

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

LUNCH MENU

Choose One From Each Course

Tuna Bruschetta

Basil Aioli, Garlic Baguette

Beet Salad

Pistacchio Pesto, Goat Cheese, Local Cress

Kale & Spinach Salad

Parmesan, Heirloom Radish

Fried Mozzarella

Spicy Pomodoro, Basil

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Rigatoni Amatriciana

Guanciale, Pomodoro, Pecorino

Chanterelle Tagliatelle

Truffle Butter, La Tur Crema

Seafood Grigliata

Shrimp, Scallop, Tomato Salmoriglio

Chicken Parmigiana

Fontina, Aged Parmigiano

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Pistachio Gelato

Wild Italian Strawberry

Local Apple Sorbet

Honey-Oat Crumble

35 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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