



TRUFFLED GNOCCHI

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

FRITTO MISTO

calamari, prawns, artichoke, carrot, fennel, aioli della casa 17¾

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

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

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

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

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

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* 17¾

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 22½

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

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 52
- steakhouse burger** 12 oz. harris ranch short rib patty, millionaire bacon, pecorino, crinkle fries, dijon aioli 28
- McSuvio burger** 8 oz. harris ranch beef patty, confit onions, cambozola, chipotle aioli, “way good” fries 20
- chicken vesuvio** roasted half chicken, chipotle-cream, potatoes, castroville artichoke 35½

SPECIALTIES OF THE HOUSE

cioppino rosso

made famous by the Italian fishermen of Monterey Bay
tomato & wine based seafood stew with garlic bread 37½
add fresh spaghetti 5

- risotto “calabrese”** prawns, bay scallops, 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, mashed potatoes, gremolata 38¾
- 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 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

traditional sunday sauce from Napoli
harris ranch beef, onions, (almost) no tomato, 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
- 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** 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.*