



## ANTIPASTI

### TRUFFLED GNOCCHI

baked gnocchi, olio di tartufo bianco,  
fonduta di fontina *vg* 19½

### SPRING BRUSCHETTA (4)

grilled carmel bakery sourdough, stracciatella,  
peas, asparagus, lemon zest *vg* 15

### PÈPE BOARD

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

### SCATTINI FARMS ARTICHOKE

local heirloom artichoke,  
aioli della casa, balsamic vinaigrette *vg* 17½

**garlic bread** family recipe *vg* 9

**meatball lollipops** (4) marinara sauce 11½

**saffron risotto arancini** (4) marinara sauce *vg* 12½

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

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

**burrata** roasted red peppers, crostini, basil, balsamic 18

**fried artichoke crocchette** (4) aioli della casa *vg* 12½

**calamari fritti** aioli della casa 17

## SOUP & SALAD

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

**spring minestrone with basil pesto** *vg* 15

## PANINI

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

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

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

**diavola** soppressata, pèpe bumba, mozz', provola, tomato sauce s 24

**san vito** house italian sausage, peppers, onions, mozz', tomato sauce 24

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

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

**fangool** pepperoni, hot honey, ranch, mozz', tomato sauce s 25

## 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 vg 28

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

## PASTA RIPIENA FATTA IN CASA

**crab ravioli** creamy champagne lobster reduction 30

**veal 'osso buco' ravioli** braised veal, mushrooms, porcini cream 32

**ravioli with brown butter & sage** our classic ricotta ravioli, parmigiano reggiano vg 26½

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

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

## SPECIALITÀ DELLA CASA

### cioppino rosso

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

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

**risotto 'calabrese'** prawns, bay scallops, 'nduja (soft, spicy salami), bumba risotto, lobster reduction s 36

**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

## CONTORNI vg

**broccoli rabe + garlic** 9      **grilled asparagus + breadcrumbs** 9

**french fries or sweet potato fries** 9      **truffle-parmesan fries** 15      **mixed mushrooms** 9

Items marked s may be spicy, though typically not more than a medium level of heat.  
Items marked vg are vegetarian, but our kitchen is not. Please let us know of any severe dietary restrictions.  
Vesuvio is a cash-free business. We appreciate your understanding.