



ANTIPASTI

TRUFFLED GNOCCHI

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

PEACH 'CAPRESE'

frog hollow farms yellow peaches,
stracciatella di burrata, basil *vg* 16

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* 17¾

garlic bread family recipe *vg* 9

meatball lollipops (4) marinara sauce 13

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

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

bruschetta pomodoro (4) grilled carmel bakery sourdough, tomato, garlic, basil *vg* 12

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

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

calamari fritti aioli della casa 18

SOUP & SALAD

strawberry + gorgonzola arugula, candied walnuts, red onion, strawberry shrub 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

roasted red pepper soup *vg* 15

white bean & vegetable soup *vg* 14

PIZZA

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

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

diavola soppressata, pèpe bumba, mozz', provola, tomato sauce s 25

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

PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

- pesto 'genovese' a Little Napoli classic...creamy basil pesto, asparagus, tagliatelle vg 28½
- al forno 'sinatra' baked rigatoni, house italian sausage, mushrooms, goat cheese, mozz', pangrattato 30¼
- ragù bolognese 'obama' beef, pork, sausage, wild boar, tomato, fresh pappardelle 30¼
- spaghetti & meatballs 'grandma celia' ragù napoletano, house spaghetti 30¼
- pink vodka sauce 'jackie-o' pancetta, peas, rigatoni 29½

PASTA RIPIENA FATTA IN CASA

- veal 'osso buco' ravioli
braised veal, mushrooms, porcini cream 32
- 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 3 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 salumi), bumba risotto, lobster reduction s 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

CONTORNI vg

- broccoli rabe + garlic 9 grilled asparagus + breadcrumbs 9
- french fries or sweet potato fries 9 truffle-parmesan fries 15 sautéed mushrooms 9

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