

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

PEACH + STRACCIATELLA "CAPRESE"

Carmel farmer's market stone fruit,
 stracciatella di burrata, basil 15

TRUFFLED GNOCCHI

baked gnocchi, white truffle oil,
 fontina fonduta, parmigiano 18

PÈPE'S FAMOUS GARLIC BREAD

100-Year-Old Family Recipe 7

PEZZINI FARMS GRILLED ARTICHOKE

Over 100,000 served! 16

APPETIZERS

meatball lollipops (4) marinara sauce 11½

saffron risotto arancini (4) marinara sauce 12½

steamed clams "Damiani" lemon-caper cream sauce 16

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

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

burrata roasted red peppers, crostini, balsamic reduction 16½

fried artichoke arancini (4) chipotle aioli 12½

calamari fritti chipotle aioli 14

bruschetta pomodoro (4) 10

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 18

caesar romaine, house 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 16½

prosciutto & fontina sandwich parmesan shavings, arugula, truffle aioli 18½

"Grandma Celia's" meatball sandwich sliced meatballs, provolone, marinara sauce 18½

fried chicken breast sandwich smoked mozz', Pèpe Bumba aioli, pickle, lettuce, tomato 18½

McSuvio burger 8 oz. beef patty, confit onions, cambozola, chipotle aioli, "way good" fries 19½

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 22½

san vito house spicy sausage, peppers, onions, mozz’, tomato sauce 22½

diavola spicy soppressata salami, tomato sauce, Pèpe Bumba, mozz’, caciocavallo 22½

abruzzo goat cheese, mozz’, basil pesto, tomato sauce, roasted tomato, pine nuts 22½

white truffle pie mushroom, cambozola, mozz’, truffle oil, caramelized onions (no tomato sauce) 24

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 22½

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 27

the most famous of all napoletana dishes

with pappardelle alfredo

pink vodka sauce “Jackie-O” pancetta, peas, rummo penne 24

spaghetti & meatball “Grandma Celia” ragù napoletano, house spaghetti 24

al forno “Sinatra” oven-baked ziti, house spicy sausage, mushrooms, mozz’, pangrattato 24

carbonara romana house spaghetti, farm egg, pancetta, peas, parmigiano, pecorino 24

ragù bolognese “Obama” beef, pork, sausage, wild boar, fresh pappardelle 24

VERDURE + PATATE

broccoli rabe + garlic 8

grilled asparagus + parmigiano 8

french fries or sweet potato fries 8

truffle-parmesan fries 10 **parmesan mash** 8

guest checks can be split a maximum of two ways.