

CUCINA ANGELINA

My mother, Angelina Ascari, is at the heart of Cucina Angelina. This is my personal tribute to her Italian heritage and to my uncle Geno Ascari, whose love of cooking brought us all together for Sunday dinners.

The time we spend around a table with the people we love has a way of staying with us. That's why this couldn't just be any restaurant. We set out to create an experience unlike any other – built not for the moment, but for the memory.

Carpe Diem,

A handwritten signature in black ink, appearing to read 'Gary', with a stylized, flowing script.

Gary Friedman

RH CHAIRMAN AND CHIEF EXECUTIVE OFFICER

ANTIPASTI

CAVIAR CARPACCIOS	Avocado 18	Bluefin Toro* 28	Beef Filet* 28
Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt			
BURRATA			28
Heirloom and Cherry Tomatoes, Olive Oil, Balsamic, Basil			
MELON & PROSCIUTTO			18
San Daniele, Mint, Basil			
GRILLED SHRIMP			26
6 pcs, Lemon, Butter, Garlic, Calabrian Chili			
GRILLED OCTOPUS			28
Lemon, Oregano, Arugula			
MEATBALLS & POLENTA			18
Soft Polenta, Tomato Sauce, Parmigiano Reggiano 24 Month			
PROSCIUTTO & DÉLICE BOARD			42
San Daniele, Délice de Bourgogne, Parmigiano Reggiano 24 Month, Grapes, Warm Baguette			

INSALATE

CAESAR			19
Romaine, Parmigiano Reggiano 24 Month, Croutons			
TRICOLORE			18
Arugula, Radicchio, Endive, Parmigiano Reggiano 24 Month, Lemon Vinaigrette			
SIMPLE GREENS			16
Baby Lettuces, Radish, Red Wine Vinaigrette			

ADDITIONS

GRILLED CHICKEN 14	GRILLED SALMON* 18	GRILLED SHRIMP 18
FILET MIGNON 32	HALF AVOCADO 5	

PIZZE

MARGHERITA		18
Tomato Sauce, Mozzarella, Parmigiano Reggiano 24 Month, Basil		
SALAMI		22
Spicy Salami, Tomato Sauce, Mozzarella, Parmigiano Reggiano 24 Month		
SAUSAGE		21
Mozzarella, Parmigiano Reggiano 24 Month, Caramelized Onions, Portobello Mushrooms		
TRUFFLE		26
Mozzarella, Parmigiano Reggiano 24 Month, Truffle Cream, Fresh Truffles		

PRIMI

RAVIOLO	26
Egg Yolk, Ricotta, Sage, Brown Butter	
MANDILLI PESTO	22
Pesto Genovese, Parmigiano Reggiano 24 Month, Extra Virgin Olive Oil	
PAPPARDELLE WITH PORK SUGO	32
Slow-Braised Pork Sugo, Parmigiano Reggiano 24 Month, Herbs	
RICCIARELLE WITH TRUFFLE	30
Truffle Sauce, Parmigiano Reggiano 24 Month, Fresh Truffles	
TRUFFLE RISOTTO	36
Carnaroli Rice, Fresh Truffles, Parmigiano Reggiano 24 Month	

SECONDI

CHARRED WAGYU RIBEYE	125
14oz Wagyu, Thinly Sliced	
PETITE FILET MIGNON	66
7oz Center Cut, Grilled Asparagus, Peppercorn Sauce	
VEAL MILANESE	62
Heirloom Tomato and Arugula Salad, Lemon	
ROASTED CHICKEN	Half 25 Whole 49
Free Range Chicken, Arugula, Natural Jus, Rosemary, Garlic	
WHOLE GRILLED BRANZINO	42
Olive Oil, Chives, Grilled Lemon	
GRILLED SALMON*	40
Grilled Zucchini and Asparagus, Lemon, Olive Oil	

CONTORNI

TRUFFLE FRIES*	20
FRENCH FRIES*	10
GRILLED BROCCOLINI	14
GRILLED ASPARAGUS	14
SAUTÉED SPINACH	12
ROASTED POTATOES	12

A 4% surcharge will be added to your check to assist with employer mandates. A 20% service charge is automatically added to parties of six or more. This fee is not a tip or gratuity. 100% of this service charge is distributed to our service team.

*These items are served raw or undercooked, contain raw or undercooked ingredients, or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain medical conditions may be at higher risk. Please let us know if you have any allergies or dietary restrictions, as not all ingredients are listed.

