



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

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

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

burrata roasted red peppers, crostini, basil, balsamic 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 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

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 salami, Pèpe Bumba, mozz', provola, tomato sauce 24

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

spicy pie housemade 'nduja (soft, spicy salami), pineapple, jalapeño, mozz', tomato sauce 24

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

da sila burrata, housemade 'nduja (soft, spicy salami), caramelized onion, tomato sauce (no mozz') 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), calabrian chili risotto, 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

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 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

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

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

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 36

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

*Vesuvio 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.*