

Antipasti

Burrata

fresh burrata cheese ,tomato carpaccio, fresh basil, Partanna Olive Oil - 11

Salumi e Formaggi

A sampling of authentic Italian imported salumi, cured meats and cheeses (for two) - 20

Sapori Di Mare

oyster, tuna mojama, octopus carpaccio, gamberi with fennel & orange, scallops ceviche (for two) -26

Polpo

spanish octopus, cherry tomatoes, kalamata olives, garlic, olive oil crostini -18

Zuppa del giorno

soup of the day made in house (ask your waiter)

Finocchio

fresh shaved fennel, organic arugula, fresh orange, Cerignola olives-9

Arugula

Loma farms arugula, walnuts, radicchio, fresh local mixed mushrooms, shaved radishes, meyer lemon vinaigrette, shaved caciocavallo - 9

Capricciosa

organic mixed greens, stilton, radishes, heirloom grape tomatoes, fig balsamic vinaigrette -9

From your chef

Welcome to PepeNero!!! ...where we make a point to give you a realistic taste and feel of the beautiful Italian cuisine and culture.

In true Italian style, dishes are made with only the freshest and highest quality ingredients available. With products sourced from area farmers and combined with the finest imported ingredients from Italy - PepeNero does not just approximate the cuisine of Italy, it's the real thing. Our menu is filled with regional Italian dishes (with an emphasize on Sicily) - that have been prepared that way for generations. So, out of respect for Italian gastronomy - and our grandparents - we maintain a no modification policy. Our goal is to give you a distinctly Italian experience.

Even though you're not in Italy (and probably not even Italian!) we work tirelessly to make you feel that way. It is with this simple thought in mind that we invite you to join us to celebrate and be a part of our family!

Primi

(dry artisan pasta from Italy; fresh pasta made in house)

Fiocchetti

fresh stuffed pasta with pears and gorgonzola, gorgonzola cream, toasted walnuts, radicchio, Barlett pears, shaved Gran Padano - 18

Casarecce

wild caught gulf coast shrimp, scallops, spinach, orange zest, saffron cream sauce - 24

Orzo

little neck clams, blue mussels, shrimps, calamari, scallops, octopus, seasoned with fresh cherry tomatoes, crushed red pepper, garlic, white wine, barley -30

Pappardelle

home made large, flat pasta ribbons, slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, shaved Gran Padano -22

Linguine

flat, spaghetti like pasta, chopped tomatoes, capers, fresh garlic, Kalamata olives, acciughe, chopped ahi tuna - 18

Secondi

Vitello

Boneless top loin veal scaloppine, speck della Valtellina, fresh sage, roasted seasonal vegetables -34

Pollo

Otto's organic chicken, Gran Padano fondue, mango puree, slow roasted tomatoes, braised pistacchio - 22

Spiedine Don Ciccio

Top Sirloin thinly pounded stuffed with crumbled bread, fresh tomato sauce, pine nuts, speck della Valtellina, mozzarella, raisins served with Luganega sausage and roasted seasonal vegetables -24

Filetto Black Angus al Tartufo Nero

All Natural Black Angus Fillet (grass fed) - Creekstone Farms , fresh shaved truffles, trumpet, beech and porcini mushrooms, red wine sauce, truffle infused polenta - 46

Agnello

'Mountain States' (grass fed) lamb shank, saffron & organic potatoes puree, gremolata - 31

Capesante

Pan seared U-12 fresh diver scallops, prawns, orange, marcona almond, shaved fennel, fennel purée, white wine sauce - 27

Dentice

fresh red Snapper, red peppercorn & lemon sauce, sautéed spinach, crushed potatoes - 31

CHEF/OWNER : GIORGIO LO GRECO; EXECUTIVE CHEF: COBURN MACNAUGHTON; SOUS CHEF: ANDREW HERMANN

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.