



TRUFFLED GNOCCHI

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

FRITTO MISTO

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

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 *12*

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

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

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*

roasted red pepper soup *vg 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', provola, 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*

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

lamb “osso buco” 4-hour braised new zealand lamb shank, mashed potatoes, gremolata 38¾

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

pacific northwest salmon sardinian fregola, asparagus, lobster cream 36

eggplant parmigiana vg 31¾

chicken parmigiana 35¾

with pappardelle alfredo

RAVIOLI FATTI IN CASA

crab ravioli creamy champagne lobster reduction 33½

veal ravioli braised veal osso buco, mushrooms, porcini cream sauce 31

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

CHEF PÈPE’S PASTA CLASSICA

ragù alla genovese

the traditional sunday sauce from napoli

harris ranch beef, onions, (almost) no tomato, paccheri pasta 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 34

spaghetti & meatballs “grandma celia” ragù napoletano, house spaghetti 30

pink vodka sauce “jackie-o” pancetta, peas, rigatoni 28½

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, baker’s bacon, pecorino, dijon aioli, crinkle fries 28

McSuvio burger 8 oz. harris ranch beef patty, confit onions, cambozola, chipotle aioli, “way good” fries 20

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

*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.*