

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

**BRUSCHETTA PEPE BUMBA (4)**

goat cheese, calabrian chili vg 12

**PEZZINI FARMS GRILLED ARTICHOKE**

limited quantities available vg 17¾

**APPETIZERS**

**garlic bread** family recipe vg 7½

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

**fried artichoke crocchette (4)**. aioli della casa 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

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

**calamari fritti** aioli della casa 16¾

**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 17½

**amalfi** romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 21¾

**caesar** romaine, house croutons, anchovy 15

**crab bisque mediterraneo** 14

**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 25

**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 32¾
- lamb “osso buco”** 4-hour braised New Zealand lamb shank, parmesan mash, gremolata 38½
- chicken piccata** buttermilk marinated chicken breast filets, lemon, caper, tagliatelle 35
- 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 26
- 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 37½

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

**spaghetti & meatballs “Grandma Celia”** ragù napoletano, house spaghetti 30

**al forno “Sinatra”** oven-baked rigatoni, house spicy sausage, mushrooms, goat cheese, mozz’, pangrattato 30

**Sgt. Pepe’s “1944” 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** 13      **mixed mushrooms** 9

*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.  
Guest checks can be split a maximum of two ways. Corkage is \$30 per 750ml bottle.*