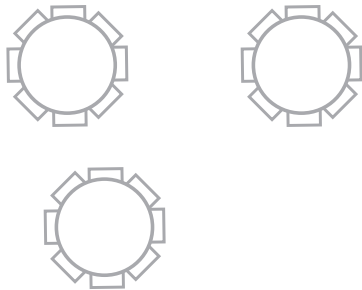
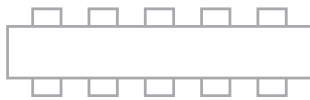
Capacity: 10

SET 1, 2 & 3



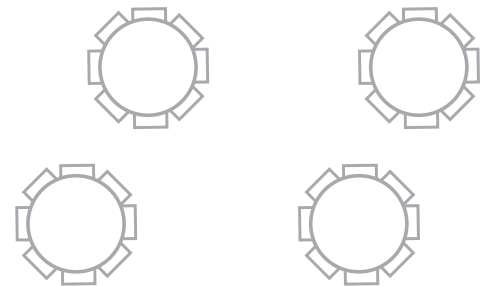
Capacity: 40

**THE STAGE
& BOARD ROOM**



Capacity: 42

THE STAGE



Capacity: 32

BOARDROOM



PREMIER DINNER MENU

ITALIAN CHEESE & SALUMI

Add \$12 Per Person

FROM OUR COLD BAR

Chilled West Coast Oysters - 3 Each • Colossal Tiger Prawns - 17 each

Chilled Lobster Cocktail - add 12 pp • Alaskan King Crab - add 12 pp

RPM Grand Seafood Platter - Includes a selection of all of the above - add 51 pp

STARTERS

Choose 3 for the table to share

ANTIPASTI

Fresh Homemade Ricotta • Cremini Mushroom Pizzette • Truffled Garlic Bread

Charred Pepperoni Pizzette • Prime Beef Meatballs • Roman-Style Artichokes

Tuna Bruschetta • Wagyu Beef Carpaccio • Black Truffle Beef Tartare • 600-Day Prosciutto

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • Tuscan Kale • RPM Caesar Wedge

HOUSEMADE PASTA

Choose 3 for the table to share

Mama DePandi's Bucatini • Pea & Mushroom Risotto

Carbonara • Pappardelle Bolognese • Handmade Cavatelli

Maine Lobster Ravioli • Shrimp Scampi

ENTREES

Choose 3 to be plated or shared at the table

Eggplant Parmesan • Roasted Salmon • Crispy Roasted Chicken • Mediterranean Branzino

Creekstone Filet Mignon • Chicken Parmesan • Sea Scallops • Grilled Giant Prawns

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts

Seasonal Vegetable

DESSERT

Choose 2 for the table to share

Amalfi Lemon Cake • Bomboloni • Hazelnut Tartufo • Bill's Chocolate Budino

Tiramisu • RPM Cheesecake

Shared Entrees: \$75 Per Person | Plated Entrees: \$85 Per Person

(Prices do not include sales tax or gratuity)

MARQUEE DINNER MENU

ITALIAN CHEESE & SALUMI

Add \$12 Per Person

FROM OUR COLD BAR

Chilled West Coast Oysters - 3 Each • Colossal Tiger Prawns - 17 each

Chilled Lobster Cocktail - add 12 pp • Alaskan King Crab - add 12 pp

RPM Grand Seafood Platter - Includes a selection of all of the above - add 51 pp

STARTERS

Choose 3 for the table to share

ANTIPASTI

Fresh Homemade Ricotta • Cremini Mushroom Pizzette • Truffled Garlic Bread

Charred Pepparoni Pizzette • Prime Beef Meatballs • Roman-Style Artichokes

Tuna Bruschetta • Wagyu Beef Carpaccio • Black Truffle Beef Tartare

600-Day Prosciutto • Lobster Caprese • King Crab Bruschetta

SALADS

Imported Burrata • Giuliana's Italian • Shredded Brussels Sprouts • Tuscan Kale • RPM Caesar Wedge

HOUSEMADE PASTA

Choose 3 for the table to share

Mama DePandi's Bucatini • Pea & Mushroom Risotto

Carbonara • Pappardelle Bolognese • Handmade Cavatelli

Maine Lobster Ravioli • Spicy King Crab • Shrimp Scampi

ENTREES

Choose 3 to be plated or shared at the table

Eggplant Parmesan • Roasted Salmon • Crispy Roasted Chicken

Creekstone Filet Mignon • Chicken Parmesan • Sea Scallops • Grilled Giant Prawns

Painted Hills Bone-In Ribeye • Mediterranean Branzino

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts

Seasonal Vegetable

DESSERT

Choose 2 for the table to share

Amalfi Lemon Cake • Bomboloni • Hazelnut Tartufo

Bill's Chocolate Budino • RPM Cheesecake

Shared Entrees: \$95 Per Person | Plated Entrees: \$105 Per Person

(Prices do not include sales tax or gratuity)

