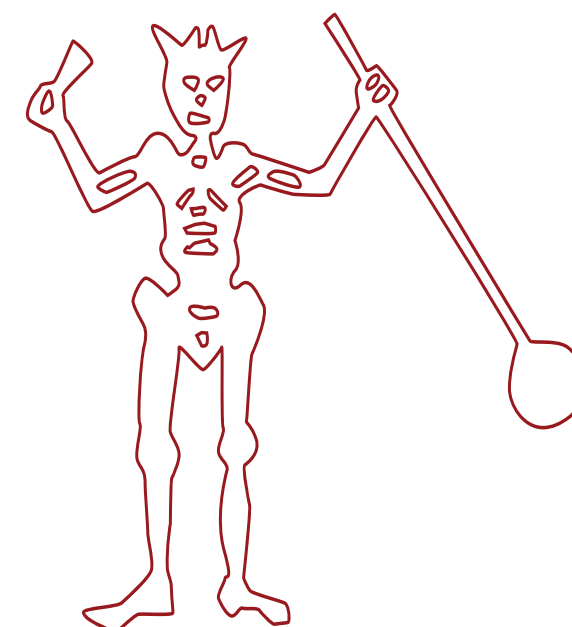


Robert's

4.24.21



SALUMI & THINGS

BREAD AND CULTURED BUTTER w/ cantabrian anchovies +8	8
MARINATED OLIVES	8
HOUSE MADE STRACCIATELLA our bread	15
FIRE AND ICE housemade stracciatella & 'nduja	14
AMERICAN PROSCIUTTO Duck Prosciutto, Angel's. Carlsbad, California Broadbent, Kuttawa, Kentucky Lady Edison, Smithfield, North Carolina	15
CALIFORNIA CHEESE Mount Tam, cow, Cowgirl Creamery Big Rock Blue, Cow, Central Coast Creamery Estero Gold, Valley Ford Cheese Co.	15
A COMBINATION OF PROSCIUTTO AND CHEESE	28
WAGYU BEEF CARPACCIO mustard greens with horseradish and Fiscalini cheddar	18

PASTA

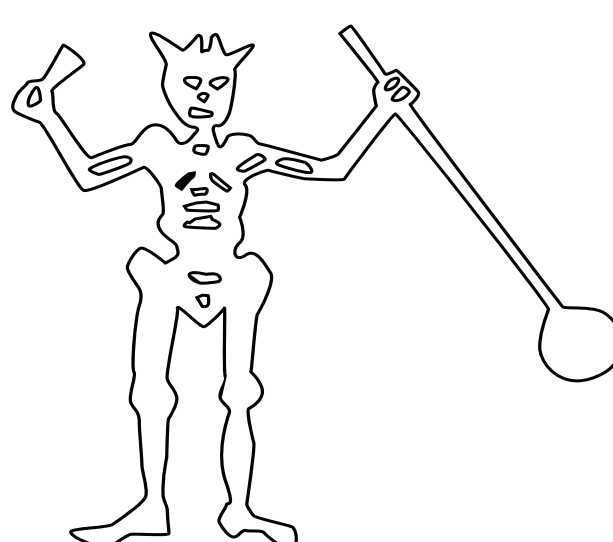
OXTAIL LASAGNA horseradish, parmigiano and celery leaf	27
DUCK LIVER SPACCATELLI orange zest, walnuts and parmigiano reggiano	20
LINGUINE WITH RED ROCK CRAB fennel with serano and breadrums	24

ROSSO tomato with garlic, basil and oregano	15
FAMOUS ORIGINAL tomato with mozzarella, parmigiano, caciocavallo, oregano and chili	20
MARGHERITA tomato with basil and mozzarella	19
BEE STING tomato with soppressata, mozzarella, chili, honey and basil	21

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



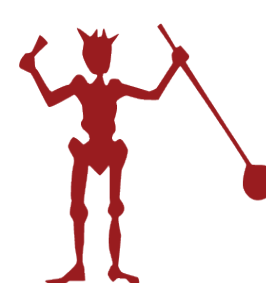
MARKET

SMASHED CUCUMBER SALAD fermented garlic with calabrian chili and sunflower seeds	15
GREEN LETTUCES pecorino fiore sardo with sea lettuce vinaigrette, market herbs and caper breadcrumbs	16
MEDLEY OF CALIFORNIA PEAS with whipped ricotta, pea tendrils, sesame and green garlic	16
DELTA ASPARAGUS with bottarga butter and arugula blossom	17
KANPACHI CRUDO with green juice, serrano and smoked avocado	18

GRILL

SMOKED BERKSHIRE PORK COLLAR "AU POIVRE" with watercress and horseradish	26
SANTA BARBARA SPOT PRAWNS with calabrian chili and lemon	38
DRY AGED WAGYU STRIPLOIN FOR 2 french fried potatoes with aioli and bitter greens salad	98

DESSERT!!!



Semolina cake with wood smoked
vanilla ice cream, basil and Contratto
9



PIZZA

SHORE LEAVES bloomsdale spinach, garlic, mozzarella, ricotta, lemon	19
RELIABLE RED BARCLAY tomato, pork sausage, guanciale, basil, toasted fennel seed, black pepper	21
URSULA'S PARADE mozzarella, parmigiano, littleneck clams, calabrian chilis, garlic, parsley, lemon	24
WHITE & GREENS mozzarella, parmigiano, mixed chicories, baby lettuces, lemon	20

PIZZA TOPPINGS

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