



HEIRLOOMS + STRACCIATELLA

late harvest tomatoes, stracciatella di burrata, basil, basil evoo 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 12

fried artichoke crocchette (4) aioli della casa vg 13

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

gilroy garlic bulb roasted w/ local crispy goat cheese, grilled bread, olives vg 18

sausage & peppers housemade spicy sausage, peppers & onions agrodolce, crispy polenta, fontina 22

fritto misto fried calamari, prawns, artichoke, carrot, fennel, aioli della casa 18

sauté 'damiani' clams, mussels, lemon-caper-saffron cream sauce, crostini 18

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

saffron risotto arancini (4) marinara sauce vg 13

SOUP & SALAD

strawberry gorgonzola arugula, gorgonzola, candied walnuts, red onion, strawberry shrub vinaigrette vg 17½

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette vg 17¾

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 22¾

caesar romaine, house croutons, anchovy 15

roasted red pepper soup vg 14

white bean and vegetable soup vg 13

WOOD-FIRED PIZZA

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

margherita 'dal 1889' mozz', basil, tomato sauce vg 22

diavola spicy soppressata, Pèpe Bumba, mozz', provola, tomato sauce 23½

spicy pie housemade 'nduja, pineapple, jalapeño, mozz', 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, caramelized onion, tomato sauce (no mozz') 23½

san vito house italian sausage, peppers, onions, mozz', tomato sauce 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

risotto 'calabrese' prawns, bay scallops, spicy 'nduja, lobster reduction 36

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

pacific northwest salmon sardinian fregola, asparagus, lobster cream sauce 36

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

eggplant parmigiana vg 31

chicken parmigiana 35¾

with pappardelle alfredo

PASTA RIPIENA FATTA IN CASA

crab ravioli creamy champagne lobster reduction 33½

veal ravioli braised veal osso buco, mushrooms, porcini cream sauce 32

ravioli with brown butter & sage our classic ricotta ravioli, parmigiano reggiano d.o.p vg 28½

sgt. pèpe's '1944' lasagna family recipe brought back by Pepe's father from World War II 34

PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

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), stracciatella, parmigiano reggiano vg 28½

al forno 'sinatra' baked rigatoni, house sausage, mushrooms, goat cheese, mozz', pangrattato 30

spaghetti & meatballs 'grandma celia' ragù napoletano, house spaghetti 30

pink vodka sauce 'jackie-o' pancetta, peas, rigatoni 28½

FROM THE 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

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

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.