

RPM

ITALIAN

CUISINE

RPM Italian's modern menu appeals to a wide variety of guests with dishes meant to be shared. Highlights include an array of hot and cold antipasti, artisan cheeses and hand-cut salumi from 'Nduja Artisans, wood-oven pizettes and raw crudo. The core of the menu focuses on over a dozen fresh pastas made in-house daily. A wide selection of steaks and chops, simply grilled fish and Italian classics complete the dinner menu, while traditional and modern Italian desserts like seasonal gelato al minuto churned to order with local Kilgus Farmstead milk round out the dining experience.

BEVERAGE

An extensive wine list of more than 500 Italian and American vintners has been expertly curated by Richard Hanauer, RPM's Wine Director and *Food & Wine* magazine's Sommelier of the Year 2015. The award-winning program has also garnered "Best of" Awards of Excellence from *Wine Spectator* magazine and the highest marks from *The World of Fine Wine* magazine. The cocktail program at RPM Italian blends a classic style of bartending with modern techniques.

EXPERIENCE

The location in Chicago's River North neighborhood marked the first collaboration between siblings R.J., Jerrod and Molly Melman, acclaimed chef Doug Psaltis, and celebrity couple Bill & Giuliana Rancic. Designed by Lettuce Entertain You, the chic space is set in tones of black, white, and gray, boasting rich woods and leathers, making it the perfect spot to enjoy a date night, after-work drinks at the bar or an evening on the town. With the success of RPM Italian in Chicago, the team opened a second location in the Mt. Vernon neighborhood of Washington, D.C.

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