

# ANTIPASTI

<b>rosemary-sea salt focaccia</b>	<b>7</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) prosciutto crudo di san daniele, speck, salame piccante, lonzino, parmigiano reggiano, sottocenere, ubriacone, taleggio	<b>35</b>
<b>scortichino</b> pan-seared ny strip carpaccio, balsamic, arugula, lemon, parmigiano	<b>19</b>
<b>carpaccio di tonno*</b> 🐟 (limited availability) #1 ahi tuna crudo, salsa verde, crispy caper, pistacchio, pickled tomato, evoo	<b>23</b>
<b>hamachi RMI → ATL*</b> 🐟 (limited availability) yellow-tail, kiwi, strawberry, blood orange, fresno chili vinaigrette	<b>26</b>
<b>fritto misto di mare</b> calamari, shrimp, onion, lemon	<b>24</b>
<b>cozze pepate</b> 🐟 mussels, calabrian peperoncino, white wine, crispy focaccia	<b>19</b>
<b>polpo alla valentino</b> 🐙 grilled octopus, garlic potatoes, taggiasca olive, evoo	<b>24</b>
<b>caprese alla loredana</b> heirloom tomatoes, mozzarella di bufala, basil, evoo	<b>19</b>
<b>polpettine</b> wagyu beef & pork meatballs, sugo di pomodoro, potato purée, parmigiano	<b>18</b>
<b>spiedini di manzo</b> skewers of grilled steak served with salsa verde & charred lemon	<b>21</b>
<b>spiedini di branzino</b> 🐟 skewers of light-breaded branzino served with salsa verde & charred lemon	<b>21</b>
<b>spiedini di gamberi</b> 🐟 skewers of light-breaded shrimp served with salsa verde & charred lemon	<b>21</b>
<b>margherita</b> pomodoro, mozzarella fior di latte, basil	<b>24</b>
<b>salame piccante</b> salame piccante, pomodoro, mozzarella fior di latte, chili oil	<b>26</b>
<b>prosciutto crudo</b> prosciutto di san daniele, parmigiano, pomodoro, arugula, mozzarella fior di latte	<b>26</b>
<b>prosciutto cotto e funghi</b> roasted prosciutto, mushroom, pomodoro, mozzarella fior di latte	<b>26</b>

# PASTA *our fresh pasta is hand-made*

<b>ravioli verdi burro e salvia</b> grana, pecorino, ricotta filling, sage, butter, pine nut, parmigiano <sup>N</sup>	<b>26</b>
<b>gnocchi con sugo di margherita</b> ricotta gnocchi, pomodoro, parmigiano	<b>26</b>
<b>strozazapreti al pesto</b> basil pesto, potato, green bean, pecorino, pine nut <sup>N</sup>	<b>25</b>
<b>linguine alle vongole</b> 🐚 shell-less clams, cherry tomato, chili flake, pomodoro, white wine	<b>28</b>
<b>lasagna</b> wagyu beef and pork ragù, bechamel, mozzarella, parmigiano	<b>28</b>
<b>strozzapreti con ragù di salsiccia</b> italian sausage, cherry tomato, chili flake, stracciatella	<b>29</b>
<b>cacio e pepe</b> chitarra, pecorino, sarawak pepper	<b>25</b>
<b>sacchetti di zucca</b> butternut squash and marscapone filled pasta, italian sausage, white wine, butter, parmigiano	<b>28</b>
<b>tortellini con crema di parmigiano</b> pork and ricotta filling, italian sausage, crema di parmigiano	<b>28</b>
<b>tagliatelle alla bolognese “di zaghini”</b> wagyu beef and pork ragù, parmigiano	<b>29</b>
<b>tortellini in brodo</b> pork and ricotta filling, slow simmered italian chicken brodo, parmigiano reggiano, sarawak pepper	<b>25</b>

*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*

# SECONDI

<b>cotoletta alla bolognese</b> crispy chicken breast, crispy prosciutto, toma, arugula & artichoke salad	<b>32</b>
<b>ossobuco</b> braised veal shank stewed in sugo di pomodoro & peas, nutmeg, parmigiano purée	<b>32</b>
<b>branzino*</b> 🐟 grilled branzino, fennel salad, taggiasca olive, sautéed green beans	<b>38</b>
<b>tagliata di manzo*</b> porcini, saba, garlic & rosemary marinated steak, roasted potatoes, sea salt	<b>42</b>
<b>patate al forno</b> roasted potatoes, rosemary-sea salt, evoo	<b>9</b>
<b>fagiolini</b> sautéed green beans, shallots, garlic, lemon	<b>9</b>
<b>broccolini</b> roasted broccolini, garlic, parmigiano, chili oil	<b>10</b>
<b>warm seasonal greens</b> sautéed kale, garlic, chili flake, lemon, evoo	<b>9</b>
<b>campo</b> greens, tomato, carrot, onion, riesling vinaigrette	<b>13</b>
<b>insalata cacio e pepe</b> little lettuce, lemon-garlic pecorino dressing, sarawak pepper	<b>14</b>
<b>pomodoro al pomodoro</b> tomato, cucumber, tomato vinaigrette	<b>14</b>

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

*<sup>N</sup> - 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.*