

PÈPE'S  
**LITTLE  
 NAPOLI**  
 BISTRO ITALIANO  
 L U N C H

## A N T I P A S T I

<b>TRUFFLED GNOCCHI</b> baked gnocchi, tartufata, fonduta di fontina <b>vg</b>	20 / 28
<b>SAUSAGE &amp; PEPPERS</b> house-made smoked sausage, peppers & onions agrodolce, crispy polenta, fontina	22½
<b>SAUTÈE 'DAMIANI'</b> clams, mussels, lemon, caper, saffron-cream, crostini <b>vg</b>	18¼
<b>CALAMARI FRITTI</b> aioli della casa	20

## C A L D I

<b>fried artichoke crocchette</b> (4) aioli della casa <b>vg</b>	14
<b>arancini</b> (4) crispy saffron-risotto, marinara sauce <b>vg</b>	14
<b>garlic bread</b> family recipe <b>vg</b>	9
<b>meatball lollipops</b> (4) marinara sauce	14
<b>scattini farms artichoke</b> grilled heirloom artichoke with balsamic vinaigrette and aioli della casa <b>vg</b>	18

## F R E D D I

<b>burrata</b> roasted red peppers, basil, balsamic glaze, crostini <b>vg</b>	18
<b>pèpe board</b> all the best snacks in our pantry on one glorious cheese plate	22
<b>beef carpaccio</b> seared eye round, thinly sliced, capers, dijon aioli, arugula, parmigiano, crostini	25

## I N S A L A T A + Z U P P A

<b>amalfi</b> romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing	25
<b>heirloom wedge 'riccardo'</b> salinas iceberg, tomato, pancetta, gorgonzola-tarragon dressing	19
<b>di stefano</b> crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette <b>vg</b>	19
<b>pear + gorgonzola</b> mixed local lettuces, candied walnuts, red onion, champagne vinaigrette	19
<b>caesar</b> romaine, chicories, house croutons, parmigiano, breadcrumb, anchovy	16
<b>white bean &amp; vegetable soup</b> <b>vg</b>	14

## P I Z Z A N A P O L E T A N A

HOUSEMADE GLUTEN-FREE CRUST + \$2

<b>white truffle pie</b> mushrooms, cambozola, mozz', truffle oil, caramelized onions (no tomato) <b>vg</b>	26
<b>fangool</b> pepperoni, hot honey, ranch, mozz', tomato sauce <b>h/s</b>	26
<b>diavola</b> soppressata, pèpe bumba, mozz', provola, tomato sauce <b>h/s</b>	25
<b>san vito</b> housemade italian sausage, peppers, onions, mozz', tomato sauce	25
<b>abruzzese</b> goat cheese, mozz', basil pesto, roasted tomato, pine nuts, tomato sauce <b>vg</b>	24
<b>margherita 'dal 1889'</b> tomato sauce, mozz', basil <b>vg</b>	22

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

## PANINI

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

<b>McSuvio burger</b> 8 oz. custom-ground patty, onion confit, cambozola, aioli	25
<b>truffled prosciutto panino</b> prosciutto, fontina, parmigiano, arugula, truffle aioli	23
<b>fried chicken sandwich</b> smoked mozz', pèpe bumba aioli, pickle, lettuce, tomato	23
<b>grandma celia's meatball sub</b> sliced meatballs, provolone, marinara sauce	23
<b>roasted red pepper 'caprese'</b> fresh mozz', arugula, herb aioli <b>vg</b>	20

## PRIMI

GLUTEN FREE PENNE AVAILABLE

<b>SGT. PÈPE'S '1944' LASAGNA</b> family recipe brought back by Pèpe's father from World War II	32¼
<b>PINK VODKA 'JACKIE-O'</b> rigatoni, creamy vodka-tomato blush, pancetta, sweet peas	30¼
<b>AL FORNO 'SINATRA'</b> baked rigatoni, house italian sausage, mushrooms, goat cheese, mozz', pangrattato	31¼

<b>ragù bolognese 'obama'</b> beef, pork, sausage, wild boar, tomato, pappardelle	31¼
<b>spaghetti &amp; meatballs 'grandma celia'</b> ragù napoletano	30¼
<b>pesto 'genovese'</b> creamy basil pesto, asparagus, potatoes, tagliatelle <b>vg</b>	28
<b>cannelloni tricolore</b> chicken-veggie cannelloni, 3 sauces: marinara, alfredo, basil pesto	34

## RAVIOLI FATTI IN CASA

<b>crab ravioli</b> creamy champagne lobster reduction	34¾
<b>veal 'osso buco' ravioli</b> braised veal, mushrooms, porcini cream	32
<b>cheese ravioli 'della hoboken'</b> our classic ricotta ravioli with marinara and parmigiano <b>vg</b>	30

## SECONDI

<b>CIOPPINO</b> the legendary tomato-seafood stew of Italian fishermen of Monterey Bay <b>add spaghetti +5</b>	37½
<b>LAMB 'OSSO BUCO'</b> 4-hour braised grass-fed lamb shank, mashed potatoes, gremolata	42¾
<b>RISOTTO 'CALABRESE'</b> prawns, bay scallops, 'nduja, pèpe bumba risotto, lobster reduction <b>h/s</b>	36

<b>sole piccata</b> potatoes, broccoli, lemon-caper butter sauce	36
<b>hobo stew</b> beef short-rib, potato, carrot, celery, gnocchi, black pepper broth Rooted in the cooking of Italian day workers near Hoboken, NJ during the great depression.	36¼
<b>eggplant parmigiana</b> <b>vg</b> · <b>chicken parmigiana</b> with pappardelle alfredo	28 / 34¼

## CONTORNI **vg**

<b>broccoli rabe + garlic</b> 9	<b>grilled asparagus + breadcrumbs</b> 9	
<b>'way-good' seasoned fries</b> 9	<b>truffle-parmigiano fries</b> 16	<b>sautéed mushrooms</b> 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.  
Items marked **h/s** may be spicy, though typically not more than a medium heat level.*