

RISTORANTINO

-2013-

Depe Nero



ITALIANO

Cena

DINNER - AUGUST 21, 2020

CHEF/OWNER : GIORGIO LO GRECO

CHEF DE CUISINE : ANDREW HERMANN

From your PepeNero team

Dear Friends, Family and Beloved Clients,

We are absolutely thrilled to re-open and welcome you with big virtual hugs into our dining room, lounge and patio.

We're hoping you're expecting, the restaurant experience is not quite as it used to be. There are changes. We're doing our best to follow all guidelines and stick to all requirements in safety and cleanliness.

You may not like them, we certainly don't. But this is a different time, and currently these are the things we must do.

This is the plan for tonight (we may change things, learn and adapt to provide the best possible dining experience but also the safest!)

All staff is temperature checked & health screened each day. We will all be wearing face masks and one time use gloves. While we would love to shake your hands or hug you as we usually like to welcome you – we can't right now.

We have changed our dining room quite a bit to adhere to social distancing regulations. We're going above those regulations by limiting our seating capacity to 30%. Minimum space between tables is 6'. This also applies to our bar seating. Chairs have been removed and we ask to help us maintain these regulations with no standing or ordering at the bar at any time.

Also (from personal experience, that's not an easy one to ask) you will find a lot of friends and even family in our dining room - please help us maintain the 6' social distance.

We always took cleaning & sanitizing seriously. Now that commitment is in overdrive. This may delay your service a bit, as your waiter needs to make sure everything is properly cleaned and sanitized prior to setting your table, change gloves & wash hands after every guest interaction, and so on. Please be patient. We're really doing our best!

Really important - we are going to ask you to wear faces masks except while seated at the dining table (this is a state requirement). If you get up from your table, please put your mask on.

Grazie Mille

Giorgio, Monica & your PepeNero team

NOW: WHO'S HUNGRY?

TO START

TAGLIERE ITALIANO

selection of Italian salumi, cured meats
and cheeses (for two) 22

FILETTO TARTAR ●

hand cut prime grade tenderloin, truffle
aioli, egg yolk, sesame, porcini purée,
rosemary smoke, taro chips 20

**add fresh black Umbria truffles 12 (5 gr)*

TUNA TARTAR ●

hand cut yellow fin tuna, chopped
tomatoes, kalamata olives, capers, taro
chips 20

BURRATA ●

rosemary crostone, basil pesto, pine
nuts, medley cherry tomatoes, Frantoi
Cutrera EVOO 14

POLPO

spanish octopus, cherry tomatoes, olives,
garlic, olive oil, crostini 21

CRAB CROQUETTE

lump crab meat & potatoes croquette,
salsa rosa (mayo with calabrian peppers
& tomato sauce) , mint & greek yogurt
sauce 12

POLPETTINE

ground beef & pork balls, caramelized
shallots, toasted sesame 10

COZZE SCOPPIATE

Arctic Blue Mussels (Newfoundland),
garlic, cherry tomatoes, parsley,
peperoncino calabrese 18

Please let your server know if you have a food allergy or sensitivity

as not all ingredients are listed in the menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

INSALATE/ ZUPPA

FIGS & BEETS ●●

beets, gorgonzola, almonds, champagne vinaigrette 11.5

ROMAINE ●

artichoke, capers, seeded crumble, heirloom tomatoes, red wine vinaigrette 10

VELLUTATA ●●

wild mushrooms, porcini puree, mascarpone, cream, truffle infused olive oil 11

PASTA

RIGATONI ●

alla Norma - house tomato sauce, eggplant, Parmigiano Reggiano 22

GNOCCHI 🍷

porcini puree, pancetta, taleggio cream sauce 22

**add fresh black Umbria truffles 12 (5 gr)*

PAPPARDELLE 🍷

10 hour pork ribs ragu, cream, house made tomato sauce, Grana Padano 23

CASARECCE 🍷

rock shrimp, gambero, cream & light curry sauce, spinach 23

LINGUINE 🍷

Arctic Blue Mussels (Newfoundland), Little Neck Clams (Cape Charles, VA), rock shrimps, gambero rosso, cherry tomatoes, garlic, parsley 36

RAVIOLI

house made sausage & Veneto porcini stuffing, porcini sauce, fresh shaved Umbria truffles 32

* all of the pasta (except the stuffed pasta) can be substituted with

Gemini Organic gluten free pasta - \$5

● vegetarian ● gluten-friendly 🍷 gluten-friendly per request

SECONDI

POLLO / OTTO CHICKEN

Parmigiano Reggiano mousse, pistachio
& mango puree 30

SPIEDINI DON CICCIO

imperial Wagyu Top-sirloin roll, pine
nuts, pancetta, mozzarella, raisins, house
made sausage 30

FILETTO BLACK ANGUS

(RR Ranch)
prime grade, red wine sauce, potatoes
puree, wild mushrooms 50

**add fresh black Umbria truffles 12 (5 gr)*

PORK

(Snake River Farms)
Kurobuta pork sirloin, sage & cognac
sauce, peewee potatoes 36

BRANZINO•

wild caught Mediterranean
sea-bass, seasonal vegetables, baked in
parchment paper 32

HALIBUT

fresh Alaskan halibut, saffron risotto,
capers, saffron butter sauce, roasted
tomatoes 46

I VEGETALI••

pistachio purée, wild mushrooms, crispy
cauliflower 20

CONTORNI

soft polenta, formaggio 7
peewee potatoes, purée, cream 7
vegetables, mixed, sauté 7

DOLCI

TRE CIOCCOLATI

bavarese cream with Valhrona chocolate Majari (dark), Jivara (milk) and Opalys (white) **\$12.5**

FRAGOLE / BARDENHAGEN STRAWBERRIES•

strawberries namelake, lime namelaka, Valhrona Ivoire chocolate, macaroon biscotto, dried strawberries **\$11**

TIRAMISU - A MODO MIO

tiramisu -my way, mascarpone, lavazza espresso, dark chocolate **\$11**

PANNA COTTA

Yutzu puree , white chocolate, hazelnut & almond praline croccante **\$11**

TARTUFI /TRUFFLES

* dark chocolate, Medaglia D'oro Instant coffee, Liquizia

*Almond Chocolate Bardenhagen strawberry namelaka

*tiramisu **\$9**

GELATO

choice of:

* Lavazza espresso gelato

*hazelnut, praline sauce, Dulcey chocolate

*ricotta gelato, stracciatelle cioccolato (Valhrona Manjari)

(house made daily) **\$10**

SORBETTO

Bardenhagen strawberries & Meyer lemon sauce

(house made daily) **\$10**