

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

## FOCACceria

|                                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------|-----------|
| <b>margherita</b><br>pomodoro, mozzarella fior di latte, basil                                                | <b>22</b> |
| <b>salame piccante</b><br>salame piccante, pomodoro, mozzarella fior di latte, chili oil                      | <b>24</b> |
| <b>prosciutto cotto e funghi</b><br>roasted prosciutto, mushroom, pomodoro, mozzarella fior di latte          | <b>24</b> |
| <b>prosciutto crudo</b><br>prosciutto di san daniele, parmigiano, pomodoro, arugula, mozzarella fior di latte | <b>24</b> |

<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><br>grana, pecorino, pine nut filling, sage, butter, parmigiano <sup>N</sup>          | <b>26</b> |
| <b>gnocchi con sugo di margherita</b><br>ricotta gnocchi, tomato, parmigiano                                             | <b>24</b> |
| <b>rigatoni al pesto</b><br>basil pesto, potato, green bean, pecorino, pine nut <sup>N</sup>                             | <b>23</b> |
| <b>linguine alle vongole</b><br>shell-less clams, cherry tomato, chili flake, white wine                                 | <b>27</b> |
| <b>amatriciana di mare</b><br>linguine, polpo, smoked pancetta, mussels, pomodoro                                        | <b>29</b> |
| <b>tagliolini al limone</b><br>white wine and lemon beurre monté, lemon zest, shaved asparagus, parmigiano reggiano      | <b>23</b> |
| <b>lasagna</b><br>wagyu beef and pork ragù, bechamel, parmigiano                                                         | <b>26</b> |
| <b>strozzapreti con ragù di salsiccia</b><br>italian sausage, cherry tomato, chili flake, stracciatella                  | <b>28</b> |
| <b>cacio e pepe</b><br>chitarra, pecorino, pepper                                                                        | <b>23</b> |
| <b>tortellini con crema di parmigiano</b><br>pork and ricotta filling, italian sausage, crema di parmigiano <sup>N</sup> | <b>28</b> |
| <b>tagliatelle alla bolognese “di zaghini”</b><br>wagyu beef and pork ragù, parmigiano                                   | <b>28</b> |
| <b>our fresh pasta is hand-made</b><br>substitute “caponi” gluten-free pasta, please allow extra time for cooking        |           |

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

\*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><br>crispy chicken breast, crispy prosciutto, toma, arugula & artichoke salad | <b>30</b> |
| <b>branzino*</b><br>grilled branzino, fennel salad, taggiasca olive, sautéed green beans                     | <b>36</b> |
| <b>tagliata di manzo*</b><br>porcini, saba, garlic & rosemary marinated steak, roasted potatoes, sea salt    | <b>39</b> |

## VERDURE

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

## INSALATA

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

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