

COLD
ANTIPASTI

Stracciatella Bruschetta16

Roasted Heirloom Tomato,
Housemade Ciabatta

Tableside Beef Tartare*32

Beeman Ranch Wagyu,
Quail Egg, Black Truffle

Tuna Crudo*27

Castelvetrano Olives,
Meyer Lemon, Controne Pepper

Maine Lobster Caprese52

Buffalo Mozzarella, Basil

Imported Burrata26

Charred Grapes, Saba Di Mela

SALADS

Shredded Brussels Sprouts15

Avocado, Mama Lil Peppers

RPM Caesar Salad17

Parmesan Frico

Giuliana’s Italian Salad21

Salumi, Provolone,
Pepperoncini, Ricotta Salata

RPM
ITALIAN

BREAD SERVICE

Rosemary & Sea Salt Focaccia - Whipped Lardo - 14

Whipped Ricotta & Wild Blossom Honey - Focaccia - 16

Truffled Garlic Bread - Circa 1963 - 15

Prosciutto Service

Devodier

30-Month Prosciutto di Parma

Parmigiano Reggiano, Gnoccho Fritto,
12 Year Aged Balsamico Reggio Emilia

26

The Devodier family has been proudly crafting
prosciutto in Parma since the 1700s. Their secret
to curing has been passed down from
generation to generation and imparts a slight
sweetness to this one of a kind delicacy.

HOT
ANTIPASTI

Fior Di Zucca21

Ricotta, Saffron, Meyer Lemon

Fritto Misto24

Blue Prawns, Calamari,
Lemon Aioli

Arancini14

Smoked Scamorza, Pomodoro

Prime Beef Meatballs21

Roasted Garlic, Pomodoro,
Shaved Parmesan

Mediterranean Octopus28

Chickpea Purée, Celery

WOOD OVEN
PIZZETTES

Charred Pepperoni15

Spicy Tomato

Bianco16

Buffalo Mozzarella, Truffle

HOUSEMADE PASTA			
Mama DePandi’s Bucatini - Pomodoro, Genovese Basil	21	Short Rib Bolognese - Pappardelle, Rosemary	31
Carbonara* - Black Pepper Pancetta, Egg Yolk	23	Spring Pea Tagliatelle - Braised Leeks, Asparagus, Stracciatella	25
Lemon Burrata Cappelletti - Bruna Alpina, Controne Pepper	23	Mafaldine Cacio e Pepe - Toasted Pepper, Cacio de Roma	22
Spicy Dungeness Crab - Squid Ink Spaghetti, Fresno Chili	34	Shrimp Scampi Linguine - Calabrian Chili, Lemon	28
Rigatoni alla Vodka - Roasted Tomatoes, Calabrian Chili	29	Maine Lobster Ravioli - Sweet Basil, Lobster Marsala	36

STEAK & CHOPS		ITALIAN CLASSICS		SEAFOOD	
Grilled Lamb Chops	65	Chicken Parmesan		Grilled Giant Prawns	48
Lemon, Spring Peas, Calabrian Oregano		Aged Parmigiano Reggiano, Fontina 35		Pesto Trapanese, Sicilian Olive Oil	
Center-Cut Filet Mignon*	65	Spaghetti & Meatball		Atlantic Swordfish	37
8 oz, All Natural Creekstone Beef		Pomodoro, Basil 28		Red Pepper Tapenade	
Grass Fed Bone-In Ribeye*	92	Eggplant Parmesan alla Billi		Mediterranean Branzino	54
20 oz, Open Prairie, KS		Seasoned Breadcrumbs, Mozzarella 31		Watercress, Lemon Condiment	
Gorgonzola-Cured Wagyu*	112	Black Truffle Chicken Vesuvio		Roasted Ora King Salmon*	49
12 oz, Beeman Ranch Harwood, TX		Charred Lemon, Crispy Potato 42		Green Olive, Roasted Tomato	
Prime Dry-Aged Bistecca Fiorentina*		SIDES		Maine Lobster Fra Diavolo	
Tuscany’s Famous Sliced Porterhouse		Spicy Broccolini - 14		Spicy Pomodoro,	
Serves Two to Four		Roasted Wild Mushrooms - 14		Calabrian Chili, Genovese Basil	
175		Crispy Brussels Sprouts - 14		63	
		Garlic-Whipped Potatoes - 14			
		Grilled Asparagus - 15			

*Thoroughly cooking foods of animal origin such as beef, pork, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked

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