

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 -26

Tuna tartar

ahi tuna, chopped tomatoes, kalamata olives , capers, shallots -18

Polpo

spanish octopus, cherry tomatoes, kalamata olives, garlic -18

Zuppa del giorno

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

Primavera

mixed baby greens, parsnip & rosemary crumbs, pea puree, fresh ricotta, asparagus & carrot ribbons, baby mint citron vinaigrette - 9

Arugula

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

Gnocchi

walnuts potato gnocchi, gorgonzola cream, toasted walnuts, radicchio, Barlett pears, shaved Gran Padano - 17

Strozzapreti

house- made squid ink rolled across pasta ribbons, lobster sauce, squid ink, lemon, pepperoncino salt, lobster tail - 26
(wild caught Maine lobster)

Orzo

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

Pappardelle

large, flat pasta ribbons, slow-cooked wild boar ragu Shetler's cream, house made tomato sauce, shaved Gran Padano -26

Bucatine

thick, spaghetti like pasta, chopped fresh tomatoes, shallots, guanciale - 18

Secondi

Vitello

Boneless top loin veal scaloppine, oyster, crimini and porcini mushrooms, pine nuts, raisins, dry Marsala sauce -34

Pollo

Otto's organic chicken, Manchego fondue, mango puree, slow roasted tomatoes, braised pistacchio - 24

Involtilino

Top Sirloin thinly pounded stuffed with salsiccia, Crumbed bread, fresh tomato sauce, pine nuts, speck della Valtellina, mozzarella, raisins served with potato & fennel polen purée, gremolata- 28

Filetto Black Angus al Tartufo Nero

All Natural Black Angus Fillet (grass fed), fresh black winter truffles (Umbria), trumpet and beech mushrooms, porcini and red wine sauce, roasted organic potatoes - 46

Agnello

leg of lamb, fresh herbs crust, fregola calda, eggplant, pickled raising, toasted pine nuts, green olives - 30

Capesante

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

Halibut

saffron crisp, lemon saffron sauce, seafood couscous - 38