

Featured
WINE PAIRINGS

WHITE

Verdicchio dei Castelli di Jesi Classico
Velonosi, '23
15

RED

Boca
Davide Carlone, '13
15

“ZERO PROOF”

Waitlist

Belvoir Sparkling Elderflower, Citrus
13

Seaside Spritz

Martini Floreale, Strawberry, Lemon, Cucumber Soda
13

Mixed Signals

Ginger, Wild Strawberry Tea, Lucano 'Amaro Zero',
Verjus, Lemon
13

DINNER MENU

Choose One From Each Course

Pizza Bianco

Black Truffle, Homemade Mozzarella

Beet Salad

Pistacchio Pesto, Goat Cheese, Local Cress

Tuna Carpaccio

Castelvetrano Olives, Tomato

Fried Mozzarella

Spicy Pomodoro, Basil

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Prawn Risotto

Saffron, Lobster, Stracciatella

Chantrelle Tagliatelle

Truffle Butter, La Tur Crema

Porcelet Arrosto

Milk-Fed Pork, Tuscan Kale, Spiced Apples

Chicken Saltimbocca

Prosciutto, Sage, Marsala Sauce

Wagyu & Chips

6oz Iwate Japanese Wagyu, Truffle Aioli
(add \$50)

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Pistacchio Gelato

Wild Italian Strawberry

Ricotta Cake

Orange Compote, Vanilla Cream

Sicilian Cannoli

Buffalo Ricotta, Chocolate Chips

55 PER PERSON

plus tax, gratuity not included



Washington, D.C.
RESTAURANT WEEK

As a way to offset rising costs, we have added a 3% surcharge to all checks. This charge is not a gratuity paid to staff and is not a payment for services rendered. You may request to have this taken off your check should you choose.

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