



DINNER

100-YEAR OLD FAMILY RECIPE PEPE'S FAMOUS GARLIC BREAD

baked in our pizza oven,
with marinara sauce 6

SPECIAL PASTA APPETIZER TRUFFLED GNOCCHI

baked gnocchi, white truffle oil,
melted fontina cheese, parmigiano 12

APPETIZERS

bruschetta pomodoro 7

fried artichoke lollipops (4), chipotle aioli 8

manila clams sauté "damiani", creamy garlic-lemon-butter sauce 12

mussels arrabbiata, pacific northwest black mussels, spicy tomato broth 12

imported bufala mozzarella with roasted red peppers, basil oil 12 ½

roasted gilroy garlic bulb, with local goat cheese 11

house-made spicy sausage, peppers, onions, crispy polenta, fontina sauce 12 ½

burrata mozzarella "alla caprese", tomato, basil, balsamic dressing 12 ½

"arancini" risotto lollipops (4), marinara sauce 8

meatball lollipops (4), arrabbiata sauce 9

prosciutto & cantaloupe melon 12

spicy crab cake, chipotle aioli 12

fried calamari, chipotle aioli 12

SOUP & SALAD

amalfi, romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 12 ½

di stefano, crispy goat cheese, roasted beets, mixed greens, fig-balsamic dressing 12 ½

carpaccio "harry's bar", raw filet mignon, parmigiano, arugula, dijon aioli 12 ½

riccardo, iceberg wedge, tomato, pancetta, blue cheese 12

gorgonzola, mixed greens, tomato, olives, candied walnuts 10

caesar, romaine, croutons, anchovy 9

white bean & vegetable soup 8 ½

roasted red bell pepper soup 8 ½

crab bisque mediterraneo 9

A'PIZZA NAPOLETANA

napoletana, tomato sauce, fior di latte mozz', fresh tomato, basil 17 ½

mushroom & gorgonzola "tartufati", fior di latte mozz', mushrooms, truffle oil 18 ½

abruzzo, goat cheese, basil pesto, tomato sauce, roasted tomato, pine nuts 18 ½

papa chuy, spicy shredded chicken "tinga", bell peppers, mozz', jalapeños, cilantro 18 ½

spicy diavola, soppressata salami, tomato sauce, fior di latte mozz', chili oil 18 ½

bella bianca, smoked salmon, gorgonzola, capers, tomato, shallots 18 ½

san vito, spicy sausage, peppers, onions, tomato sauce 18 ½

LIFE IS A
Spritz

PEPECELLO

Spritz

1 part **PepeCello**
4 parts Prosecco
3 mint leaves
2 basil leaves

*Place mint and basil
into the bottom of an
ice-filled glass. Add
Prosecco, then add
PepeCello and stir.
Garnish with a
lemon wheel.*

APEROL
Spritz

2 parts **Aperol**
3 parts Prosecco
1 part soda water

*Add Prosecco into
ice-filled glass. Add
Aperol, then a splash
of soda water. Stir
and garnish with
orange wheel.*

BELLINI

"Harry's Bar"

2 parts peach puree
3 parts Prosecco
1 part peach liqueur

*Pour peach puree
and liqueur into
chilled champagne
flute. Add Prosecco
and stir gently.*

TO BEEF...

fire-grilled 35-day aged certified black angus midwestern beef

flat iron "steak-frites", fries, roasted mushrooms, caramelized onions 29

16 oz. rib-eye, parmesan-mashed potatoes, spicy broccoli rabe 38

8 oz. filet mignon, parmesan-mashed potatoes, spicy broccoli rabe 36

lamb chops "alla griglia", couscous veggie "caponatina" 33

...OR NOT TO BEEF

cedar plank, oven roasted fish, sweet potato mash,

lemon-caper-butter sauce, grilled asparagus

pacific northwest salmon 29

alaskan halibut 29

LITTLE NAPOLI SEASONAL SPECIALTIES

cannelloni tricolore

our salute to the Italian flag

chicken, veggie, ricotta cannelloni, three sauces: marinara, alfredo & pesto 29

spicy cioppino rosso

prawns, scallops, mussels, clams, calamari, crab, spicy red sauce, capellini 33

peppery hobo stew

braised short ribs, potatoes, carrots, onions, veggies, black pepper, gnocchi 28

chicken "piccata"

buttermilk marinated chicken breast filets, lemon-caper-butter sauce, tagliatelle 28

veal scallopine alla marsala

provimi veal, mushrooms, shallot-butter marsala wine sauce, tagliatelle 33

4-hour braised lamb shank "osso buco"

new zealand lamb shank, parmesan mashed potatoes 32

spaghetti alle vongole

steamed manila clams, garlic-butter white wine sauce 28

eggplant parmigiana 26

chicken parmigiana 27

"the most famous of all napoletana dishes, served with pappardelle & alfredo sauce"

CHEF PÈPE'S PASTA CLASSICS

pesto genovese, asparagus, pine nuts, tagliatelle 24

veal "osso buco" ravioli, mushrooms, porcini cream sauce 26

gnocchi "avellino", gorgonzola-sage sauce 23

jumbo cheese ravioli "della hoboken", spicy arrabbiata sauce 23

carbonara "romana", cream, fresh egg, pancetta, peas, spaghetti 24

pink vodka sauce "jackie-o", pancetta, peas, penne 24

spaghetti & meatball "grandma celia", ragù napoletano 25

bolognese "di bari", hand-cut pappardelle pasta 25

smoked salmone andrea, gorgonzola-sage sauce, tagliatelle 26

sgt. pepe's "1944" classic meat lasagna 27

THE FOOD
& WINE
VENTURES

of
Chef PÈPE
in
Carmel-by-the-Sea

PÈPE'S
**LITTLE
NAPOLI**
BISTRO ITALIANO

Celebrating Our
25th Anniversary
Classic family
recipes, pasta, pizza,
risotto, and a pet
friendly courtyard

PÈPE'S
**Vino
NAPOLI**
A WINE BAR
SHOP & TASTING ROOM

**Wine Bar &
Tasting Room**

Retail wine shop,
communal tables,
appetizers, and big
screen TVs

PÈPE'S
VESUVIO
TRATTORIA • BAR • PIZZERIA

**Trattoria, Bar
and Pizzeria**

Wood-burning
pizza oven,
mesquite-grilled
steaks, and signature
pasta specialties

Starlight 65
at Vesuvio

**Rooftop Lounge
Under the Stars**

Craft cocktails,
happy hour, fire pits
and heat lamps
under the stars

**CARMEL
BAKERY**
EST. 1899

**A Carmel Tradition
Since 1899**

Morning pastries,
Starbuck's Coffee,
soup, salads and
sandwiches