

# TAKE OUT MENU

831-402-PEPE (7373)

Curbside Pickup: 4:00 to 8:00pm

Corner of 6th & Junipero, Carmel

[chefpepe.com](http://chefpepe.com)

*Menu item availability and prices may vary*

## PÈPE'S FAMOUS GARLIC BREAD

*100-year Old Family Recipe*  
 baked in our wood-burning oven,  
 served with marinara 5½

## SPECIAL PASTA APPETIZER TRUFFLED GNOCCHI

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

## ITALIAN APPETIZERS

- PÈPE BUMBA** spicy bruschetta warm goat cheese, micro greens 8¾
- burrata mozzarella "caprese"** roasted peppers, balsamic reduction 12
- baby back ribs** asian glaze, mango salsa (4) 12
- fried calamari** chipotle aioli 11
- fried artichoke lollipops** chipotle aioli (4) 8½
- "arancini" risotto lollipops** marinara sauce (4) 8½
- meatball lollipops** marinara sauce (4) 8½

## HOUSE-MADE GRILLED SAUSAGE

choice of spicy or fennel sausage with peppers, onions, crispy polenta, fontina sauce 11½

## PEZZINI FARMS ARTICHOKE

*Over 100,000 served!*  
 grilled castroville artichoke "marialena", chipotle aioli, balsamic vinaigrette 12



## SALAD

- di stefano** crispy goat cheese, roasted beets, mixed greens, fig-balsamic dressing 12
- gorgonzola** mixed greens, tomato, olives, candied walnuts 11
- caesar** romaine, croutons, anchovy 10
- mixed green salad** 8

## SOUP

- white bean and vegetable soup** 8¾

## SIDES

- broccoli rabe** 6½
- sweet potato fries** 6½
- seasoned fries** 6½
- grilled asparagus** 6½

CERTIFIED ANGUS BEEF



GRASS RAISED, GRAIN FINISHED

- 12oz. 100% short-rib steakhouse burger** 18½
- millionaire bacon, pecorino, dijon aioli, crinkle-cut fries, pepper jam

- "Mc-Suvio" 8 oz. Burger** 13½
- caramelized onions, cambozola, chipotle aioli

*Chef Pèpe exclusively features Harris Ranch Certified Angus Beef: 35-day aged, grass raised, grain finished, environmentally sustainable, and California-grown.*

## CHEF PÈPE'S PASTA CLASSICA (gluten-free option available)

- carbonara "romana"** cream, fresh egg, pancetta, peas, spaghetti 18½
- pesto "genovese"** asparagus, pine nuts, tagliatelle 18½
- pink vodka sauce "jackie-o"** pancetta, peas, penne 18½
- bolognese "di bari"** beef, pork, pappardelle pasta 19½
- spaghetti & meatballs "grandma celia"** ragù napoletano 20½
- lasagna vegetariana** spinach pasta, grilled veggies, ricotta, mozz' 21¾
- Sgt. Pepe's "1944" classic meat lasagna** old family recipe brought back by Pèpe's father from World War II 21¾

## HOMEMADE RAVIOLI

- veal "osso buco" ravioli** mushrooms, porcini cream sauce 19½
- jumbo cheese ravioli "della hoboken"** spicy arrabbiata sauce 17
- lobster and crab ravioli** creamy champagne lobster reduction 21¾

## AS FEATURED ON DINERS, DRIVE-INS & DIVES

- cannelloni tricolore**
- "our salute to the Italian flag"*
- chicken, veggie, ricotta cannelloni, with three sauces: marinara, alfredo, and pesto 21¾



## ALLA PARMIGIANA

- "the most famous of all napoletana dishes"*
- served with pappardelle and alfredo sauce
- eggplant parmigiana** 21
- chicken parmigiana** 21¾

## +39 WOOD-FIRED PIZZA (gluten-free option available)

*VPN Certified Pizzaioli Christian Pèpe & Gian Pèpe*

- PÈPE BUMBA alla diavola** spicy soppressata salami, tomato sauce, fior di latte mozz' 15¾
- margherita "dal 1889"** tomato sauce, fior di latte mozz', basil 15¾
- truffled mushroom & cambozola** fior di latte mozz', caramelized onions, truffle oil 15¾
- abruzzoese** goat cheese, mozz', basil pesto, tomato sauce, roasted tomato, pine nuts 15¾
- la scarpetta** sun-dried tomato pesto, mediterranean olives, provola, parmesan shavings 15¾
- san vito** spicy sausage, peppers, onions, tomato sauce 15¾
- al umberto** fennel sausage, broccoli rabe, garlic (no tomato sauce) 15¾

## AL FORNO "SINATRA"

*"our tribute to the Voice, Mr. Frank Sinatra"*  
 oven-baked ziti, spicy house-made sausage, mushrooms, and mozzarella 20½

*"...do be do be do!"*



## FIELD & SEA

- 16 oz. rib-eye**
- seasoned fries, spicy broccoli rabe 28½
- pacific northwest salmon**
- sweet potato fries, lemon-caper sauce, grilled asparagus 23½