SIGNATURE SALADS

GRILLED SHRIMP & VEGETABLE*	38
Zucchini, Asparagus, Tomatoes, Avocado, Corn, Scallions	
CHINESE CHICKEN	32
Napa Cabbage, Carrots, Fried Wontons, Cilantro, Sesame Soy Vinaigrette	
ROASTED CHICKEN	32
Butter Lettuce, Lemon, Drawn Butter, Chives	

SIGNATURE SANDWICHES

RH BURGER	24
American Cheese, Pickles, Onions, Dijonnaise	
<i>Add Bacon 6, Add Avocado 5</i>	
LOBSTER ROLL*	36
Drawn Butter, Old Bay, Brioche with a Dash of Mayo	
<i>Add 15g Caviar 40</i>	
BAVETTE STEAK SANDWICH	48
Caramelized Onions, Aioli, Charred Ciabatta	

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COCKTAILS

CLASSICS

RH BELLINI	18
<i>Prosecco, Peach Purée</i>	
RH OLD FASHIONED	22
<i>Rye, Salted Maple Syrup, Bitters</i>	
MARGARITA	18
<i>Tequila, Cointreau, Lime</i>	
NEGRONI	22
<i>Gin, Campari, Sweet Vermouth</i>	

SPECIALTIES

GIN BASIL SMASH	22
<i>Gin, St-Germain, Apple, Basil</i>	
SMOKED SUNRISE	20
<i>Mezcal, Amaro, Lemon</i>	
FRENCH 75	28
<i>Gin, Lemon, Champagne</i>	

SPRITZES

APEROL	19
<i>Aperol, Prosecco</i>	
ST-GERMAIN	19
<i>St-Germain, Prosecco</i>	
SBAGLIATO	19
<i>Campari, Vermouth, Prosecco</i>	
ROSÉ	20
<i>Rosé, Strawberry Shrub, Lillet Rosé</i>	

MARTINIS

PEAR	20
<i>Pear Vodka, Apple, Lime</i>	
ESPRESSO	20
<i>Vodka, Coffee Liqueur, Cold Brew</i>	
DIRTY	22
<i>Vodka, Olive</i>	

WINES

SPARKLING	5.5oz / Bottle
BISOL	16/64
<i>Prosecco, 'Jeio,' Valdobbiadene, Italy</i>	
MOËT & CHANDON	30/120
<i>'Réserve Impériale,' Brut, Champagne, France</i>	

SAUVIGNON BLANC	6oz / 9oz / Bottle
LA CHAPELLE DU BERRY	28/42/112
<i>Sancerre, France</i>	
ALLAN SCOTT	17/25/68
<i>Sauvignon Blanc, Marlborough, New Zealand</i>	

CHARDONNAY	6oz / 9oz / Bottle
DOMAINE LES CHENEVIÈRES	24/36/96
<i>Mâcon-Villages, France</i>	
PATZ & HALL	19/28/76
<i>Chardonnay, Sonoma Coast, California</i>	
FAR NIENTE	32/48/128
<i>Chardonnay, Napa Valley, California</i>	

ITALIAN WHITES	6oz / 9oz / Bottle
SCARPETTA	16/24/64
<i>Pinot Grigio, Friuli, Italy</i>	
VILLA SPARINA	15/22/60
<i>Gavi, Piemonte, Italy</i>	
SUAVIA	23/34/92
<i>Monte Carbonare, Soave Classico, Veneto, Italy</i>	

ROSÉ	6oz / 9oz / Bottle
RUMOR	20/30/80
<i>Côtes de Provence, France</i>	
LA SPINETTA	16/24/64
<i>Il Rosé di Casanova, Tuscany, Italy</i>	

PINOT NOIR	6oz / 9oz / Bottle
LOUIS LATOUR	30/45/120
<i>Marsannay, Bourgogne, France</i>	
GROS VENTRE	20/30/80
<i>Pinot Noir, North Coast, California</i>	

CABERNET SAUVIGNON	6oz / 9oz / Bottle
ROBERT HALL	17/25/68
<i>Artisan Collection, Paso Robles, California</i>	
HOURLASS	25/37/100
<i>Proprietary Blend, HG III, Napa Valley, California</i>	
SILVER OAK	45/67/180
<i>Napa Valley, California</i>	

ITALIAN REDS	6oz / 9oz / Bottle
G.D. VAJRA	28/42/112
<i>Barolo Albe, Langhe, Italy</i>	
BENANTI	24/36/96
<i>Etna Rosso, Sicily, Italy</i>	
ORNELLAIA	23/34/92
<i>Le Volte, Tuscany, Italy</i>	

NON ALCOHOLIC

BLACKBERRY MULE	<i>Blackberry, Tilden Lacewing, Ginger Beer, Honey, Lime</i>	15
CUCUMBER MOJITO	<i>Cucumber, Mint, Lemonade, Vanilla, Everleaf Marine, Club Soda</i>	15
POMME ROYAL	<i>Seedlip Spice 94, Lemon, Apple Juice, Chai, Rosemary</i>	15

BEER Peroni Lager 8, Rhythm Brewing Co. Rhythm & Rhyme Unfiltered Lager 8, Two Roads Brewing Lil' Heaven IPA 8, New England Brewing 'Sea Hag' IPA 8, Athletic Brewing Co. 'Run Wild' Non Alcoholic IPA 7

BEVERAGES Coke 6, Diet Coke 6, Orange Juice 7, Lemonade 7, Arnold Palmer 7, Iced Tea 6, Acqua Panna 10, San Pellegrino 10, Espresso 5, Americano 5, Cortado 6, Cappuccino 7, Latte 8, Cold Brew 7, Hot Chocolate 7, Matcha Latte 7, Chai Latte 7, Tea 7