

SMALL PLATES

2 Shrimp Tacos | 12
lime slaw, diced tomato, spicy aioli

Calamari | 15
banana peppers, shallots, garlic, olives

(GF) Brussels Sprouts | 12
served with spicy aioli

Garlic Flatbread | 10
sourdough, garlic, EVOO, mozzarella

(GF) Ahi Tuna | 15
wasabi & spicy aioli, crisp lime slaw

Fried Shrimp | 14
served with spicy aioli

Wings
buffalo, liquid gold, garlic parm

(GF) Bone-in | 15
Boneless | 12

(GF) Chorizo & Cannellini | 14
cannellini beans, broccoli-rabe

(GF) *Pan Seared Scallops | 17
corn, bacon, shallots

Pasta Chips | 10
served with marinara

Charcuterie | 22
assorted meats, cheeses, and accompaniments

PASTA*

gluten-free pasta 5 | grilled chicken 8 | crispy chicken 11 | burrata 4 | eggplant 5 | shrimp 8 | salmon 16

Creste de Gallo alla Vodka | 16
pecorino romano, stewed organic tomatoes, organic vodka

Pappardelle Alfredo | 16
butter, cream, pecorino romano

Fusilli Bolognese | 18
beef, pork

✓Radiatore Verde | 15
verde pesto and confit garlic breadcrumbs

Eggplant Parm | 18
eggplant, panko breading, marinara, and spaghetti

SANDWICHES

Served with french fries or soup

Caprese Ciabatta | 12
tomato, fresh mozzarella, basil, balsamic reduction
add grilled chicken 5

***All American Burger** | 16
lettuce, tomato, American cheese, onion, bacon, mayo, sourdough bun

Eggplant Parm | 16
eggplant, tomato sauce, fresh mozz, roasted peppers, pecorino romano

Chicken Cutlet | 18
mortadella, chicken, fresh mozz, lemon aioli, arugula

Ahi Tuna Ciabatta | 18
wasabi aioli, seared ahi tuna, tomato, lettuce

Roasted Pork | 16
sliced pork, broccoli-rabe, lemon aioli, fresh mozzarella

Salmon Burger | 14
cilantro lime slaw, spicy aioli

Please inform your server of any allergies.
(GF) Gluten free item. *Vegan friendly.
We only use free range chicken products.

* Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-borne illness.

GREENS

grilled chicken 8 | crispy chicken 11 | shrimp 8 salmon 16 | ahi tuna 16

(GF) Greek | 10

tomato, cucumber, peppers, olives, feta, red onion, fresh mint, EVOO, vinegar

(GF) Arugula | 13

arugula, pear, honey, toasted pumpkin seeds, gorgonzola, house vinaigrette

Caesar | 12

romaine, pan-fried croutons, caesar dressing
*fried egg | 2 anchovies | 2

(GF) RPC Cobb | 14

iceberg, bacon, avocado, hard boiled egg, red onion, cucumber, tomato, gorgonzola, blue cheese dressing

WOOD-FIRED PIZZA

gluten-free pizza 5

arugula 3 | burrata 4 | vegan cheese 4
mortadella 5 | salami 5 | prosciutto 7

Margherita Extra | 16

fior di latte, garlic, pecorino, olive oil, basil, san marzano tomato

Sweet & Sassy | 17

cup and char, fior di latte, chile infused honey, san marzano tomato

Eggplant Parm | 16

crispy eggplant, fiore di latte, basil, san marzano tomato

The Hog | 18

sausage, bacon, cup and char, san marzano tomato

South Side | 18

spinach, chorizo, potato, roasted peppers, garlic, pecorino, and fior di latte

Italian Stallion | 16

salami, banana peppers, tomatoes, roasted onions, garlic

Bianca | 16

garlic, ricotta, lemon zest, arugula

My Cousin Vinny | 20

crispy eggplant, roasted peppers, prosciutto, arugula, balsamic reduction

Teddy | 18

basil, EVOO, garlic, fiore di latte, sausage, white beans, broccoli-rabe

Buffalo Chicken | 16

gorgonzola cheese, buffalo sauce, crispy chicken

We believe in keeping with old traditions. Our pizza is prepared with a natural leavening sourdough that is highly fermented producing a very digestible pizza. We cook all pizzas in our wood-fired oven resulting in leopard spotting and char.

We have a designated gluten-free oven that is used only for gluten-free pizza.

SOUS CHEF
HECTOR JIMENEZ