



TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
fonduta di fontina *vg* 20

STEAMED CLAMS

lemon-caper cream sauce,
grilled bread 18

BUMBA BRUSCHETTA

goat cheese, calabrian chili *vg* 12

FRIED ARTICHOKE CROCCHETE (4)

aioli della casa *vg* 13

APPETIZERS

garlic bread family recipe *vg* 7½

meatball lollipops (4) marinara sauce 12

baby back ribs (4) soy-ginger glaze, mango salsa 20

Gilroy garlic bulb roasted w/ local crispy goat cheese, grilled bread, olives *vg* 18

Pezzini Farms grilled artichoke local heirloom artichoke, balsamic vinaigrette, aioli *vg* 17¾

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

burrata roasted red peppers, grilled bread, 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

WOOD-FIRED PIZZA

VERACE PIZZA NAPOLETANA CERTIFIED PIZZAIOLI CHRISTIAN & GIAN ANTONIO PÈPE

margherita “dal 1889” mozz’, basil, tomato sauce *vg* 22

spicy pie house ‘nduja sausage, pineapple, jalapeño, mozz’, tomato sauce 23½

diavola spicy soppressata salumi, Pèpe Bumba, mozz’, caciocavallo, tomato sauce 23½

abruzzo goat cheese, mozz’, basil pesto, roasted tomato, pine nuts, tomato sauce *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

da sila burrata, house ‘nduja sausage, caramelized onion, tomato sauce (no mozz’) 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 52½
- steakhouse burger** 12 oz. HR short rib patty, millionaire bacon, pecorino, crinkle fries, dijon aioli 28
- McSuvio burger** 8 oz. HR beef patty, confit onions, cambozola, chipotle aioli, “way good” fries 20

SPECIALTIES OF THE HOUSE

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, mashed potatoes, gremolata 38½

chicken vesuvio roasted half chicken, chipotle-cream, potatoes, Castroville artichoke 35½

chicken piccata buttermilk marinated chicken breast filets, lemon, caper, tagliatelle 35

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

ragù alla genovese

the traditional Sunday sauce from Napoli

Harris Ranch beef, onions, (almost) no tomato, extra-large paccheri pasta 30

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

spaghetti alla pescatore prawns, scallops, mussels, clams, calamari, cioppino sauce, house spaghetti 37¼

Sgt. Pepe’s “1944” 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 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.