

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

BRUSCHETTA CON PISELLI

pea pesto, asparagus,
 pine nuts, pea tendrils (4) 9

TRUFFLED GNOCCHI

baked gnocchi, white truffle oil,
 fontina fonduta, parmigiano 16

PÈPE'S FAMOUS GARLIC BREAD

100-Year-Old Family Recipe 6½

PEZZINI FARMS GRILLED ARTICHOKE

Over 100,000 served! 16

APPETIZERS

bruschetta pomodoro (4) 10

calamari fritti chipotle aioli 14

meatball lollipops (4) marinara sauce 11½

fried artichoke arancini (4) chipotle aioli 12½

saffron risotto arancini (4) marinara sauce 12½

steamed clams "Damiani" lemon-caper cream sauce 13

burrata roasted red peppers, crostini, balsamic reduction 14½

roasted Gilroy garlic bulb local crispy goat cheese, crostini, olives 15½

sausage & peppers house spicy sausage, peppers, onions, crispy polenta, fontina fonduta 18½

SOUP & SALAD

gorgonzola-strawberry arugula, candied walnuts, red onion, strawberry shrub dressing 15½

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic dressing 15½

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 16½

caesar romaine, croutons, anchovy 12 *add chicken 8*

crab bisque mediterraneo 13

white bean & vegetable soup 11

PANINI + BURGERS

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

roasted pepper "caprese" sandwich fresh mozz', arugula, herb aioli 15½

prosciutto & fontina sandwich parmesan shavings, arugula, truffle aioli 17½

"Grandma Celia's" meatball sandwich sliced meatballs, provolone, marinara sauce 17½

fried chicken breast sandwich smoked mozz', Pèpe Bumba aioli, pickle, lettuce, tomato 17½

McSuvio burger 8 oz. beef patty, confit onions, cambozola, chipotle aioli, "way good" fries 18½

A' PIZZA NAPOLETANA

VERACE PIZZA NAPOLETANA CERTIFIED PIZZAIOLI CHRISTIAN & GIAN ANTONIO PÈPE

margherita “dal 1889” tomato sauce, mozz', basil 22

di parma prosciutto, tomato sauce, mozz', arugula, parmigiano 22

san vito house spicy sausage, peppers, onions, mozz', tomato sauce 22

diavola spicy soppressata salami, tomato sauce, Pèpe Bumba, mozz', provola 22

abbruzzese goat cheese, mozz', basil pesto, tomato sauce, roasted tomato, pine nuts 22

white truffle pie mushroom, cambozola, mozz', truffle oil, caramelized onions (no tomato sauce) 22

SPECIALTIES OF THE HOUSE

pacific northwest salmon sardinian couscous, lemon caper burro bianco, grilled asparagus 27½

lamb “osso buco” 4-hour braised New Zealand lamb shank, parmesan mashed potatoes 28½

RAVIOLI & LASAGNA

crab ravioli creamy champagne lobster reduction 25

cheese ravioli “della Hoboken” arrabbiata sauce 21½

veal “osso buco” ravioli, mushrooms, porcini cream sauce 24½

Sgt. Pepe’s “1944” meat lasagna family recipe brought back by Pepe’s father from World War II 27½

CHEF PÈPE’S PASTA CLASSICS

cannelloni tricolore

“our salute to the Italian flag”

chicken-veggie cannelloni topped with three sauces: marinara, alfredo, and pesto 25½

spaghetti alla pescatore

“made famous by the fishermen of Monterey Bay”

prawns, scallops, mussels, clams, calamari, salmon, cioppino sauce, house spaghetti 29½

eggplant parmigiana 22½

chicken parmigiana 24½

“the most famous of all napoletana dishes”

with pappardelle alfredo

pink vodka sauce “Jackie-O” pancetta, peas, rummo penne 22½

spaghetti & meatball “Grandma Celia” ragù napoletano, house spaghetti 22½

ragù bolognese “Obama” beef, pork, sausage, wild boar, fresh pappardelle 22½

al forno “Sinatra” oven-baked ziti, house spicy sausage, mushrooms, mozz', pangrattato 21½

carbonara romana house spaghetti, farm egg, pancetta, peas, parmigiano, pecorino 22½

VEGETABLES

broccoli rabe + garlic 8 **grilled asparagus + parmigiano** 8

french fries or sweet potato fries 8 **truffle-parmesan fries** 8 **parmesan mash** 8

guest checks can be only split a maximum of two ways.