



## ANTIPASTI

### TRUFFLED GNOCCHI

baked gnocchi, tartufata,  
fonduta di fontina *vg 20 / 28*

### SCATTINI FARMS ARTICHOKE

grilled heirloom artichoke, balsamic  
vinaigrette, aioli della casa *vg 18*

### PÈPE BOARD

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

### HOUSEMADE SMOKED SAUSAGE

peppers & onions agrodolce,  
crispy polenta, fontina *22½*

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

**meatball lollipops** (4) marinara sauce *13*

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

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

**fritto misto** fried calamari, prawns, artichoke, carrot, fennel, aioli della casa *18½*

**spring crostini** (4) grilled carmel bakery sourdough, stracciatella, english peas, asparagus *vg 15*

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

**baby back ribs** (4) soy-ginger glaze, mango salsa *21½*

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

## SOUP & SALAD

**amalfi** romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing *23*

**caesar** romaine, chicories, house croutons, parmigiano, breadcrumb, anchovy *15½*

**di stefano** crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette *vg 17¾*

**strawberry + gorgonzola** arugula, candied walnuts, red onion, croutons, strawberry shrub vinaigrette *vg 17¾*

**roasted red pepper soup** *vg 15*

**white bean & vegetable soup** *vg 14*

## PIZZA NAPOLETANA

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

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

**napoletana** anchovy, garlic, oregano, tomato sauce (no cheese) *19*

**umberto** housemade italian sausage, broccoli rabe, provola, mozz' (no tomato) *24*

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

**white truffle pie** mushrooms, cambozola, mozz', truffle oil, caramelized onions (no tomato) *vg 26*

**diavola** soppressata, pèpe bumba (calabrian chili), provola, mozz', tomato sauce *h/s 25*

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

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

## PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

### tagliatelle al limone

coke farm organic meyer lemon, pine nuts, stracciatella, pepecello salt *vg* 26 • add 4 prawns 8

**ragù bolognese** beef, pork, sausage, wild boar, tomato, pappardelle 31

**pasta vesuviana** volcano shaped pasta, spicy 'nduja-tomato passata sauce, young pecorino *h/s* 30

**al forno 'sinatra'** baked rigatoni, house italian sausage, mushrooms, goat cheese, mozz', pangrattato 31

**cavatelli with pea pesto** ricotta cavatelli, walnuts, mint, basil, pea tendrils *vg* 28½

**spaghetti & meatballs 'grandma celia'** ragù napoletano 32

**pink vodka sauce 'jackie-o'** rigatoni, pancetta, peas 31

## PASTA RIPIENA

### veal 'osso buco' ravioli

braised veal, mushrooms, porcini cream 32¾

**crab ravioli** creamy champagne lobster reduction 34½

**ravioli with brown butter & sage** our classic ricotta ravioli, parmigiano reggiano *vg* 30

**sgt. pèpe's '1944' lasagna** family recipe brought back by Pèpe's father from World War II 34

## SPECIALITÀ DELLA CASA

### cioppino rosso

tomato & wine based seafood stew with garlic bread 38 • add spaghetti 5

**risotto 'calabrese'** prawns, bay scallops, 'nduja (soft, spicy salumi), bumba risotto, lobster reduction *h/s* 38

**lamb 'osso buco'** 4-hour braised new zealand lamb shank, mashed potatoes, gremolata 42

**pacific northwest salmon** sardinian fregola, asparagus, lobster cream sauce 38

**today's fresh fish** ask your server *m.p.*

**eggplant parmigiana** *vg* 31

**chicken parmigiana** 36

with pappardelle alfredo

## FROM THE GRILL

**steak frites** 16 oz. harris ranch ribeye, maître d' butter, truffle-parmesan fries 54

**steakhouse burger** 12 oz. house-ground short rib patty, baker's bacon, pecorino, dijon aioli, crinkle fries 28

**ribeye cap steak** 10 oz. harris ranch cap steak (the best), mashed potatoes, broccoli rabe, demi-glace 58

**chicken vesuvio** wood-oven roasted half chicken, chipotle-cream, potatoes, artichoke *h/s* 38

## CONTORNI *vg*

**broccoli rabe + garlic** 9

**grilled asparagus + breadcrumbs** 9

**french fries or sweet potato fries** 9

**truffle-parmesan fries** 16 **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.