

Antipasti

BURRATA •

fresh burrata cheese , grilled crostone al rosmarino, squash, apple and pear chutney, Partanna Olive Oil - 12

SALUMI E FORMAGGI

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

FRITTO MISTO

wild caught rock shrimp, calamari, code bon-bon, winter vegetables (for two) -18

POLPO

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

ZUPPA DEL GIORNO

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

BARBABIETOLE •

beets, fresh ricotta, pistacchio, orange, fennel polen, honey vinaigrette -9

BABY ROMAINE •

grilled baby romaine, artichoke, olives, tomatoes, croutons, shaved parmigiano -9

I FICHI •

organic mixed greens, figs, gorgonzola, almonds, fig vinaigrette -9.5

BRESAOLA •

Bresaola Di Valtellina carpaccio, shaved Grana Padana, organic arugula, lemon dressing -11

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, Bartlett pears, shaved Gran Padano - 20

TAGLIOLINI VERDI •

fresh spinach tagliolini, house made tomato sauce, ricotta salata, whipped ricotta - 18

LINGUINE IN CARTOCCIO

little neck clams, blue mussels, shrimps calamari, scallops, seasoned with fresh cherry tomatoes, crushed red pepper, garlic, white wine - finished in parchment paper -30

PAPPARDELLE

house-made pappardelle pasta, slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, shaved Gran Padano -19

GNOCCHI

potato gnocchi, porcini mushrooms, crimini mushrooms, smoked scamorza, guanciale, fresh herbs, truffle infused olive oil, shaved Gran Padano -20

*some of our pasta dishes and entrees are available gluten free upon request - please ask your waiter

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

Secondi

AGNELLO •

grilled lamb chops, pistacchio, poppy seed & slow roasted tomato crust , roasted winter vegetables, fingerling potatoes confit - 30

POLLO •

Otto's organic chicken breast, pan roasted, mango sauce, Manchego cream, broccolini, slow roasted tomatoes-24

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, potato & fennel polen purée, gremolata -24

VITELLO •

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

FILETTO BLACK ANGUS AI FICHI •

All Natural Black Angus Fillet (grass fed) - Creekstone Farms , dried figs, barolo wine reduction, wild mushrooms, soft white polenta - 46

CAPESANTE •

Pan seared U-10 fresh diver scallops, wild caught gulf shrimps, artichoke puree, lemon butter sauce-32

COD •

wild-caught Icelandic cod, pan roasted, saffron risotto with rock shrimp, Paquillo red pepper & ginger paste, olive gremolata, saffron crumble - 32

I VEGETALI ••

winter vegetables, sundried tomatoes and pistacchio relish, quinoa & porcini, Grana Padano - 18

CHEF/OWNER : **GIORGIO LO GRECO**; 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.