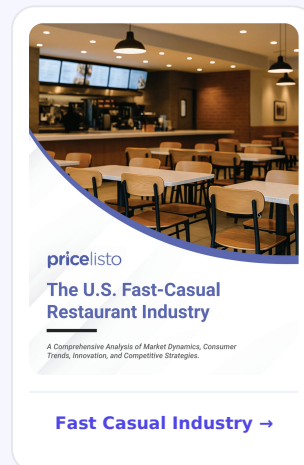




RPM Italian

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Most Ordered

ITEM	PRICE
Pappardelle Bolognese Papperdelle, Rosemary	\$28.00
Truffled Garlic Bread circa 1963	\$15.00
Chicken Parmesan Aged Parmigiano Reggiano	\$34.00
Spaghetti and Meatball Pomodoro, Basil	\$29.00
Prime Beef Meatballs Roasted Garlic, Parmesan	\$19.00
Mama DePandi's Bucatini Pomodoro, Basil	\$20.00
RPM Caesar Parmesan Frico	\$19.00
Mafaldine Cacio e Pepe oasted Pepper, Cacio de Roma	\$23.00
Shredded Brussel Sprouts Avocado, Mama Lil Peppers	\$15.00
Crispy Brussel Sprouts Lightly fried brussels sprouts tossed in balsamic vinegar and topped with pecorino.	\$15.00
Charred Pepperoni Spicy Tomato	\$15.00
Spicy Broccolini Gluten-free.	\$15.00
Shrimp Scampi Calabrian Chili, Tomato, Garlic	\$27.00

Cold Antipasti

ITEM	PRICE
Imported Burrata Fall Salad, Candied Apple, Walnut	\$25.00
Maryland Crab Bruschetta Fresno, Chives	\$25.00
Tuna Bruschetta Cucumber, Controne Pepper, Fennel	\$23.00
Wagyu Beef Carpaccio Truffle Aioli, Crispy Parmesan	\$25.00
Maine Lobster Caprese Buffalo Mozzarella, Basil	\$49.00

Hot Antipasti

ITEM	PRICE
Mediterranean Octopus Chickpeas, Celery	\$25.00

ITEM	PRICE
Crispy Roman Artichokes Caper Vinaigrette, Pecorino Romano	\$16.00
Fritto Misto Shrimp, Calamari, Aioli	\$24.00
Prime Beef Meatballs (Hot Antipasti) Roasted Garlic, Parmesan	\$19.00
Mozzarella en Carrozza Lightly breaded mozzarella cooked until crispy. Garnished with basil and served with a side of Pomodoro sauce	\$12.00

Salads

ITEM	PRICE
RPM Caesar (Salads) Parmesan Frico	\$19.00
Shredded Brussel Sprouts (Salads) Avocado, Mama Lil Peppers	\$15.00
Giuliana's Italian Salad Salumi, Provolone, Pepperoncini, Ricotta Salata	\$18.00

Bread

ITEM	PRICE
Truffled Garlic Bread (Bread) circa 1963	\$15.00
Whipped Ricotta and Honey Housemade Foccacia	\$16.00
Rosemary Foccacia Whipped Lardo	\$13.00
Devodier 30-Month Prosciutto di Parma Parmigiano Reggiano, Gnoccho Fritto, 12 Year Aged Balsamico Reggio Emilia	\$30.00

Pizzette

ITEM	PRICE
Cremini Pizzette Truffle, Fontina Fonduta	\$13.00
Charred Pepperoni (Pizzette) Spicy Tomato	\$15.00
Cheese Pizzette	\$9.00

Pasta

ITEM	PRICE
Pappardelle Bolognese (Pasta) Papperdelle, Rosemary	\$28.00
Mama DePandi's Bucatini (Pasta) Pomodoro, Basil	\$20.00
Mafaldine Cacio e Pepe (Pasta) oasted Pepper, Cacio de Roma	\$23.00

ITEM	PRICE
Maine Lobster Ravioli Sweet Lobster, Marsala	\$37.00
Spicy King Crab Squid Ink Spaghetti, Fresno	\$33.00
Carbonara Spaghetti, Pancetta, Egg Yolk	\$24.00
Side Spaghetti	\$13.00
Prosciutto Tortelloni Parmesan Brodo, Rosemary	\$20.00
Wild Mushroom Risotto Black Truffle, Parmesan	\$29.00
Black Truffle Tortelli Brown Butter, Honey Crisp Apple, Hazelnut	\$23.00

Steaks

ITEM	PRICE
Creekstone Filet Mignon 8oz, All Natural Creekstone Beef	\$60.00
Colorado Lamb Chop Roman Artichoke, Charred Lemon	\$85.00
Prime Dry-Aged Bistecca Fiorentina Tuscany's Sliced Porterhouse, Serves Two to Four	\$176.00
Gorgonzola-Cured Wagyu 18oz, Bone-In, Beeman Ranch, TX	\$99.00

Classics

ITEM	PRICE
Spaghetti and Meatball (Classics) Pomodoro, Basil	\$29.00
Eggplant Parmesan alla Billi Seasoned Breadcrumbs	\$32.00
Chicken Parmesan (Classics) Aged Parmigiano Reggiano	\$34.00
Lobster Fra Diavolo Calabrian Chili, Tomato	\$55.00

Seafood

ITEM	PRICE
Roasted Ora King Salmon Zucchini Pesto, Roasted Summer Squash	\$50.00
Atlantic Swordfish Red Pepper Tapenade	\$36.00
Mediterranean Branzino Local Tomato Salad, Olive, Farm Basil	\$46.00

ITEM	PRICE
Dover Sole Piccata Capers, Brown Butter	\$86.00
Sides	
Spicy Broccolilini (Sides) Gluten-free.	\$15.00
Garlic-Whipped Potatoes with Gorgonzola Russet potatoes cooked and whipped with garlic and cream. Garnished with gorgonzola cheese, chopped parsley and garlic o...	\$15.00
Roasted Wild Mushrooms Spigarello, almonds	\$15.00
Crispy Brussel Sprouts (Sides) Lightly fried brussels sprouts tossed in balsamic vinegar and topped with pecorino.	\$15.00
Heirloom Spinach	\$12.00
Desserts	
Tiramisu Tiramisu created with mascarpone cream and coffee crème brûlée	\$17.00
RPM Cheesecake Cherry Compote, Graham Cracker Crust	\$15.00
Bomboloni Italian Brioche Donuts, Nutella, Vanilla Sugar	\$16.00
Salted Caramel Meringata Salted Caramel and vanilla gelato layered over vanilla sponge cake. Topped with meringue, flambéed, and finished with w...	\$29.00
Toasted Pistachio Gelato Wild Italian Strawberries, Sicilian Pistachios	\$11.00
Martha M's Special Occasion Carrot Cake Five Layer Secret Recipe, Cream Cheese Frosting	\$15.00
Caramel Apple Semifreddo Honey Crisp Apple Butter, Apple Gelato	\$16.00