

COLD ANTIPASTI	
Stracciatella Bruschetta	14
Roasted Heirloom Tomato, Housemade Ciabatta	
Steak Tartare*	25
Shaved Parmesan, Capers	
Grass-Fed Beef Carpaccio*	32
Vacche Rosse, Wild Arugula	
Bluefin Tuna Crudo*	24
Cucumber, Controne Pepper, Fennel	
Maine Lobster Caprese	48
Buffalo Mozzarella, Basil	
Imported Burrata Panzanella	25
Campari Tomatoes, Focaccia Croutons, Lambrusco Vinaigrette	

SALADS	
Shredded Brussels Sprouts	15
Avocado, Mama Lil Peppers	
RPM Caesar Salad	17
Parmesan Frico	
Giuliana’s Italian Salad	21
Salumi, Provolone, Pepperoncini, Ricotta Salata	

RPM

ITALIAN

BREAD SERVICE	
Rosemary & Sea Salt Focaccia - Whipped Lardo - 14	
Whipped Ricotta & Wild Blossom Honey - Focaccia - 15	
Truffled Garlic Bread - Circa 1963 - 14	

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 Zucca	14
Ricotta, Spicy Pomodoro	
Crispy Roman Artichokes	18
Caper Vinaigrette, Pecorino Romano	
Arancini	14
Smoked Scamorza, Pomodoro	
Prime Beef Meatballs	21
Roasted Garlic, Pomodoro, Shaved Parmesan	
Mediterranean Octopus	28
Chickpea Purée, Celery	

WOOD OVEN PIZZETTES	
Charred Pepperoni	15
Spicy Tomato	
Cremini Mushroom	14
Truffle-Fontina Fonduta	

HOUSEMADE PASTA

Mama DePandi’s Bucatini - Pomodoro, Genovese Basil	19	Short Rib Bolognese - Pappardelle, Rosemary	30
Carbonara* - Black Pepper Pancetta, Egg Yolk	22	Goat Cheese Cavatelli - Morel Mushroom, Spring Pea	26
Prosciutto Tortelloni - Rosemary, Parmesan Brodo	24	Mafaldine Cacio e Pepe - Toasted Pepper, Cacio de Roma	22
Spicy King Crab - Squid Ink Spaghetti, Fresno Chili	42	Corn & Black Truffle Agnolotti - Parmigiano Reggiano	32
Rigatoni alla Vodka - Imported Burrata, Calabrian Chili	28	Maine Lobster Ravioli - Sweet Basil, Lobster Marsala	36

STEAK & CHOPS	
Bone-In Veal Chop Parmesan*	84
Mozzarella di Bufala, Cappelletti Parmigiano	
Center-Cut Filet Mignon*	61
8 oz, All Natural Creekstone Beef	
Grass Fed Bone-In Ribeye*	92
20 oz, Open Prairie, KS	
Gorgonzola-Cured Wagyu*	112
12 oz, Beeman Ranch Harwood, TX	

Prime Dry-Aged Bistecca Fiorentina*
Tuscany’s Famous Sliced Porterhouse
Serves Two to Four
175

ITALIAN CLASSICS	
Chicken Parmesan	
Aged Parmigiano Reggiano, Fontina	
32	
Spaghetti & Meatball	
Pomodoro, Basil	
26	
Eggplant Parmesan alla Billi	
Seasoned Breadcrumbs, Mozzarella	
31	
Black Truffle Chicken Vesuvio	
Charred Lemon, Crispy Potato	
42	

SIDES	
Spicy Broccolini - 14	
Roasted Wild Mushrooms - 14	
Crispy Brussels Sprouts - 14	
Garlic-Whipped Potatoes - 14	
Roasted Asparagus Almond Mollica - 16	

SEAFOOD	
Grilled Giant Prawns	48
Pesto Trapanese, Sicilian Olive Oil	
Roasted Halibut	44
Salmoriglio, Local Asparagus	
Mediterranean Branzino	54
Local Tomato Salad, Olive, Farm Basil	
Roasted Ora King Salmon*	48
Zucchini Pesto, Roasted Summer Squash	

Maine Lobster Fra Diavolo
Spicy Pomodoro, Calabrian Chili, Genovese Basil
63

*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

R P M
I T A L I A N