

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

SAUSAGE AND PEPPERS

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

TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
 fonduta *vg 18*

PÈPE'S FAMOUS GARLIC BREAD

100-Year-Old Family Recipe *vg 7*

PEZZINI FARMS GRILLED ARTICHOKE

Local 'Choke w/ House Aioli *vg 16*

APPETIZERS

meatball lollipops (4) marinara sauce *11½*

saffron risotto arancini (4) marinara sauce *vg 12½*

steamed clams "Damiani" lemon-caper cream sauce, crostino *16*

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

burrata roasted red peppers, crostini, balsamic reduction *vg 16½*

fried artichoke crocchette (4) house aioli *vg 12½*

bruschetta pomodoro (4) *vg 10*

calamari fritti house aioli *14*

SOUP & SALAD

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

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic dressing *vg 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 *vg 11*

PANINI + BURGERS

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

roasted pepper "caprese" sandwich fresh mozz', arugula, herb aioli *vg 18½*

prosciutto & fontina sandwich parmesan shavings, arugula, truffle aioli *19½*

"Grandma Celia's" meatball sandwich sliced meatballs, provolone, marinara sauce *19½*

fried chicken breast sandwich smoked mozz', Pèpe Bumba aioli, pickle, lettuce, tomato *19½*

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 _{vg} 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
- abruzzese** goat cheese, mozz’, basil pesto, tomato sauce, roasted tomato, pine nuts _{vg} 22½
- white truffle pie** mushroom, cambozola, mozz’, truffle oil, caramelized onions (no tomato sauce) _{vg} 24

SPECIALTIES OF THE HOUSE

- pacific northwest salmon** sardinian couscous, asparagus, lemon 27½
- lamb “osso buco”** 4-hour braised New Zealand lamb shank, parmesan mashed potatoes 28½

- eggplant parmigiana** _{vg} 22½ **chicken parmigiana** 27
- with pappardelle alfredo

RAVIOLI FATTI IN CASA

- ravioli with brown butter & sage**
our classic ricotta ravioli, parmigiano reggiano d.o.p. _{vg} 22½
- crab ravioli** creamy champagne lobster reduction 25
- cheese ravioli “della Hoboken”** arrabbiata sauce _{vg} 22½

CHEF PÈPE’S PASTA CLASSICA

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

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, goat cheese, mozz’, pangrattato 24

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

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

VERDURE + PATATE _{vg}

- broccoli rabe + garlic** 8 **grilled asparagus + parmigiano** 8
- french fries or sweet potato fries** 8 **truffle-parmesan fries** 10 **mixed mushrooms** 8

Guest checks can be split a maximum of two ways. The consumption of raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness. Items marked _{vg} are vegetarian, but our kitchen is not. Please let us know of any severe dietary restrictions.