CULVER CITY
@ROBERTASPIZZA

Roberta's

OPEN 7 DAYS
LUNCH & DINNER

$30 MARGARITA + MARGHERITA
PIZZA ON THURSDAYS

LUNCH

ANTIPASTI

MARINATED OLIVES *10*

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

DUCK LIVER MOUSSE *15*
quince mostarda with house bread

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

SALUMI *26*
True Story Prosciutto Poconos, PA
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

WAGYU BEEF CARPACCIO *24*
asian pear, piave vecchio,
and radicchio

JAPANESE SWEET POTATOES *19*
kefir, chupon tomatillos, tarragon
and lovage

ARANCINI *13*
pecorino, pomodoro and parsley

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

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

SECOND

CACIO E PEPE *22*
pecorino romano and black pepper

LINGUINE CARBONARA *25*
guanciale, pecorino romano
and black pepper

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

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

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

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

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

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

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

$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

TIRAMISU *16*

SEASONAL ICE CREAM *8*

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.