

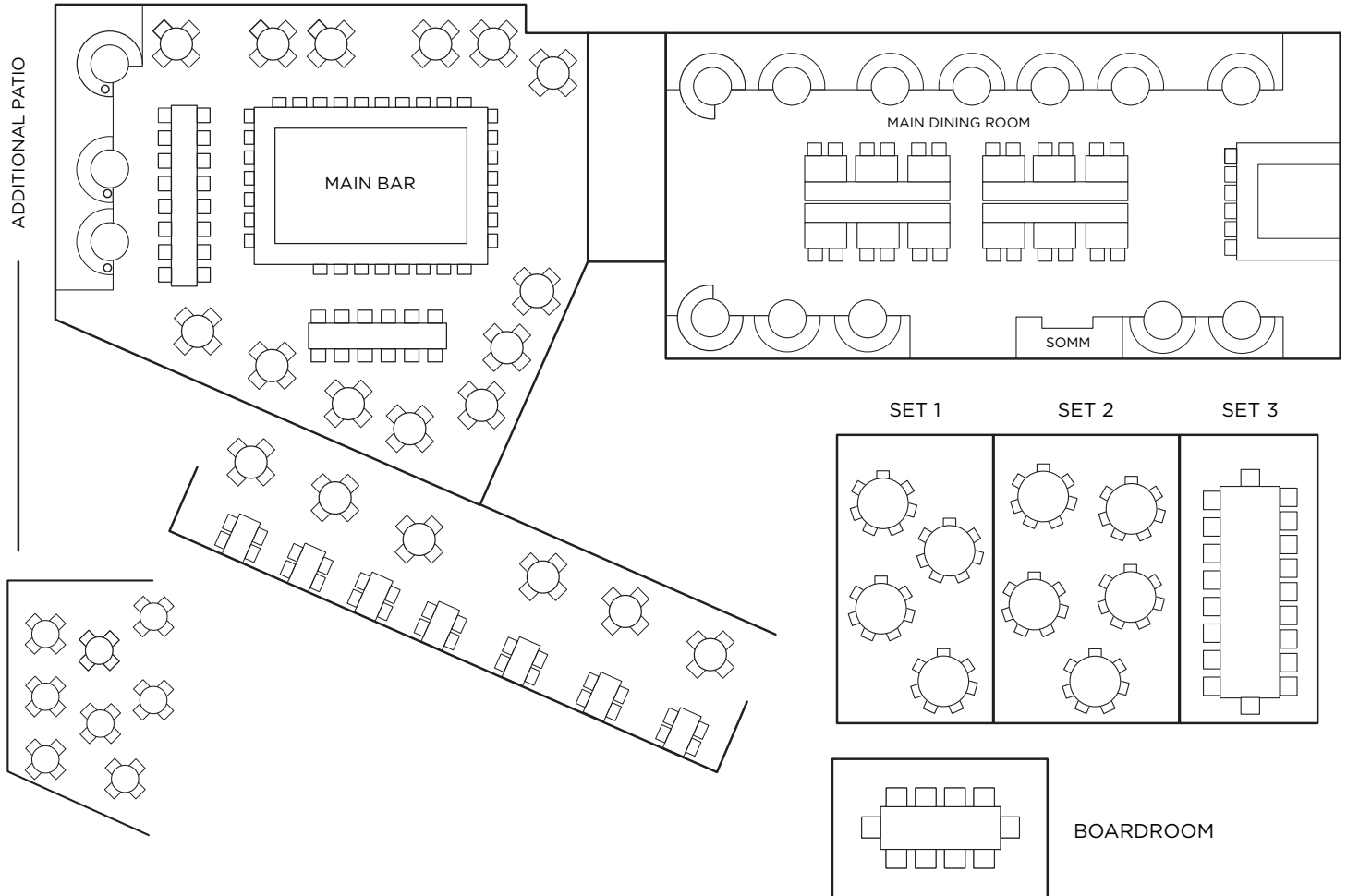


WASHINGTON D.C.
PARTIES & SPECIAL EVENTS

RPMITALIANDCPARTIES@LETTUCE.COM



THE RESTAURANT



CAPACITIES

	SEATED	RECEPTION
Main Dining Room & Bar	240	500
Main Bar	-	150
Bar Tables	14-18	-
Boardroom	12	-
Set 1	28	28
Set 2	35	35
Set 3	20	20
Set 1 & 2	63	63
Set 2 & 3	55	55
Set 1, 2 & 3	84	84

