

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

Sapori Di Mare

oyster, tuna mojama, octopus carpaccio, gamberi, scallops crudo (for two) -26

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 carpaccio, baby kale, gorgonzola, hazelnuts, pancetta and fennel vinaigrette-9

Baby Bibb

grilled baby bibb, artichoke, olives, tomatoes, croutons, shaved parmegian

Capricciosa

organic mixed greens, shaved radishes & fennel, radicchio, carrots, baby tomatoes, house 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 - 20

Pappardelle

porcini & cremini mushrooms, taleggio sauce, truffle zest -24

Fregola Sarda

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

Raviolacci

stuffed with mushrooms, slow-cooked baby back pork ribs ragu Shetler's cream, house made tomato sauce, shaved Gran Padano -22

Casoncelli

pasta stuffed with salami paste, roast ground meat, bread crumbs, amaretti cookies, nutmeg, raisins and pear. Butter sage sauce, guanciale -22

*some of our pasta dishes are available gluten free upon request

● vegetarian ● gluten-friendly

Secondi

Vitello

Boneless top loin veal scaloppine, funghi, pine nuts, raisins, dry Marsala sauce-34

Pollo

Otto's organic chicken, Carmen sweet peppers fondue, baby tomatoes confit, crisp pancetta, capers, soft polenta -24

Spiedine Don Ciccio

Top Sirloin thinly pounded stuffed with salsiccia, crumbled bread, fresh tomato sauce, pine nuts, speck della Valtellina, mozzarella, raisins served with potato & fennel polen purée, gremolata -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, saffron & organic potatoes purée - 46

Pork

char grilled pork chop, pistacchio, poppy seeds, sundried tomatoes, broccolini, radicchio, house made glaze, soft polenta - 32

Capesante

Pan seared U-12 fresh diver scallops, celeriac & apple purée , honey crisp apple, marcona almonds, licorice powder -29

Salmon

fresh Scottish Salmon, Moretti La Rossa beer sauce, lemon zest, capers, taragon, seasonal vegetables - 26

I Vegetali

crispy sprouts, cauliflower, calabrian chilli pepper, sundried tomatoes and pistacchio relish, quinoa & porcini, Gran 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.