



ANTIPASTI

TRUFFLED GNOCCHI

baked gnocchi, tartufata,
fonduta di fontina *vg* 19½ / 27½

BRUSCHETTA POMODORO (4)

grilled carmel bakery sourdough,
tomato, garlic, basil *vg* 12

PÈPE BOARD

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

HOUSEMADE SMOKED SAUSAGE

peppers & onions agrodolce,
crispy polenta, fontina 20

garlic bread family recipe *vg* 9

meatball lollipops (4) marinara sauce 11½

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

burrata roasted red peppers, basil, balsamic, crostini *vg* 16½

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

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

butternut squash 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

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

PANINI

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

- roasted red pepper 'caprese'** fresh mozz', arugula, herb aioli *vg* 18¾
- McSuvio burger** 8 oz. beef patty, confit onions, cambozola, chipotle aioli 20
- grandma celia's meatball sub** sliced meatballs, provolone, marinara sauce 20
- fried chicken** smoked mozz', pèpe bumba aioli, pickle, lettuce, tomato 20
- prosciutto & fontina** parmesan shavings, arugula, truffle aioli 20

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
- pesto 'genovese'** a Little Napoli classic...creamy basil pesto, asparagus, tagliatelle *vg* 26½
- 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' 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 salumi), bumba risotto, lobster reduction *h/s* 36

lamb 'osso buco' 4-hour braised new zealand lamb shank, parmesan mashed potatoes 36

today's fresh fish 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 **sautéed 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.
Items marked *h/s* may be spicy, though typically not more than a medium heat level.