AT YOUR REQUEST

SEASONAL TRUFFLES

Based on Availability - Market Price

ITALIAN CHEESE & SALUMI

Add \$25 Per Person

FROM OUR COLD BAR

Chilled West Coast Oysters - 5 each • Cocktail Shrimp - add 30 per half dozen

Chilled Lobster Cocktail - add 25 pp

RPM Grand Seafood Platter - Includes a selection of all of the above - add 79 pp



4 COURSE PLATED MENU

STARTERS

Choose 3 for the table to share

ANTIPASTI

Whipped Ricotta & Honey • Truffled Garlic Bread • Prime Beef Meatballs • Artisanal Burrata
Charred Pepperoni Pizzette • Cremini Mushroom Pizzette • Big Eye Tuna • Maryland Crab Bruschetta
Fritto Misto • Mediterranean Octopus (add 7 pp) • Pizza Bianco (add 3 pp) • San Daniele Prosciutto

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • RPM Caesar Salad

HOUSEMADE PASTA

Choose 3 for the table to share

Mama DePandi's Pomodoro • Carbonara • Strozzapreti Bolognese • Pesto Rigatoni • Prosciutto Tortelloni
Chicken Tortelli • Seasonal Pasta • Mushroom Risotto • Rigatoni Amatriciana • Rigatoni alla Vodka (add 3pp)
Strozzapreti Cacio e Pepe • Spicy Dungeness Crab (add 4 pp) • Maine Lobster Ravioli (add 5 pp)

ENTREES

Choose 3 to be individually plated

Eggplant Parmesan • Picatta Moderno • Chicken Parmesan
Grilled Atlantic Swordfish • Grilled Giant Prawns (add 7 pp) • Roasted Salmon (add 10 pp)
Braised Short Rib (add 10 pp) • Seasonal Seafood (add 10 pp) • Pork Arrosti (add 11 pp)
Center-Cut Filet Mignon (add 17 pp) • Lobster Fra Diavolo (add 17 pp)
Painted Hills Ribeye (add 29 pp) • Gorgonzola-Cured Wagyu Strip (add 58 pp)

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Roasted Mushrooms • Seasonal Side

DESSERT

Choose 2 for the table to share

Bill's Chocolate Budino • Vanilla Cannoli • RPM Cheesecake • Tiramisu
Martha M's Special Occasion Carrot Cake (add 4 pp)

\$105 Per Person

Available for groups of 70 or fewer • Prices do not include sales tax or gratuity

4 COURSE SHARING MENU

STARTERS

Choose 3 for the table to share

ANTIPASTI

Whipped Ricotta & Honey • Truffled Garlic Bread • Prime Beef Meatballs • Artisanal Burrata
Charred Pepperoni Pizzette • Cremini Mushroom Pizzette • Big Eye Tuna • Maryland Crab Bruschetta
Fritto Misto • Mediterranean Octopus (add 7 pp) • Pizza Bianco (add 7 pp) • San Daniele Prosciutto

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • RPM Caesar Salad

HOUSEMADE PASTA

Choose 3 for the table to share

Mama DePandi's Pomodoro • Carbonara • Strozzapreti Bolognese • Pesto Rigatoni • Prosciutto Tortelloni
Chicken Tortelli • Seasonal Pasta • Mushroom Risotto • Strozzapreti Cacio e Pepe • Rigatoni alla Vodka (add 3pp)
Rigatoni Amatriciana • Spicy Dungeness Crab (add 4 pp) • Maine Lobster Ravioli (add 5 pp)

ENTREES

Choose 3 to be shared at the table

Eggplant Parmesan • Picatta Moderno • Chicken Parmesan • Grilled Atlantic Swordfish
Grilled Giant Prawns (add 7 pp) • Seasonal Seafood (add 10 pp) • Braised Short Rib (add 10 pp)
Roasted Salmon (add 10 pp) • Pork Arrosti (add 11 pp) • Lobster Fra Diavolo (add 12 pp)
Center-Cut Filet Mignon (add 17 pp) • Painted Hills Ribeye (add 29 pp)
Bistecca Fiorentina (add 40 pp) • Gorgonzola-Cured Wagyu Strip (add 40 pp)

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Roasted Mushrooms • Seasonal Side

DESSERT

Choose 2 for the table to share

Bill's Chocolate Budino • Vanilla Cannoli • RPM Cheesecake • Tiramisu
Martha M's Special Occasion Carrot Cake (add 4 pp)

