

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
 fonduta di fontina *vg* 20

PÈPE BOARD

our cheese board ft. housemade 'nduja,
 pèpe bumba, pepper jelly, and more 20

GARLIC BREAD

100-year-old family recipe *vg* 9

SCATTINI FARMS ARTICHOKE

aioli della casa, balsamic vinaigrette *vg* 17½

ANTIPASTI

meatball lollipops (4) marinara sauce 12

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

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

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

burrata roasted red peppers, crostini, basil, balsamic 18

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

calamari fritti aioli della casa 18

SOUP & SALAD

pear + gorgonzola mixed local lettuces, candied walnuts, red onion, champagne 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 • *add chicken* 8 • *add avocado* 3¼

butternut squash soup *vg* 14

white bean and vegetable soup *vg* 13

PIZZA NAPOLETANA

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

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

white truffle pie mushrooms, cambozola, mozz', truffle oil, caramelized onions (no tomato) *vg* 25

abruzzese goat cheese, mozz', basil pesto, roasted tomato, pine nuts, tomato sauce *vg* 23½

diavola spicy soppressata salami, Pèpe Bumba, mozz', provola, tomato sauce 24

san vito housemade 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, 'nduja (soft, spicy salami), calaibrian chili risotto, lobster reduction 36

steak frites 16 oz. harris ranch rib-eye, maître d' butter, truffle-parmesan fries 52

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

pear ravioli

organic warren pears from frog hollow farm, pecorino, balsamic vg 28½

crab ravioli creamy champagne lobster reduction 33½

ravioli with brown butter & sage our classic ricotta ravioli, parmigiano reggiano vg 28½

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

cannelloni tricolore chicken-veggie cannelloni topped with three sauces: marinara, alfredo, and basil pesto 33¾

PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

pea pesto with walnuts & mint cascatelli (an original pasta shape), stracciatella vg 28½

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

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

ragù bolognese 'obama' beef, pork, sausage, wild boar, fresh pappardelle 30

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

VERDURE + PATATE vg

broccoli rabe + garlic 9

grilled asparagus + breadcrumbs 9

french fries or sweet potato fries 9

truffle-parmesan fries 15

mixed mushrooms 9

*Little Napoli is a cash-free business. We appreciate 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.*