

ANTIPASTI

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

INSALATA

campo greens, tomato, carrot, onion, riesling vinaigrette	13
insalata cacio e pepe little lettuce, lemon-garlic pecorino dressing, sarawak pepper	14
pomodoro al pomodoro tomato, cucumber, tomato vinaigrette	13
caprese alla loredana heirloom tomato, mozzarella di bufala, basil, oregano, evoo	17

PASTA *our fresh pasta is hand-made*

ravioli verdi burro e salvia grana, pecorino, ricotta filling, sage, butter, pine nut, parmigiano ^N	26
gnocchi con sugo di margherita ricotta gnocchi, pomodoro, parmigiano	24
rigatoni al pesto basil pesto, potato, green bean, pecorino, pine nut ^N	23
linguine alle vongole 🐟 shell-less clams, cherry tomato, chili flake, pomodoro, white wine	27
lasagna wagyu beef and pork ragù, bechamel, parmigiano	26
strozzapreti con ragù di salsiccia italian sausage, cherry tomato, chili flake, stracciatella	28
cacio e pepe chitarra, pecorino, sarawak pepper	23
sacchetti di zucca butternut squash and marscapone filled pasta, italian sausage, white wine, butter, parmigiano	28
tortellini con crema di parmigiano pork and ricotta filling, italian sausage, crema di parmigiano	28
tagliatelle alla bolognese “di zaghini” wagyu beef and pork ragù, parmigiano	28
tortellini in brodo pork and ricotta filling, slow simmered italian chicken brodo, parmigiano reggiano, sarawak pepper	25
substitute “caponi” gluten-free pasta, please allow extra time for cooking	

FOCACCERIA

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

SECONDI

cotoletta alla bolognese crispy chicken breast, crispy prosciutto, toma, arugula & artichoke salad	30
ossobuco braised veal shank stewed in sugo di pomodoro & peas, nutmeg, parmigiano purée	32
branzino* 🐟 grilled branzino, fennel salad, taggiasca olive, sautéed green beans	36
tagliata di manzo* porcini, saba, garlic & rosemary marinated steak, roasted potatoes, sea salt	39

VERDURE

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

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

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

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

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