\$95 Per Person

Prices do not include sales tax or gratuity

3 COURSE SHARING MENU

STARTERS

Choose 3 for the table to share

ANTIPASTI

Whipped Ricotta & Honey • Truffled Garlic Bread • Prime Beef Meatballs • Artisanal Burrata
Charred Pepperoni Pizzette • Cremini Mushroom Pizzette • Big Eye Tuna • Maryland Crab Bruschetta
Fritto Misto • Mediterranean Octopus (add 7 pp) • Pizza Bianco (add 7 pp) • San Daniele Prosciutto

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • RPM Caesar Salad

MAIN COURSE

Choose 3 for the table to share

HOUSEMADE PASTA

Mama DePandi's Pomodoro • Strozzapreti Bolognese • Mushroom Risotto • Prosciutto Tortelloni
Chicken Tortelli • Carbonara • Pesto Rigatoni • Strozzapreti Cacio e Pepe
Rigatoni Amatriciana • Spicy Dungeness Crab (add 4 pp) • Rigatoni alla Vodka (add 3pp)
Maine Lobster Ravioli (add 5 pp)

ENTREES

Eggplant Parmesan • Picatta Moderno • Chicken Parmesan • Grilled Atlantic Swordfish
Grilled Giant Prawns (add 7 pp) • Seasonal Seafood (add 10 pp) • Braised Short Rib (add 10 pp)
Roasted Salmon (add 10 pp) • Pork Arrosti (add 11 pp) • Lobster Fra Diavolo (add 12 pp)
Center-Cut Filet Mignon (add 17 pp) • Painted Hills Ribeye (add 29 pp)
Bistecca Fiorentina (add 40 pp) • Gorgonzola-Cured Wagyu Strip (add 40 pp)

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Roasted Mushrooms • Seasonal Side

DESSERT

Choose 2 for the table to share

Bill's Chocolate Budino • Vanilla Cannoli • RPM Cheesecake • Tiramisu
Martha M's Special Occasion Carrot Cake (add 4 pp)

\$80 Per Person

Prices do not include sales tax or gratuity



Boardroom Exterior



Bar Tables



Set 1, 2, and 3

WINE & LIQUOR PACKAGES

Priced per person, non-inclusive of sales tax or gratuity
Minimum 2 hours for each bar package

RESERVE

26 per guest per hour

Wheatley Vodka • Bombay Dry Gin • Corazón Blanco Tequila • Planteray 3 Star Rum
Buffalo Trace Bourbon • Sazerac Rye

Peroni

Prosecco, Giuliana, Extra Dry, NV

Pinot Grigio, Artiglio Bianco, Friuli • Sauvignon, Cantina La Vis Trevenezie
Rosato di Toscana, Il Poggione, "Brancato" • Montepulciano d'Abruzzo, Colimoro
Pinot Noir, Three Kings, Santa Barbara County

PREMIER

32 per guest per hour

Tito's Vodka • Ketel One Vodka • Patron Silver Tequila • Bombay Sapphire Gin
Angel's Envy Bourbon • Bulleit Rye • Johnnie Walker Black Blended Scotch
Hennessy V.S. Cognac • Bacardi Ocho Rum

Peroni • Devil's Backbone Vienna Lager

Prosecco, Giuliana, Extra Dry • Rosato di Toscana, Il Poggione, "Brancato"
Chardonnay, Cèpe d'Été, Edna Valley • Sauvignon, Cantina La Vis Trevenezie
Cabernet Sauvignon, 52W, Paso Robles • Chianti Classico, Castello di Bossi

MARQUEE

39 per guest per hour

Grey Goose Vodka • Belvedere Vodka • Blanton's Single Barrel Bourbon
Eagle Rare 10 Year Bourbon • Glenlivet 12 Year Single Malt Scotch • Casamigos Blanco Tequila
Casamigos Reposado Tequila • Hendrick's Gin • D'Usse Cognac
El Dorado 12 Year Rum • Bulleit Rye

Peroni • Devil's Backbone Vienna Lager • DC Brau IPA

Champagne, Nominé-Renard, "Cuvée Bob", Brut • Chardonnay, Cèpe d'Été, Edna Valley
Sauvignon Blanc, Sinegal, Sonoma County • Cabernet Sauvignon, My Favorite Neighbor, Paso Robles
"Super Tuscan", Le Macchiole, "Bolgheri Rosso", Bolgheri