



BRUSCHETTA CON PISELLI

pea pesto, asparagus,
pine nuts, pea tendrils (4) 12

TRUFFLED GNOCCHI

baked gnocchi, white truffle oil,
fontina fonduta, parmigiano 19½

PÈPE'S FAMOUS GARLIC BREAD

100-Year-Old Family Recipe 6½

PEZZINI FARMS GRILLED ARTICHOKE

Over 100,000 served! 17½

APPETIZERS

bruschetta pomodoro (4) 12

calamari fritti chipotle aioli 16½

meatball lollipops marinara sauce (4) 12

fried artichoke arancini chipotle aioli (4) 13

saffron risotto arancini marinara sauce (4) 13

baby back ribs soy-ginger glaze, mango salsa (4) 17

steamed clams "Damiani" lemon-caper cream sauce 17½

burrata roasted red peppers, crostini, balsamic reduction 16½

sausage & peppers house spicy sausage, peppers, onions, crispy polenta, fontina fonduta 21

SOUP & SALAD

gorgonzola-strawberry arugula, candied walnuts, red onion, strawberry shrub dressing 17

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic dressing 17

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 18½

caesar romaine, croutons, anchovy 14½

crab bisque mediterraneo 13½

white bean and vegetable soup 12½

WOOD-FIRED PIZZA

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 23½

diavola spicy soppressata salumi, tomato sauce, Pèpe Bumba, mozz', provola 23½

abbruzzese goat cheese, mozz', basil pesto, tomato sauce, roasted tomato, pine nuts 23½

white truffle pie mushrooms, cambozola, mozz', truffle oil, caramelized onions (no red sauce) 23½

spicy pie house 'nduja sausage, pineapple, jalapeño, mozz', tomato sauce 23½

da sila burrata, house 'nduja sausage, caramelized onion, tomato sauce 23½

san vito house spicy sausage, peppers, onions, mozz', tomato sauce 23½

FROM THE WOOD-BURNING OVEN

- pacific northwest salmon** sardinian couscous, lemon caper burro bianco, grilled asparagus 36
chicken “vesuvio” roasted half chicken, chipotle-cream, potatoes, castroville artichoke hearts 34½

FROM THE FIRE GRILL

- steak frites** 16 oz. Harris Ranch rib-eye, maître d' butter, truffle-parmesan fries 46
filet mignon 8 oz. Harris Ranch filet, brandy-peppercorn sauce, parmesan mash, broccoli rabe 50
steakhouse burger 12 oz. HR short rib patty, millionaire bacon, pecorino, crinkle fries, dijon aioli 27½
McSuvio burger 8 oz. HR beef patty, confit onions, cambozola, chipotle aioli, “way good” fries 19½

SEASONAL SPECIALTIES

- seafood risotto “calabrese”**
white prawns, bay scallops, Pèpe Bumba risotto, spicy ‘nduja, lobster reduction 36
- monterey bay sand dabs** creamy lemon-caper sauce, tagliatelle 32
- lamb “osso buco”** 4-hour braised New Zealand lamb shank, mashed potatoes, gremolata 38½
- chicken piccata** buttermilk marinated chicken breast filets, lemon-caper-butter sauce, tagliatelle 33½

RAVIOLI & LASAGNA

- crab ravioli** creamy champagne lobster reduction 33½
- veal “osso buco” ravioli** mushrooms, porcini cream sauce 31
- Sgt. Pepe’s “1944” meat lasagna** family recipe brought back by Pepe’s father from World War II 34

CHEF PÈPE’S PASTA CLASSICS

- spaghetti alla pescatore**
“made famous by the fishermen of Monterey Bay”
prawns, scallops, mussels, clams, calamari, salmon, cioppino sauce, spaghetti 37
- eggplant parmigiana 31** **chicken parmigiana 34**
“the most famous of all napoletana dishes”
with pappardelle alfredo
- pink vodka sauce “Jackie-O”** pancetta, peas, rummo penne 28½
- wild boar ragù bolognese** wild boar, beef, pork, fresh pappardelle 29½
- spaghetti & meatballs “Grandma Celia”** ragù napoletano, house spaghetti 29½
- carbonara romana** farm egg, pancetta, peas, parmigiano, pecorino, house spaghetti 28½

VEGETABLES

- broccoli rabe + garlic 9** **grilled asparagus + parmigiano 9**
french fries or sweet potato fries 9 **truffle-parmesan fries 10** **parmesan mash 9**

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