

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* 19½

**BUMBA BRUSCHETTA (4)**

goat cheese, calabrian chili *vg* 10

**GARLIC BREAD**

100-year-old family recipe *vg* 9

**APPETIZERS**

**meatball lollipops** (4) marinara sauce 11½

**saffron risotto arancini** (4) marinara sauce *vg* 12½

**sauté of mussels & clams “damiani”** lemon-caper-saffron cream sauce, crostini 16

**gilroy garlic bulb** roasted w/ local crispy goat cheese, crostini, olives *vg* 15½

**burrata** roasted red peppers, crostini, balsamic reduction *vg* 16½

**fried artichoke crocchette** (4) aioli della casa *vg* 12½

**calamari fritti** aioli della casa 14

**SOUP & SALAD**

**pear & gorgonzola** mixed local lettuces, candied walnuts, red onion, champagne vinaigrette *vg* 15¾

**di stefano** crispy goat cheese, roasted beets, mixed local lettuces, fig-balsamic dressing *vg* 15¾

**amalfi** romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 20½

**caesar** romaine, house croutons, anchovy 14 *add chicken* 8 *add bumba* 1

**crab bisque mediterraneo** 13

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

**PANINI + BURGERS**

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

**prosciutto & mozz' sandwich** Pèpe Bumba, sun-dried tomatoes, arugula 20

**roasted red pepper “caprese” sandwich** fresh mozz', arugula, herb aioli *vg* 18½

**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

**prosciutto & fontina sandwich** parmesan shavings, arugula, truffle aioli 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 fregola, asparagus, lobster cream 32
- lamb “osso buco”** 4-hour braised New Zealand lamb shank, parmesan mashed potatoes 36

- eggplant parmigiana** vg 28      **chicken parmigiana** 32½
- 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 30
- cheese ravioli “della hoboken”** arrabbiata sauce vg 26
- veal ravioli** braised veal osso buco, mushrooms, porcini cream sauce 30

## CHEF PÈPE’S PASTA CLASSICA

### cannelloni tricolore

*our salute to the Italian flag*

chicken-veggie cannelloni topped with three sauces: marinara, alfredo, and pesto 30

- pink vodka sauce “jackie-o”** pancetta, peas, rigatoni 26
- spaghetti & meatballs “grandma celia”** ragù napoletano, house spaghetti 28
- al forno “sinatra”** oven-baked rigatoni, house spicy sausage, mushrooms, goat cheese, mozz’, pangrattato 28
- spaghetti alla pescatore** prawns, scallops, mussels, clams, calamari, cioppino sauce, house spaghetti 30½
- sgt. pepe’s “1944” meat lasagna** family recipe brought back by Pepe’s father from World War II 30

## VERDURE + PATATE vg

- broccoli rabe + garlic** 8      **grilled asparagus + parmigiano** 8
- french fries or sweet potato fries** 8      **truffle-parmesan fries** 13½      **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.*