

OPEN 7 DAYS  
A WEEK

Roberta's

ASK ABOUT  
PRIVATE EVENTS &  
CATERING

## DINNER

### 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

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

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

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

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

GRILLED SUNCHOKES 22  
cashew cream with brown butter, dates  
and sunflower seed

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

CRISPY LOCAL SQUID 21  
squid ink vinaigrette with shallots  
and serrano

### SECOND

SPAGHETTINI CACIO E PEPE 22  
pecorino romano and black pepper

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



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

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

### THIRD

GRILLED HAMACHI COLLAR 34  
calabrian chillis and lime

AMERICAN WAGYU ZABUTON STEAK 39  
charcoal grilled with market greens  
and crispy potatoes

PEADS & BARNETT BABY BACK RIBS 24  
from the wood oven with fennel pollen and lemon

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

### PIZZA

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

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

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

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

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



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

INVOLTO 26  
giardiniera, mozzarella, basil,  
soppressata, parmigiano, oregano

### 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 2024 .....16/64

Conti di Buscareto, Brut Rose, Lacrima, Marche, Italy NV .....17/68

Francois-Xavier Barc, 'Aéobulles', Vouvray, Chenin Blanc, Loire Valley, France NV .....19/76

### WHITE

Sheild, Sauvignon Blanc, Nelson, New Zealand, 2023 .....18/72

Les Visages, 'Vouvray', Chenin Blanc, Loire Valley, France 2023 .....19/76

### ROSÉ

La Forcadiéré, 'Tavel', Cinsault/Syrah/Grenache Noir/Mourvedre, Rhone Valley, France 2023 .....19/76

### ORANGE

Gilbert Chon & Fils, 'Tango', Sauvignon Gris/Chardonnay, Loire Valley, VDF 2022 .....19/76

Jumbo times, 'Lake House', Pinot Blanc/Riesling/Chardonnay, Sonoma, California 2023 .....18/72

### RED

Pago Ayles, 'Senda de Lenadores', Tempranillo, Aragon, Spain 2019 .....20/80

Domaine de Leyre-Loup, Gamay, Fleurie, France 2022 .....19/76

Jumbo Times, 'The Sauce', Pinot Noir/Pinot Gris, Sonoma, California 2024 .....17/62

Pier Paolo Grasso, 'Riva', Nebbiolo, Langhe, Italy 2021 .....19/76

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