

# ANTIPASTI

## PIATTINI

|                                                                                                                         |                  |               |
|-------------------------------------------------------------------------------------------------------------------------|------------------|---------------|
| <b>rosemary-sea salt focaccia</b>                                                                                       | <b>6</b>         |               |
| <b>prosciutto crudo e mozzarella di bufala</b> (served with focaccia)                                                   | <b>28</b>        |               |
| <b>salumi e formaggi</b> with focaccia (serves 2-3)                                                                     | <b>32</b>        |               |
| prosciutto crudo di san daniele, speck, salame piccante, lonzino, parmigiano reggiano, sottocenere, ubriacone, taleggio |                  |               |
| <b>prosciutto e melone</b>                                                                                              | <b>16</b>        |               |
| 20 mo prosciutto crudo di san daniele, cantaloupe, lemon                                                                |                  |               |
| <b>caprese alla loredana</b>                                                                                            | <b>17</b>        |               |
| heirloom tomato, mozzarella di bufala, basil, oregano, evoo                                                             |                  |               |
| <b>carpaccio di tonno*</b> (limited availability)                                                                       | <b>22</b>        |               |
| #1 ahi tuna crudo, salsa verde, crispy caper, pistacchio, pickled cherry tomato, evoo                                   |                  |               |
| <b>hamachi RMI → ATL*</b> (limited availability)                                                                        | <b>25</b>        |               |
| yellow-tail, kiwi, peach, blood orange, calabrian chili vinaigrette                                                     |                  |               |
| <b>salmone affumicato</b>                                                                                               | <b>18</b>        |               |
| smoked scottish salmon, arugula, robiola fresca, pane carasau                                                           |                  |               |
| <b>fritto misto di mare</b>                                                                                             | <b>22</b>        |               |
| calamari, shrimp, onion, lemon                                                                                          |                  |               |
| <b>cozze pepate</b>                                                                                                     | <b>19</b>        |               |
| mussels, calabrian peperoncino, white wine, crispy focaccia                                                             |                  |               |
| <b>polpo alla valentino</b>                                                                                             | <b>24</b>        |               |
| grilled octopus, garlic potatoes, taggiasca olive, evoo                                                                 |                  |               |
| <b>polpettine</b>                                                                                                       | <b>17</b>        |               |
| wagyu beef & pork meatballs, sugo di pomodoro, potato purée, parmigiano                                                 |                  |               |
| <b>spiedini</b> skewers served with salsa verde & charred lemon (choose one)                                            | <b>19</b>        |               |
| <b>gamberi*</b>                                                                                                         | <b>branzino*</b> | <b>manzo*</b> |

the yeppa philosophy takes its roots from rimini in the region of emilia romagna where culinary traditions, conviviality, and the joy of living come together to create a unique hospitality experience

<sup>N</sup> - nut allergy  
If you have allergies please alert us as not all ingredients are listed

# PRIMI

## PASTA

|                                                                                      |           |
|--------------------------------------------------------------------------------------|-----------|
| <b>ravioli verdi burro e salvia</b>                                                  | <b>26</b> |
| grana, pecorino, pine nut filling, sage, butter, parmigiano <sup>N</sup>             |           |
| <b>gnocchi con sugo di margherita</b>                                                | <b>23</b> |
| ricotta gnocchi, tomato, parmigiano                                                  |           |
| <b>rigatoni al pesto</b>                                                             | <b>22</b> |
| basil pesto, potato, green bean, pecorino, pine nut <sup>N</sup>                     |           |
| <b>linguine alle vongole</b>                                                         | <b>26</b> |
| shell-less clams, cherry tomato, chili flake, white wine                             |           |
| <b>amatriciana di mare</b>                                                           | <b>27</b> |
| linguine, polpo. smoked pancetta, mussels, pomodoro                                  |           |
| <b>tagliolini al limone</b>                                                          | <b>23</b> |
| white wine and lemon beurre monté, lemon zest, shaved asparagus, parmigiano reggiano |           |
| <b>lasagna</b>                                                                       | <b>24</b> |
| wagyu beef and pork ragù, bechamel, parmigiano                                       |           |
| <b>strozzapreti con ragù di salsiccia</b>                                            | <b>28</b> |
| italian sausage, cherry tomato, chili flake, stracciatella                           |           |
| <b>cacio e pepe</b>                                                                  | <b>22</b> |
| chitarra, pecorino, pepper                                                           |           |
| <b>tortellini con crema di parmigiano</b>                                            | <b>27</b> |
| pork and ricotta filling, italian sausage, crema di parmigiano <sup>N</sup>          |           |
| <b>tagliatelle alla bolognese “di zaghini”</b>                                       | <b>27</b> |
| wagyu beef and pork ragù, parmigiano                                                 |           |
| <b>our fresh pasta is hand-made</b>                                                  |           |
| substitute “caponi” gluten-free pasta, please allow extra time for cooking           |           |

