

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
 fonduta di fontina *vg 21*

GILROY GARLIC BULB

roasted w/ local crispy goat cheese,
 mixed olives, crostini *vg 18*

BUMBA BRUSCHETTA (4)

goat cheese, calabrian chili *vg 12*

GARLIC BREAD

100-year-old family recipe *vg 9*

APPETIZERS

meatball lollipops (4) marinara sauce *12*

fried artichoke crocchette (4) aioli della casa *vg 13*

burrata roasted red peppers, crostini, balsamic reduction *vg 18*

sauté of mussels & clams “damiani” lemon-caper-saffron cream sauce, crostini *18*

sausage & peppers house-made spicy sausage, peppers & onions agrodolce, crispy polenta, fontina *21*

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

calamari fritti aioli della casa *17³/₄*

SOUP & SALAD

pear & gorgonzola mixed local lettuces, candied walnuts, red onion, champagne vinaigrette *vg 17*

di stefano crispy goat cheese, roasted beets, mixed local lettuces, fig-balsamic dressing *vg 17³/₄*

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing *22¹/₂*

caesar romaine, house croutons, anchovy *15*

crab bisque mediterraneo *14*

white bean and vegetable soup *vg 12¹/₂*

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*

abbruzzese goat cheese, mozz', basil pesto, tomato sauce, roasted tomato, pine nuts *vg 23¹/₂*

diavola spicy soppressata salami, tomato sauce, Pèpe Bumba, mozz', caciocavallo *23¹/₂*

san vito house spicy sausage, peppers, onions, mozz', tomato sauce *23¹/₂*

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 34¾

lamb “osso buco” 4-hour braised New Zealand lamb shank, parmesan mash, gremolata 38¾

steak frites 16 oz. Harris Ranch rib-eye, maître d' butter, truffle-parmesan fries 52

pacific northwest salmon sardinian fregola, asparagus, lobster cream 36

eggplant parmigiana vg 31¾

chicken parmigiana 35¾

with pappardelle alfredo

RAVIOLI FATTI IN CASA

ravioli with brown butter & sage

our classic ricotta ravioli, parmigiano reggiano d.o.p. vg 28

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 33½

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 30

VERDURE + PATATE vg

broccoli rabe + garlic 9

grilled asparagus + parmigiano 9

french fries or sweet potato fries 9

truffle-parmesan fries 15

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.