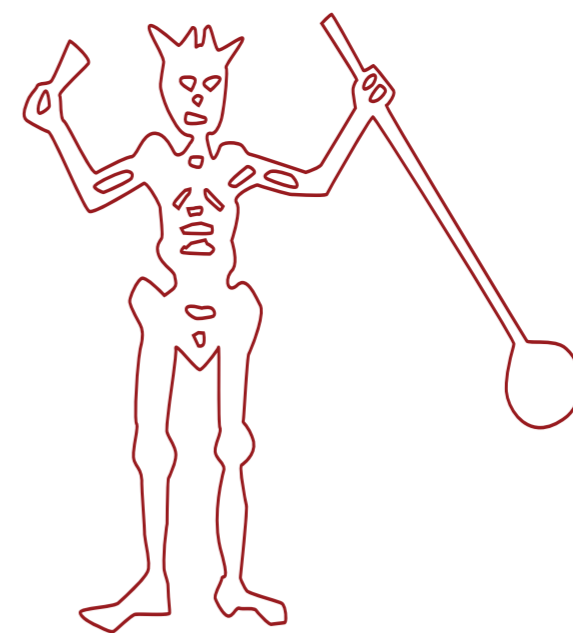


Robert's



SALUMI & THINGS

BREAD AND CULTURED BUTTER w/ cantabrian anchovies +8	9
MARINATED OLIVES	8
HOUSE MADE STRACCIATELLA our bread	16
AMERICAN PROSCIUTTO La Quercia, Norwalk, Iowa Lady Edison, Smithfield, North Carolina Lamb Prosciutto, Brooklyn, NY	16
CALIFORNIA CHEESE Mount Tam, Cow, Cowgirl Creamery Big Rock Blue, Cow, Central Coast Creamery Goat Cheddar, Goat, Central Coast Creamery	16
A COMBINATION OF PROSCIUTTO AND CHEESE	29
WAGYU BEEF CARPACCIO with shishito peppers, fiscalini cheddar, and beef garum	19

PASTA

SPACATELLI POMODORO sungold tomatoes & parmigiano reggiano	23
TAGLIATELLE WITH LITTLENECK CLAMS white wine, parsley, and garlic	23
LINGUINE WITH ANCHOVY parsley, garlic and chilli	21

ROSSO tomato with garlic, basil and oregano	16
FAMOUS ORIGINAL tomato with mozzarella, parmigiano, caciocavallo, oregano and chili	21
MARGHERITA tomato with basil and mozzarella	20
BEE STING tomato with soppressata, mozzarella, chili, honey and basil	22

CARDS ONLY

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens and you may be at risk of an allergic reaction. For more information please speak with a manager.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please allow 1 hour for preparation.

MARKET

GREEN LETTUCES pecorino fiore sardo with sea lettuce vinaigrette, market herbs and caper breadcrumbs	16
FANTASIA NECTARINES leche de tigre, serrano chili and cilantro blossom	13
SUGAR QUEEN MELON AND PROSCIUTTO with ajo blanco, macadamia nut, and espelette pepper	16
WARMED SUNGOLD TOMATOES served with raw cream and bee pollen	17
STRIPED BASS CRUDO with sea lettuce and smoked fish dashi	15

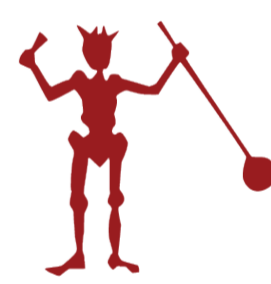
GRILL

GRILLED GRASSY BAR OYSTERS with yuzu kosho and seaweed butter	5/each
GRILLED BERKSHIRE PORK RIBS with white onion, black lime, and red flame grapes	32
STEAK FRITES dry aged Marin Sun Farms ribeye with sauce au poivre	38

DESSERT!!!



KEFIR HONEY PANNA COTTA
with nectarine, toasted buckwheat and
pumpkin seed oil
12



PIZZA

MAUI WOWEE tomato, mozzarella, speck, pineapple, calabrian chili, lime, cilantro	16	*22
LIL' STINKER tomato, mozzarella, parmigiano, pecorino, pepperoncini peppers, red onion, double garlic	21	21
RELIABLE RED BARCLAY tomato, pork sausage, guanciale, basil, toasted fennel seed, black pepper	20	22
NORMCORE sungold tomatoes, mozzarella, garlic, basil, sea salt	22	21

PIZZA TOPPINGS

\$1 Basil Capers Caciocavallo Honey Jalapeños Mozzarella Onions Parmigiano Pepperoncini Ricotta Tomato	\$2 Calabrian Chili Egg Mushroom	\$5 Anchovies Guanciale Market Greens Pork Sausage Prosciutto Soppressata Speck Stracciatella
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