## FOCACCERIA

|                                                                                    |              |
|------------------------------------------------------------------------------------|--------------|
| <b>margherita</b>                                                                  | <b>12/24</b> |
| pomodoro, mozzarella fior di latte, basil                                          |              |
| <b>salame piccante</b>                                                             | <b>14/28</b> |
| salame piccante, pomodoro, mozzarella fior di latte, chili oil                     |              |
| <b>prosciutto cotto e funghi</b>                                                   | <b>14/28</b> |
| roasted prosciutto, mushroom, pomodoro, mozzarella fior di latte                   |              |
| <b>prosciutto crudo</b>                                                            | <b>14/28</b> |
| prosciutto di san daniele, parmigiano, pomodoro, arugula, mozzarella fior di latte |              |

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of fooborne illness, especially if you have certain medical conditions.

# SECONDI

## CARNE E PESCE

|                                                                              |           |
|------------------------------------------------------------------------------|-----------|
| <b>cotoletta alla bolognese</b>                                              | <b>30</b> |
| crispy chicken breast, crispy prosciutto, toma, arugula & artichoke salad    |           |
| <b>branzino*</b>                                                             | <b>34</b> |
| grilled branzino, fennel salad, taggiasca olive, sautéed green beans         |           |
| <b>tagliata di manzo*</b>                                                    | <b>36</b> |
| porcini, saba, garlic & rosemary marinated steak, roasted potatoes, sea salt |           |

## VERDURE

|                                                        |           |
|--------------------------------------------------------|-----------|
| <b>patate al forno</b>                                 | <b>9</b>  |
| roasted potatoes, rosemary-sea salt, evoo              |           |
| <b>fagiolini</b>                                       | <b>9</b>  |
| sautéed green beans, shallots, garlic, lemon           |           |
| <b>broccolini</b>                                      | <b>10</b> |
| charred broccolini, garlic, parmigiano, chili oil      |           |
| <b>cavolfiore</b>                                      | <b>9</b>  |
| roasted cauliflower, smoked paprika, chili flake, evoo |           |
| <b>warm seasonal greens</b>                            | <b>9</b>  |
| sautéed kale, garlic, chili flake, lemon, evoo         |           |

## INSALATA

|                                                              |           |
|--------------------------------------------------------------|-----------|
| <b>campo</b>                                                 | <b>13</b> |
| greens, tomato, carrot, onion, riesling vinaigrette          |           |
| <b>carciofo, pecorino, e lonzino</b>                         | <b>18</b> |
| artichoke heart, lonzino, pecorino, micro green, lemon       |           |
| <b>insalata cacio e pepe</b>                                 | <b>14</b> |
| little lettuce, lemon-garlic pecorino dressing, black pepper |           |
| <b>finocchio</b>                                             | <b>13</b> |
| fennel, orange supreme, taggiasca olives, citrus vinaigrette |           |
| <b>radicchio</b>                                             | <b>13</b> |
| radicchio, raisin, pine nut, honey vinaigrette <sup>N</sup>  |           |
| <b>pomodoro al pomodoro</b>                                  | <b>13</b> |
| tomato, cucumber, tomato vinaigrette                         |           |
| <b>add mozzarella di bufala +9</b>                           |           |

22% gratuity added for parties of 5 or more  
we are a cashless restaurant