



PÈPE A-GO-GO

831-625-1766

Corner of 6th & Junipero, Carmel

chefpepe.com

Please call for current pricing.

**PÈPE'S FAMOUS
GARLIC BREAD**

100-year Old Family Recipe

baked in our wood-burning oven,
served with marinara

SPECIAL PASTA APPETIZER

TRUFFLED GNOCCHI

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

ITALIAN APPETIZERS

PÈPE BUMBA spicy bruschetta warm goat cheese, micro greens

burrata mozzarella "caprese" roasted peppers, balsamic reduction

beef carpaccio "harry's bar" raw beef filet, parmigiano, arugula, dijon aioli

baby back ribs asian glaze, mango salsa (4)

fried artichoke lollipops chipotle aioli (4)

"arancini" risotto lollipops marinara sauce (4)

meatball lollipops marinara sauce (4)

fried calamari chipotle aioli

steamed clams lemon-cream sauce

mussels arrabbiata wood-fired pacific northwest black mussels

**HOUSE-MADE
GRILLED SAUSAGE**

spicy sausage with peppers,
onions, crispy polenta,
fontina sauce

**PEZZINI FARMS
ARTICHOKE**

Over 100,000 served!

grilled castroville
artichoke "marialena",
chipotle aioli, balsamic
vinaigrette



SALAD

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

gorgonzola mixed greens, tomato, olives,
candied walnuts

caesar romaine, croutons, anchovy

mixed green salad

SOUP

white bean and vegetable soup

SIDES

broccoli rabe

seasoned fries

sweet potato fries

grilled asparagus

An 18% service charge will be added for in-house dining, which will be shared among the entire staff. No additional gratuity is expected.

CERTIFIED ANGUS BEEF

GRASS RAISED, GRAIN FINISHED

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

“Mc-Suvio” 8 oz. Burger
caramelized onions, cambozola,
chipotle aioli, “way good” fries

Double-Double “Animal-Style”
two beef patties, American cheese,
caramelized onions, pickles,
“way good” fries

Chef Pèpe exclusively features Harris Ranch Certified Angus Beef

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

carbonara “romana” cream, fresh egg, pancetta, peas, spaghetti
pink vodka sauce “jackie-o” pancetta, peas, penne
bolognese “di bari” beef, pork, pappardelle pasta
spaghetti & meatballs “grandma celia” ragù napoletano
al forno “sinatra” baked ziti, spicy sausage, mushrooms and mozz’
Sgt. Pepe’s “1944” classic meat lasagna
old family recipe brought back by Pèpe’s father from World War II

HOMEMADE **veal “osso buco” ravioli** mushrooms, porcini cream sauce
jumbo cheese ravioli “della hoboken” spicy arrabbiata sauce
lobster and crab ravioli creamy champagne lobster reduction

AS FEATURED ON DINERS, DRIVE-INS & DIVES

ALLA PARMIGIANA

*“the most famous of all
napoletana dishes”*

with pappardelle and alfredo sauce

eggplant parmigiana

chicken parmigiana

+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’
margherita “dal 1889” tomato sauce, fior di latte mozz’, basil
truffled mushroom & cambozola fior di latte mozz’, caramelized onions, truffle oil
abruzzo goat cheese, mozz’, basil pesto, tomato sauce, roasted tomato, pine nuts
san vito spicy sausage, peppers, onions, tomato sauce
al umberto fennel sausage, broccoli rabe, garlic (no tomato sauce)

16 oz. rib-eye seasoned fries, spicy broccoli rabe

8oz. filet mignon seasoned fries, spicy broccoli rabe, chianti red wine reduction

pacific northwest salmon sweet potato fries, lemon-caper sauce, grilled asparagus