

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

SAUSAGE AND PEPPERS

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

TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
 fonduta vg 19½

SCATTINI FARMS GRILLED ARTICHOKE

local 'choke with house aioli vg 17½

GARLIC BREAD

100-year-old family recipe vg 9

APPETIZERS

meatball lollipops (4) marinara sauce 11½

saffron risotto arancini (4) marinara sauce vg 12½

bruschetta pomodoro (4) house-made bread, tomato, garlic, basil vg 12

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

roasted red pepper soup 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’ 22½
- abruzzese** 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

- 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
- ravioli with brown butter & sage** our classic ricotta ravioli, parmigiano reggiano d.o.p. vg 26

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

- pea pesto with walnuts & mint** cascatelli (an original pasta shape), parmigiano reggiano d.o.p. vg 26
- al forno “sinatra”** baked rigatoni, house sausage, mushrooms, goat cheese, mozz’, pangrattato 30
- sgt. pepe’s “1944” lasagna** family recipe brought back by Pepe’s father from World War II 30
- spaghetti & meatballs “grandma celia”** ragù napoletano, house spaghetti 28
- pink vodka sauce “jackie-o”** pancetta, peas, rigatoni 26

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

*Items marked vg are vegetarian, but our kitchen is not. Please let us know of any severe dietary restrictions.
The consumption of raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness.
Guest checks can be split a maximum of two ways. Corkage is \$30 per 750ml bottle.*