



## SMALL PLATES & SALADS

<b>Dip Trio</b> <i>Roasted red peppers and feta, eggplant, and hummus</i>	15
<b>Rumi Salad</b> <i>Diced Cucumber, tomatoes, and onion</i>	12
<b>CRISPY CALAMARI</b> <i>Golden-breaded, served with zesty lemon aioli. Light crunch, bright flavor.</i>	22
<b>Traditional Greek Salad</b> <i>Romaine, green peppers, red onion, feta cheese, cherry tomatoes, and cucumber</i>	14
<b>BURRATA SALAD</b> <i>Creamy burrata with heirloom tomatoes, sweet peaches, roasted beets, basil, balsamic glaze. V, GF</i>	18
<b>Bone Marrow Brulee</b> <i>Large bone marrow, fresh baked focaccia, pickles, and chimichurri sauce</i>	24
<b>CLASSIC CAESAR</b> <i>Crisp romaine hearts, croutons, creamy dressing, parmesan</i>	12
<b>MARINATED OLIVES</b> <i>Briny blend of olives with walnuts, EVOO and pomegranate molasses.</i>	12

## HOUSE MAINS

<b>RACK OF LAMB</b> <i>Grilled rack of lamb, roasted potatoes, lime yogurt sauce, charred onion, tomatoes, lime/mint butter</i>	48
<b>SAFFRON CHICKEN</b> <i>Cornish hen, roasted beets, grilled onions, and house hummus GF</i>	34
<b>THE RUMI PRIME BURGER</b> <i>Grilled USDA prime beef patty, bacon, provolone cheese, lettuce, tomatoes, red onions, and Rumi burger sauce</i>	26
<b>ATLANTIC SALMON</b> <i>Pan-seared, fennel-caper wine sauce. GF</i>	32
<b>BRANZINO</b> <i>Oregano, lime baked branzino, charred tomatoes, onions, and lemon. GF/DF</i>	38

## SIGNATURE STEAKS

<b>THE RUMI TOMAHAWK 25oz</b> <i>Platter includes choice of salad, dipping sauce and starch, and a seasonal vegetables</i>	148
<b>FILET MIGNON 8oz</b>	62
<b>RIBEYE 12oz</b>	72
<b>NEW YORK STRIPLOIN 10oz</b>	64
<p>All of Our Steaks Are USDA Prime A commitment to the highest standard of flavor, marbling, and tenderness.</p> <p><u>SIDE SAUCES</u> CHIMICHURRI - DEMI GLACE - BÉARNAISE - BOURBON PEPPERCORN - BLUE CHEESE</p> <p>BUTTERS:Garlic. Mint and lemon. Truffle</p> <p><u>DONENESS</u> RARE · MED RARE · MED · MED WELL · WELL</p>	

## PASTA

<b>TRUFFLE MAC AND CHEESE</b> <i>Wild mushrooms, cheese, and bechamel truffle V</i>	24
<b>SPAGHETTI BOLOGNESE</b> <i>Spaghetti, creamy tomato Bolognese</i>	26
<b>LINGUINE Pomodoro</b> <i>Linguine, Tomato sugo, Basil, and Parmesan. V</i>	22



## NEAPOLITAN STYLE PIZZA

FEATURED BY ZZAVIA PIZZERIA

### PROSCIUTTO DI RUCOLA (BIANCA) 21

Garlic purée, marinated cherry tomatoes, arugula, prosciutto di Parma, shaved Grana Padano. Elegant, fresh, rich.

### MARGHERITA 15

Classic San Marzano tomato, fior di latte, basil, EVOO – light and bright. V

### DIAVOLA 20

Soppressata, roasted red peppers, black olives, Fior di latte, spicy-sweet layers.

### FUNGI (BIANCA) 20

Truffle cream, wild mushrooms, sage, finished with truffle oil. Earthy and lush. V

### POLLO TUSCANY 20

Grilled chicken, roasted peppers, mushrooms, provolone – rustic and filling.

## SIDES

### POTATO PAVÉ 12

### TRUFFLE FRIES 12

### Truffle Mac and Cheese 16

### Garlic Shrimp 18

### ROASTED VEGETABLES 14

### ROASTED GARLIC MASH 10

### CHARRED BROCCOLINI 12

## KIDS' MENU

### MINI PASTA 10

Tomato or butter sauce.

### CHICKEN FINGERS & FRIES 12

CRISPY AND GOLDEN.

### MINI CHEESE PIZZA 11

KID-FRIENDLY CLASSIC.

## DESSERTS

### HOUSE SPECIALTY: TIRAMISU 14

Espresso-soaked ladyfingers, whipped mascarpone, cocoa dust – bold and silky, a timeless indulgence.

### GELATO 13

ROTATING ARTISANAL SELECTION ASK YOUR SERVER FOR TODAY'S FLAVORS. GF

### CREME BRÛLÉE 14

MADAGASCAR VANILLA CUSTARD, CARAMELIZED SUGAR CRUST – DELICATE AND RICH. GF

### MINI PAVLOVA SOUFFLE 14

Fluffy souffle topped with a sweet pavlova crunch and berry caramel

LEGEND: V = VEGETARIAN · GF = GLUTEN-FREE · DF = DAIRY-FREE · N = CONTAINS NUTS