



### 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

**baby back ribs** (4) soy-ginger glaze, mango salsa 19

**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

## WOOD-FIRED PIZZA

VERACE PIZZA NAPOLETANA CERTIFIED PIZZAIOLI CHRISTIAN & GIAN ANTONIO PÈPE

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

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

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

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

**la mortazza** mortadella, stracciatella di burrata, fontina, pistachio pesto (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 FIRE GRILL

- steak frites** 16 oz. Harris Ranch rib-eye, maître d' butter, truffle-parmesan fries 48
- filet mignon** 8 oz. Harris Ranch filet, brandy-peppercorn sauce, parmesan mash, broccoli rabe 52
- 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

## SPECIALTIES OF THE HOUSE

- 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, mashed potatoes, gremolata 38½
- chicken “Vesuvio”** roasted half chicken, chipotle-cream, potatoes, Castroville artichoke 35
- chicken piccata** buttermilk marinated chicken breast filets, lemon, caper, tagliatelle 34
- 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

- 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 & meatballs “Grandma Celia”** ragù napoletano, house spaghetti 29½
- wild boar ragù bolognese** Carmel Valley wild boar, beef, pork, fresh pappardelle 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

## 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

*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.*