

PEPE'S
**LITTLE
 NAPOLI**
 BISTRO ITALIANO

ANTIPASTI

TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,
 fonduta di fontina *vg* 20 / 28

PÈPE BOARD

all the best snacks in our pantry on
 one glorious cheese plate 22

GARLIC BREAD

100-year-old family recipe *vg* 9

SCATTINI FARMS ARTICHOKE

aioli della casa, balsamic vinaigrette *vg* 17¾

meatball lollipops (4) marinara sauce 13

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

gilroy garlic bulb roasted w/ local crispy goat cheese, grilled bread, olives *vg* 18¼

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* 17¾

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 • *avocado* 3¼

broccoli soup *vg* 14

white bean and vegetable soup *vg* 14

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* 26

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

diavola spicy soppressata salami, Pèpe Bumba, mozz', provola, tomato sauce 25

san vito housemade italian sausage, peppers, onions, mozz', tomato sauce 25

fangool pepperoni, hot honey, ranch, mozz', tomato sauce 26

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 italian sausage, mushrooms, goat cheese, mozz', pangrattato 30¼
- spaghetti & meatballs 'grandma celia' ragù napoletano, house spaghetti 30¼
- ragù bolognese 'obama' beef, pork, sausage, wild boar, fresh pappardelle 30¼
- pink vodka sauce 'jackie-o' pancetta, peas, rigatoni 29½

PASTA RIPIENA FATTA IN CASA

- pear ravioli
organic warren pears from frog hollow farm, pecorino, balsamic vg 28½
- crab ravioli creamy champagne lobster reduction 33¾
- 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 34

SPECIALITÀ DELLA CASA

- cioppino rosso
made famous by the Italian fishermen of Monterey Bay
tomato & wine based seafood stew with garlic bread 38 • add fresh spaghetti 5
- steak frites 16 oz. harris ranch rib-eye, maître d' butter, truffle-parmesan fries 54
- 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 42
- pacific northwest salmon sardinian fregola, asparagus, lobster cream sauce 38
- monterey fish co.'s daily catch ask your server *m.p.*
- eggplant parmigiana vg 31 chicken parmigiana 36
with pappardelle alfredo

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.*