

PEPE'S  
**LITTLE  
 NAPOLI**  
 BISTRO ITALIANO

**PEACH + STRACCIATELLA "CAPRESE"**

Carmel farmer's market stone fruit,  
 stracciatella di burrata, basil 16

**TRUFFLED GNOCCHI**

baked gnocchi, white truffle oil,  
 fontina fonduta, parmigiano 20

**PÈPE'S FAMOUS GARLIC BREAD**

100-Year-Old Family Recipe 7

**PEZZINI FARMS GRILLED ARTICHOKE**

Over 100,000 served! 17½

**APPETIZERS**

**meatball lollipops** marinara sauce (4) 12

**saffron risotto arancini** marinara sauce (4) 13

**steamed clams "Damiani"** lemon-caper cream sauce 18

**roasted Gilroy garlic bulb** local crispy goat cheese, crostini, olives 18

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

**burrata** roasted red peppers, crostini, balsamic reduction 18

**fried artichoke arancini** chipotle aioli (4) 13

**calamari fritti** chipotle aioli 16½

**bruschetta pomodoro** (4) 12

**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 21

**caesar** romaine, house croutons, anchovy 14½

**crab bisque mediterraneo** 13½

**white bean and vegetable soup** 12½

**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 23½

**white truffle pie** mushrooms, cambozola, mozz', truffle oil, caramelized onions (no red sauce) 25

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

**diavola** spicy soppressata salami, tomato sauce, Pèpe Bumba, mozz', caciocavallo 23½

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

## SPECIALTIES OF THE HOUSE

### spicy seafood risotto “calabrese”

white prawns, bay scallops, Pèpe Bumba risotto, spicy ‘nduja, lobster reduction 36

**lamb “osso buco”** 4-hour braised New Zealand lamb shank, parmesan mash, gremolata 38½

**chicken piccata** buttermilk marinated chicken breast filets, lemon-caper-butter sauce, tagliatelle 33½

**pacific northwest salmon** sardinian couscous, lemon caper burro bianco, grilled asparagus 36

**steak frites** 16 oz. Harris Ranch rib-eye, maître d' butter, demi-glace, truffle-parmesan fries 48

## 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

### cannelloni tricolore

*our salute to the Italian flag*

chicken-veggie cannelloni topped with three sauces: marinara, alfredo, and pesto 33

### spaghetti alla pescatore

*made famous by the fishermen of Monterey Bay*

prawns, scallops, mussels, clams, calamari, salmon, cioppino sauce, house spaghetti 37

**eggplant parmigiana** 31

**chicken parmigiana** 35

*the most famous of all napoletana dishes*

with pappardelle alfredo

**pink vodka sauce “Jackie-O”** pancetta, peas, rummo penne 28½

**spaghetti & meatball “grandma celia”** ragù napoletano, house spaghetti 29½

**al forno “Sinatra”** oven-baked ziti, house spicy sausage, mushrooms, mozzarella, pangrattato 29½

**carbonara romana** house spaghetti, farm egg, pancetta, peas, parmigiano, pecorino 28½

**ragù bolognese “Obama”** beef, pork, sausage, wild boar, fresh pappardelle 29½

## VERDURE + PATATE

**broccoli rabe + garlic** 9

**grilled asparagus + parmigiano** 9

**french fries or sweet potato fries** 9

**truffle-parmesan fries** 12 **parmesan mash** 9

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