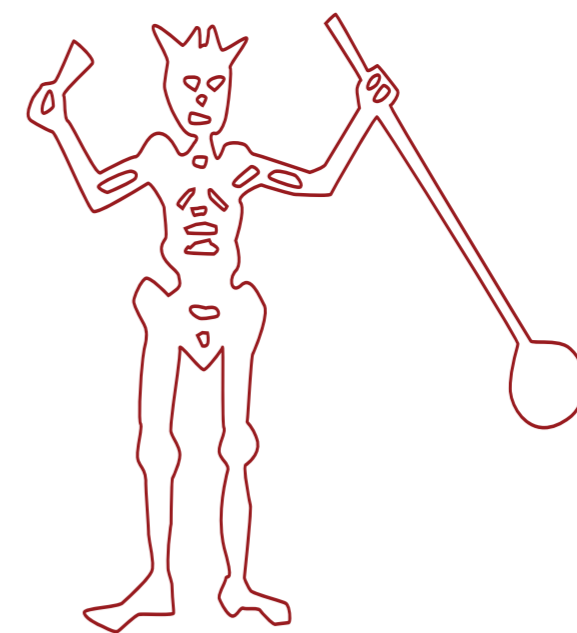


Roberta's



9.29.20

Dinner

SALUMI & THINGS

BREAD AND CULTURED BUTTER w/ cantabrian anchovies +8	8
MARINATED OLIVES	8
HOUSE MADE STRACCIATELLA our bread	15
HOT COPPA Roberta's, Culver City, California	16
PORK AND GOAT TERRINE with pickled peppers	9
AMERICAN PROSCIUTTO La Quercia, Norwalk, Iowa Benton's, Madisonville, Tennessee Lady Edison, Smithfield, North Carolina	15
CALIFORNIA CHEESE Mount Tam, cow, Cowgirl Creamery Lamb Chopper, sheep, Cypress Grove Creamery Point Reyes Bay Blue, cow, past, Farmstead Cheese Co.	15

PASTA

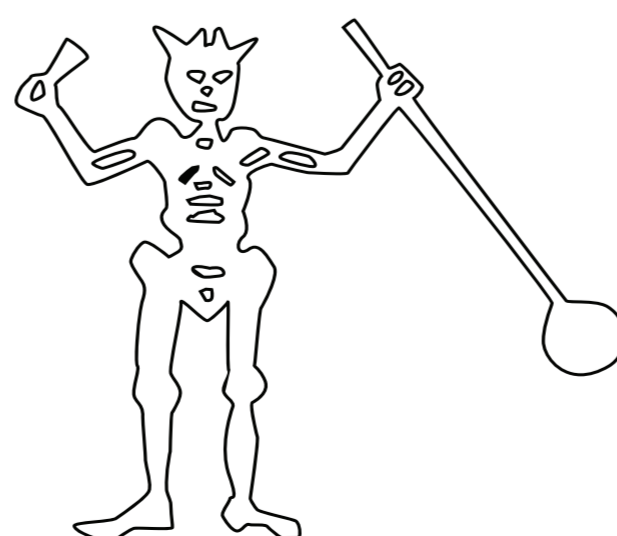
RIGATONI AMATRICIANA guanciale, pecorino, tomato and basil	18
GIGLI WITH ANCHOVY chili, garlic and breadcrumbs	20
BRAISED GOAT GARGANELLI chervil with pecorino romano and goat milk	27

ROSSO tomato with garlic, basil and oregano	15
MARGHERITA tomato with basil and mozzarella	19
FAMOUS ORIGINAL tomato with mozzarella, parmigiano, caciocavallo, oregano and chili	20
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.



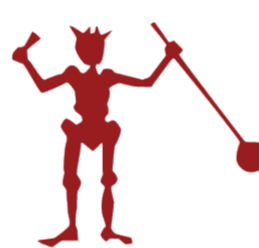
8810 Washington Blvd. Ste 104 Culver City, CA

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
SNOW WHITE NECTARINES leche de tigre with serrano chili and chive flower	16
GRILLED FIGS AND BEEF LARDO mezcal, anise hyssop and black pepper	16

SURF 'N TURF

YELLOWTAIL CRUDO habanada, black lime, chive blossom	18
DUROC PORK CHOP alliums, long beans and heirloom tomatoes	36
WAGYU COULOTTE STEAK french fried potatoes and Roberta's wedge salad	42



DESSERT!!!

Buttermilk Panna Cotta

cucumber granita with cashews and pineapple guava
14



PIZZA

WHITE & GREENS mozzarella, parmigiano, mixed chicories, baby lettuces, lemon	19
NORMCORE sungold tomatoes with mozzarella, garlic, basil and sea salt	20
MILLENNIUM FALCO tomato, parmigiano, pork sausage, red onion, basil, garlic, breadcrumb, chili	21
SPECKENWOLF mozzarella, speck, mushrooms, red onion, oregano, black pepper	22

PIZZA TOPPINGS

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