

OPEN 7 DAYS
A WEEK

Roberta's

ASK ABOUT
PRIVATE EVENTS &
CATERING

BRUNCH

ANTIPASTI

MARINATED OLIVES 10

STRACCIATELLA
& HOUSE BREAD 19

FIRE & ICE 21
'nduja, house made stracciatella
and house bread

HOUSE BREAD &
CULTURED BUTTER 12
add cantabrian anchovies +8



SALUMI AND CHEESE 35
honey, peppers, house bread

SALUMI 26
True Story Prosciutto
Poconos, PA
Lady Edison Prosciutto
Chapel Hill, NC
Smoking Goose Finocchiona
Chicago, IL

FIRST

WINTER CHICORY SALAD 21
black Arkansas apples, white balsamic
and pecorino di fossa

JAPANESE SWEET POTATOES 19
kefir with lovage, tarragon
and husk cherries

GREEN LETTUCES 19
sea lettuce, anchovy vinaigrette,
market herbs, pecorino fiore sardo
and caper breadcrumbs

WAGYU BEEF CARPACCIO 24
fuyu persimmon, piave vecchio
and grilled lemon

MEATBALLS 16
beef, pork with parmigiano reggiano,
basil, gremolata and black pepper

SECOND

CHEESEBURGER 23
American cheese and white onion on a potato roll
with house pickles, spread and crispy marble potatoes

BUTTERMILK PANCAKE 16
cultured butter and maple syrup

WAFFLE 16
house butter and maple syrup

STEAK AND EGGS 24
2 sunny eggs, crispy potatoes
and salsa verde



LINGUINE WITH MANILA CLAMS 28
bottarga, lemon, chive and chili

SPAGHETTINI CACIO E PEPE 22
pecorino romano and black pepper

BUCATINI AMATRICIANA 24
guanciale, chili, pecorino,
tomato and basil

RIGATONI CARBONARA 25
guanciale, pecorino romano, egg
and black pepper

PIZZA

MARGHERITA 24
tomato, mozzarella, basil
and extra virgin olive oil

BEE STING 28
tomato, mozzarella, soppressata,
basil, chili and honey

DOMINO EFFECT 26
tomato, parmigiano, mozzarella,
garlic, smoked sausage and
prosciutto breadcrumbs

THE DUJA VU 29
stracciatella, 'nduja, basil,
point Reyes blue cheese

MEET ME AT CHANTILLY 27
smoked mozzarella, red onions, confit
chanterelles, pecorino



GUANCIALE AND EGG 23
tomato, guanciale, mozzarella
and egg

SPRING OF DOOM 25
spigarello, ricotta, pork sausage,
chili and garlic

SHROOMSDAY DEVICE 28
mushrooms with taleggio, parmigiano,
pickled onions, cream, chive
and black pepper

PIZZA TOPPINGS

3 basil
garlic
jalapeños
onions

parmigiano
pecorino
pepperoncini

4 calabrian chili
olives
egg

mushrooms
ricotta
mozzarella

6 anchovies
beef pepperoni
guanciale

pork sausage
prosciutto
soppressata

DESSERT

TIRAMISU 16 SEASONAL ICE CREAM 10 BASQUE CHEESECAKE 14

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 allergens free. For more information please speak to 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. 20% automatic gratuity will be added to parties of 6 or more.



BEVERAGES

COCKTAILS

18

PACHANGA BOYS

mezcal, arugula, apple, honey, sea salt

BENEDICT CUCUMBERBATCH

habanero tequila, fresh cucumber juice, vanilla, mint

RATED R

vodka, elderflower, grapefruit, lime

BIKINI BOTTOM

rum, mint, lime, coconut, blood orange

BAMBOO LOUNGE

bourbon, benedictine, pineapple, raspberry almond, lemon

IT BEETS ME

gin, beet juice, lemon, honey, thyme

THEY WERE OUT OF ESPRESSO

vodka, coffee liqueur, cold brew, egg white foam

TOTAL RECALL

chilled tequila shot, leche de tigre, side beer

ROBERTA'S MICHELADA 12

house made mix, lime, chili rim

BARTENDER SPECIAL

20

HUSK YOUR MOUTH

mezcal, husk cherries, maple, lime, basil oil

PUCKER UP

peach liqueur, fresh passion fruit, michters rye, lemon spicy salt

VITALITY VOYAGER 20

BODY kale, apple, cucumber, gin
SOUL orange, ginger, tumeric, vodka
MIND watermelon, lime, basil, cayenne, rum

MOCKTAIL

BETTY'S ECSTASY 12

pineapple, ginger, lime with sparkles

DRAFT BEER

Skyduster, Italian Pilsner 10

Pizza Port, 'Shark Bite' Red Ale 10

Pure Project, 'Citrus' Blonde Ale 12

Highland Park 'Past Future' Hazy IPA 12

CANS & BOTTLES

June Shine 'Passion Orange Guava' Hard Kombucha 6.0% 12 oz 6

Tierra Madre Lager 4.5% 12 oz 6

Bit-burger Non-Alcoholic Lager 0.5% 12 oz 7

Three Weavers Seafarer 'Kolsch Ale' 4.8% 12 oz 7

Self Care Non-Alcoholic Freak Flag IPA 0.5% 16 oz 8

Self Care Non-Alcoholic 'Pilsner 0.5% 16 oz 8

Socal Vibes Co. 'Life's a Peach' Hard Cider 5.0% 16 oz 9

Pure Project 'West Coast IPA' 6.3% 16 oz 12

NON-ALCOHOLIC

Coke 4

Coke Zero 4

Mexican Coke 8

Sprite 4

Lemonade 6

Lyla's 'Red' Lemonade 6

Fentimen's Ginger Beer 6

Topo Chico 5

Iced Tea 5

Arnold Palmer 5

San Pellegrino Blood Orange 5

Mountain Valley Spring Water (1L) 10

Mountain Valley Sparkling Water (1L) 10

Cold Brew w/Cream of Coconut 7

FRESH SQUEEZED JUICES 9

orange-pineapple

grapefruit

WINES BY THE GLASS/BOTTLE

SPARKLING

Jumbo Times, 'Group Hug', Apples+Grapes Pét-Nat, Sonoma, California 202416/64

Conti di Buscareto, Brut Rose, Lacrima, Marche, Italy NV17/68

Francois-Xavier Barc, 'Aéobulles', Vouvray, Chenin Blanc, Loire Valley, France NV19/76

WHITE

Sheild, Sauvignon Blanc, Nelson, New Zealand, 202318/72

Les Visages, 'Vouvray', Chenin Blanc, Loire Valley, France 202319/76

ROSÉ

La Forcadiéré, 'Tavel', Cinsault/Syrah/Grenache Noir/Mourvedre, Rhone Valley, France 202319/76

ORANGE

Gilbert Chon & Fils, 'Tango', Sauvignon Gris/Chardonnay, Loire Valley, VDF 202219/76

Jumbo Times, 'The Gift', Pinot Blanc/Riesling/Muscat, Sonoma, California 202418/72

RED

Pago Ayles, 'Senda de Lenadores', Tempranillo, Aragon, Spain 201920/80

Domaine de Leyre-Loup, Gamay, Fleurie, France 202219/76

Jumbo Times, 'The Sauce', Pinot Noir/Pinot Gris, Sonoma, California 202417/62

Pier Paolo Grasso, 'Riva', Nebbiolo, Langhe, Italy 202119/76

Besoain, Pinot Noir, Cuncumèn, Leyda Valley 2023.....17/68