

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

HEIRLOOMS + STRACCIATELLA

late harvest tomatoes, stracciatella di burrata, basil, basil evo0 vg 16½ • add crostini (2) 2

PÈPE BOARD

our house 'nduja, bumba, and pepper jelly, with crostini, cheese, and accoutrements 20

GARLIC BREAD

100-year-old family recipe vg 9

STUFFED ARTICHOKE

local 'choke w/ dijon aioli vg 17½

ANTIPASTI

meatball lollipops (4) marinara sauce 11½

saffron risotto arancini (4) marinara sauce vg 12½

bruschetta pomodoro (4) housemade bread, tomato, garlic, basil vg 12

sauté 'damiani' clams, mussels, lemon-caper-saffron cream sauce, crostini 16

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

gilroy garlic bulb roasted w/ local crispy goat cheese, crostini, olives vg 15¾

fried artichoke crocchette (4) aioli della casa vg 12½

calamari fritti aioli della casa 17

SOUP & SALAD

strawberry gorgonzola arugula, gorgonzola, candied walnuts, red onion, strawberry shrub vinaigrette vg 15¾

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette vg 15¾

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 20

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

roasted red pepper soup vg 14

white bean & vegetable soup vg 12½

PANINI + BURGERS

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

McSuvio burger 8 oz. beef patty, confit onions, cambozola, chipotle aioli 20

roasted red pepper 'caprese' sandwich fresh mozz', arugula, herb aioli vg 18¾

grandma celia's meatball sandwich sliced meatballs, provolone, marinara sauce 20

fried chicken sandwich smoked mozz', Pèpe Bumba aioli, pickle, lettuce, tomato 20

prosciutto & fontina sandwich parmesan shavings, arugula, truffle aioli 20

PIZZA NAPOLETANA

VPN CERTIFIED PIZZAIOLI CHRISTIAN & GIAN ANTONIO PÈPE ♦ GLUTEN FREE CRUST AVAILABLE

- margherita 'dal 1889'** tomato sauce, mozz', basil vg 22
- di parma** prosciutto, mozz', arugula, parmigiano, tomato sauce 25
- san vito** house italian sausage, peppers, onions, mozz', tomato sauce 22½
- diavola** spicy soppressata, Pèpe Bumba, mozz', provola, tomato sauce 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

SPECIALITÀ DELLA CASA

cioppino rosso

made famous by the Italian fishermen of Monterey Bay

tomato & wine based seafood stew with garlic bread 37½ • add fresh spaghetti 5

pacific northwest salmon sardinian fregola, asparagus, lobster cream sauce 32

lamb 'osso buco' 4-hour braised new zealand lamb shank, parmesan mashed potatoes 36

monterey fish co.'s daily catch ask your server *m.p.*

eggplant parmigiana vg 28

chicken parmigiana 32¾

with pappardelle alfredo

PASTA RIPIENA FATTA IN CASA

cannelloni tricolore

our salute to the Italian flag

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

crab ravioli creamy champagne lobster reduction 30

cheese ravioli 'della hoboken' arrabbiata sauce vg 26½

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 26½

sgt. pèpe's '1944' meat lasagna family recipe brought back by Pepe's father from World War II 30

PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

pink vodka sauce 'jackie-o' pancetta, peas, rigatoni 28

spaghetti & meatballs 'grandma celia' ragù napoletano, house spaghetti 29

al forno 'sinatra' baked rigatoni, house spicy sausage, mushrooms, goat cheese, mozz', pangrattato 29

pea pesto with walnuts & mint cascatelli (an original pasta shape), stracciatella, parmigiano reggiano vg 28

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

Please know that we are a cashless operation. We accept credit & debit cards, but not cash. Thanks for your understanding.

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.