

PEPE'S  
**LITTLE  
 NAPOLI**  
 BISTRO ITALIANO

**SAUSAGE AND PEPPERS**

house spicy sausage, peppers & onions  
 agrodolce, crispy polenta, fontina *vg 20*

**TRUFFLED GNOCCHI**

baked gnocchi, olio di tartufo bianco,  
 fonduta *vg 18½*

**BRUSCHETTA PEPE BUMBA (4)**

goat cheese, calabrian chili *vg 10*

**PEZZINI FARMS GRILLED ARTICHOKE**

Local 'Choke w/ House Aioli *vg 16*

**APPETIZERS**

**garlic bread** family recipe *vg 7½*

**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*

**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 *20*

**caesar** romaine, house croutons, anchovy *14* *add chicken 8*

**crab bisque mediterraneo** *13*

**white bean & vegetable soup** *vg 12*

**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 *20*

**"Grandma Celia's" meatball sandwich** sliced meatballs, provolone, marinara sauce *20*

**fried chicken breast sandwich** smoked mozz', Pèpe Bumba aioli, pickle, lettuce, tomato *20*

**McSuvio burger** 8 oz. beef patty, confit onions, cambozola, chipotle aioli, "way good" fries *20*

## 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 24
- san vito** house spicy sausage, peppers, onions, mozz’, tomato sauce 22½
- diavola** spicy soppressata salami, tomato sauce, Pèpe Bumba, mozz’, caciocavallo 22½
- abruzzo** 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 30
- lamb “osso buco”** 4-hour braised New Zealand lamb shank, parmesan mashed potatoes 32

**eggplant parmigiana** vg 25      **chicken parmigiana** 30

with pappardelle alfredo

## RAVIOLI FATTI IN CASA

- ravioli with brown butter & sage**  
our classic ricotta ravioli, parmigiano reggiano d.o.p. vg 24
- crab ravioli** creamy champagne lobster reduction 30
- cheese ravioli “della Hoboken”** arrabbiata sauce vg 24

## CHEF PÈPE’S PASTA CLASSICA

**cannelloni tricolore**

*our salute to the Italian flag*

chicken-veggie cannelloni topped with three sauces: marinara, alfredo, and pesto 28

**spaghetti alla pescatore**

*made famous by the fishermen of Monterey Bay*

prawns, scallops, mussels, clams, calamari, salmon, cioppino sauce, house spaghetti 30½

**pink vodka sauce “Jackie-O”** pancetta, peas, rigatoni 26

**spaghetti & meatballs “Grandma Celia”** ragù napoletano, house spaghetti 26

**al forno “Sinatra”** oven-baked rigatoni, house spicy sausage, mushrooms, goat cheese, mozz’, pangrattato 26

**Sgt. Pepe’s “1944” meat lasagna** family recipe brought back by Pepe’s father from World War II 30

**ragù bolognese “Obama”** beef, pork, sausage, wild boar, fresh pappardelle 28

## VERDURE + PATATE vg

- broccoli rabe + garlic** 8      **grilled asparagus + parmigiano** 8
- french fries or sweet potato fries** 8      **truffle-parmesan fries** 12      **mixed mushrooms** 8

*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.*