PREMIER LUNCH MENU

STARTERS

Choose 3 for the table to share

ANTIPASTI

Fresh Homemade Ricotta • Cremini Mushroom Pizzette • Truffled Garlic Bread
Charred Pepperoni Pizzette • Prime Beef Meatballs
Roman-Style Artichokes • Tuna Bruschetta • Wagyu Beef Carpaccio
Black Truffle Beef Tartare • 600-Day Prosciutto

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • Tuscan Kale • RPM Caesar Wedge

MAIN COURSE OPTIONS

Choose 3 for the table to share

HOUSEMADE PASTA

Mama DePandi's Bucatini • Pea & Mushroom Risotto
Carbonara • Pappardelle Bolognese • Handmade Cavatelli • Maine Lobster Ravioli

ENTREES

Eggplant Parmesan • Roasted Salmon • Crispy Roasted Chicken • Creekstone Filet Mignon
Chicken Parmesan • Sea Scallops • Grilled Giant Prawns • Mediterranean Branzino

SIDES

Choose 2 for the table to share

Spicy Broccoli • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Seasonal Vegetable

DESSERT

Choose 2 for the table to share

Amalfi Lemon Cake • Bomboloni • Hazelnut Tartufo • Bill's Chocolate Budino
Tiramisu • RPM Cheesecake

\$45 Per Person

(Prices do not include sales tax or gratuity)

MARQUEE LUNCH MENU

STARTERS

Choose 3 for the table to share

ANTIPASTI

Fresh Homemade Ricotta • Cremini Mushroom Pizzette • Truffled Garlic Bread
Charred Pepperoni Pizzette • Prime Beef Meatballs • Roman-Style Artichokes
Tuna Bruschetta • Wagyu Beef Carpaccio • Black Truffle Beef Tartare
600-Day Prosciutto • Lobster Caprese • King Crab Bruschetta

SALADS

Imported Burrata • Giuliana's Italian • Shredded Brussels Sprouts • Tuscan Kale • RPM Caesar Wedge

MAIN COURSE OPTIONS

Choose 3 for the table to share

HOUSEMADE PASTA

Mama DePandi's Bucatini • Pea & Mushroom Risotto
Carbonara • Pappardelle Bolognese • Handmade Cavatelli
Maine Lobster Ravioli • Spicy King Crab • Shrimp Scampi

ENTREES

Eggplant Parmesan • Roasted Salmon • Crispy Roasted Chicken
Creekstone Filet Mignon • Chicken Parmesan • Sea Scallops • Grilled Giant Prawns
Painted Hills Bone-In Ribeye • Mediterranean Branzino

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Seasonal Vegetable

DESSERT

Choose 2 for the table to share

Amalfi Lemon Cake • Bomboloni • Hazelnut Tartufo • Bill's Chocolate Budino
Tiramisu • RPM Cheesecake

\$55 Per Person

(Prices do not include sales tax or gratuity)



Lobster Caprese Bites



Fritto Misto



Pizzette



Mini Gelatos

OFF-SITE CATERING MENU

Serves 12 Guests Unless Otherwise Noted

Chef Selection of 2 Italian Cheeses & 1 Salumi

\$12 Per Person

BREAD & SALAD

Truffle Garlic Bread	36
Fresh Homemade Ricotta & Toast	36
Rosemary Focaccia, Whipped Lardo	30
Shredded Brussels Sprouts	65
Tuscan Kale Salad	60
Giuliana's Italian Salad	60
Chopped Caesar	65
Imported Burrata	90

ANTIPASTI & DESSERT

Provolone-Stuffed Peppers*	18
600-Day Prosciutto*	36
Lobster Caprese Skewers*	40
Mini Prime Beef Meatballs*	28
Large Prime Beef Meatballs	3 ea.
Mini Bill's Chocolate Budino*	24
Bill's Chocolate Budino	9 ea.

HOUSEMADE PASTA & RISOTTO

Mama DePandi's Cavatappi	115	Short Rib Bolognese Rigatoni	160
Aged Parmesan Risotto	120	Pea & Mushroom Risotto	160
Handmade Cavatelli	130	Lobster Ravioli	160

CLASSICS, FISH & STEAK

Eggplant Parmesan	120	Faroe Island Salmon	200
Spaghetti and Meatballs	120	Mediterranean Branzino	200
Chicken Parmesan Medallions	150	Filet Mignon	360
Crispy Roasted Chicken	150		

SIDES

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
72 each

SET-UP & SERVICE

Delivery Charge Based on Location, Distance and Set Up Needs

Disposable Chafing Rack w/ Sterno - 20 each

(Prices do not include sales tax or gratuity)