

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

SAUSAGE AND PEPPERS

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

TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
 fonduta vg 20

PÈPE'S FAMOUS GARLIC BREAD

100-Year-Old Family Recipe vg 7

PEZZINI FARMS GRILLED ARTICHOKE

Local 'Choke w/ House Aioli vg 17½

APPETIZERS

meatball lollipops (4) marinara sauce 12

saffron risotto arancini (4). marinara sauce vg 13

steamed clams "Damiani" lemon-caper cream sauce, crostino 18

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

burrata roasted red peppers, crostini, balsamic reduction vg 18

fried artichoke crocchette (4). house aioli vg 13

bruschetta pomodoro (4) vg 12

calamari fritti house aioli 16½

SOUP & SALAD

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

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic dressing vg 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 vg 12½

PIZZA NAPOLETANA

VERACE PIZZA NAPOLETANA CERTIFIED PIZZAIOLI CHRISTIAN & GIAN ANTONIO PÈPE

margherita "dal 1889" tomato sauce, mozz', basil vg 22

di parma prosciutto, tomato sauce, mozz', arugula, parmigiano 23½

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

abruzzo goat cheese, mozz', basil pesto, tomato sauce, roasted tomato, pine nuts vg 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
- Hoboken hobo stew** short rib, gnocchi, potato, veggies, black pepper, coffee 32
- lamb “osso buco”** 4-hour braised New Zealand lamb shank, parmesan mash, gremolata 38½
- chicken piccata** buttermilk marinated chicken breast filets, lemon, caper, tagliatelle 33½
- steak frites** 16 oz. Harris Ranch rib-eye, maître d' butter, truffle-parmesan fries 48
- pacific northwest salmon** sardinian couscous, asparagus, lemon 36
- eggplant parmigiana** vg 31 **chicken parmigiana** 35

with pappardelle alfredo

RAVIOLI FATTI IN CASA

- ravioli with brown butter & sage**
our classic ricotta ravioli, parmigiano reggiano d.o.p. vg 25
- crab ravioli** creamy champagne lobster reduction 33½
- veal ravioli** braised veal osso buco, mushrooms, porcini cream sauce 31

CHEF PÈPE’S PASTA CLASSICA

- 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
- 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, goat cheese, mozz’, pangrattato 29½
- Sgt. Pepe’s “1944” meat lasagna** family recipe brought back by Pepe’s father from World War II 34
- ragù bolognese “Obama”** beef, pork, sausage, wild boar, fresh pappardelle 29½

VERDURE + PATATE vg

- broccoli rabe + garlic** 9 **grilled asparagus + parmigiano** 9
- french fries or sweet potato fries** 9 **truffle-parmesan fries** 12 **mixed mushrooms** 9