

ANTIPASTI

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

INSALATA

campo	13
greens, tomato, carrot, onion, riesling vinaigrette	
carciofo, pecorino, e lonzino	18
artichoke heart, lonzino, pecorino, micro green, lemon	
insalata cacio e pepe	14
little lettuce, lemon-garlic pecorino dressing, sarawak pepper	
pomodoro al pomodoro	13
tomato, cucumber, tomato vinaigrette	
add mozzarella di bufala +9	

FOCACceria

margherita	22
pomodoro, mozzarella fior di latte, basil	
salame piccante	24
salame piccante, pomodoro, mozzarella fior di latte, chili oil	
prosciutto crudo	24
prosciutto di san daniele, parmigiano, pomodoro, arugula, mozzarella fior di latte	
prosciutto cotto e funghi	24
roasted prosciutto, mushroom, pomodoro, mozzarella fior di latte	

^N - nut allergy — If you have allergies please alert us as not all ingredients are listed

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

PASTA

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

VERDURE

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

SECONDI

cotoletta alla bolognese	30
crispy chicken breast, crispy prosciutto, toma, arugula & artichoke salad	
branzino* 🐟	36
grilled branzino, fennel salad, taggiasca olive, sautéed green beans	
tagliata di manzo*	39
porcini, saba, garlic & rosemary marinated steak, roasted potatoes, sea salt	

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

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

SEASONAL MENU

LIMITED AVAILABILITY

ANTIPASTI	
burrata e beet	18
burrata, herb roasted beet (barbebietole), arugula, pure balsamic, evoo	
scortichino	19
pan-seared ny strip carpaccio, balsamic, arugula, lemon, parmigiano	
insalata giardinera	15
local greens, house-pickled giardiniera, brodo poached cornish hen, mustard vinaigrette	
IN BRODO slow simmered italian chicken broth	
tortellini	25
pork and ricotta filling, brodo, parmigiano reggiano, sarawak pepper	
dado’s tagliolini	23
thin tagliolini, brodo, garlic, pomodorini, parmigiano reggiano, sarawak pepper	
PASTA	
tagliatelle ai funghi	26
hen of the woods mushroom, porcini stock, white wine, lemon zest, grana	
sacchetti di zucca	28
butternut squash and marscapone filled pasta, sausage, white wine, butter, parmigiano	
SECONDI	
ossobuco	32
braised veal shank stewed in sugo di pomodoro & peas, nutmeg, parmigiano purée	
baccala* 🐟	32
cod simmered with sugo di pomodoro, potato, cipollini onion. parsley, lemon	
VERDURE	
purée di patate	9
potato puree, butter, nutmeg, parmigiano reggiano	
“per la rina”	9
brodo poached potatoes and carrots, parmigiano, sarwak pepper, evoo	

DOPO CENA

“che palle”	6
four tiramisù truffles, crema di marscarpone, cacao	