CULVER CITY
@ROBERTASPIZZA

Roberta's

OPEN 7 DAYS
LUNCH & DINNER

$30 MARGARITA + MARGHERITA
PIZZA ON THURSDAYS

DINNER

ANTIPASTI

MARINATED OLIVES *10*

FIRE & ICE *21*
stracciatella & 'nduja with house bread

STRACCIATELLA & HOUSE BREAD *19*
add cultured butter *4*
add Don Bocarte anchovies *8*

DUCK LIVER MOUSSE *15*
quince mostarda with house bread

SALUMI *26*
True Story Prosciutto Poconos, CA
Smoking Goose Finnochiona Chicago, IL
Broadbent Country Ham, Kuttawa Kentucky

FIRST

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

GRILLED SUNCHOKES *24*
cashew cream, Khawadry dates , sunflower seeds, sea lettuce and brown butter

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

WINTER CHICORY SALAD *23*
treviso, Asian pear, torpedo onions, toasted walnuts and romano with walnut vinaigrette

WAGYU BEEF CARPACCIO *24*
hayicha persimmon, roasted peppers, piave vecchio with grilled lemon

MEATBALLS *16*
beef, pork, parmigiano reggiano, gremolata and basil

ARANCINI *13*
pecorino, pomodoro and parsley

CRISPY SQUID *21*
ink vinaigrette, lime, serrano and shallot

WOOD ROASTED SWEET PEPPERS *16*
Jimmy Nardellos, fennel pollen and olive oil

KABOCHA SQUASH *24*
from the wood oven, agrodolce, seed mix, and scallions

SECOND

RIGATONI AMATRICIANA *24*
guanciale, pecorino romano, tomato and chili

OXTAIL LUMACHE *29*
braised oxtail, horseradish and celery leaf

SPAGHETTI CACIO E PEPE *22*
pecorino romano and black pepper

LINGUINE CARBONARA *26*
guanciale, pecorino romano and black pepper

THIRD

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

CHEESEBURGER *22*
with American cheese, white onion and crispy potatotes

TRUE STORY SPARE RIBS *24*
from the wood oven with fennel pollen and lemon

PIZZA

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

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

THE DUJA VU *29*
stracciatella, calabrian, Jimmy Nardellos, basil

OLD GODS *27*
lardo, robiola, treviso, red onion, gremolata breadcrumb

MAIIIIIIITAKE *25*
maitake mushroom, smoked mozzarella, parsley, ricotta

THE PECORINO STRIKES BACK *26*
fuyu persimmon, pecorino toscano, squash blossoms, black pepper

WAINGRO *28*
arrabbiata, mozzarella, parmigiano, caciocavallo, meatballs, basil

$3
basil
garlic
jalapeño
pepperoncini
red onions
parmigiano
pecorino

$4
calabrian chili
olives
mushroom
mozzarella
ricotta
egg

$6
anchovies
beef pepperoni
pork sausage
speck
prosciutto
guanciale
soppressata

DESSERT

SEASONAL ICE CREAM *8*

TIRAMISU *16*

BASQUE CHEESECAKE *14*

'ALWAYS FOR PLEASURE!"

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.