

Pepolino's Prix-Fixed Dinner Menu

(\$60 /Person)

Antipasti (Choice of one)

Pappa al Pomodoro *Tuscan Tomato Bread Soup with Basil & extra virgin Olive Oil*

Indivia & Pere *Endive Salad with Pears, Walnuts & Pecorino Cheese in a Lemon Dressing*

Sformato Di Spinaci *Spinach Souffle' In A Light Tomato & Basil Coulis & Parmesan Cheese*

Gamberi e Fagioli alla Toscana *Sauteed Shrimp with Cannellini Beans Puree'*

Crostini di Salsiccia e Stracchino *Crostini with Italian Sausage & Stracchino Cheese*

Suppli' di Riso *Tomato, Basil & Mozzarella Rice Croquettes with a Tomato Basil Dip*

Polenta Con Fonduta *Corn Mousse Polenta With Cheese Fondue & Black Truffle*

Entrees (Choice of one)

Pappardelle al Pepolino *Pappardelle with Pepolino Tomato Sauce & fresh Thyme*

Tagliolini al Limone *Homemade Tagliolini with Lemon Zest and touch of Cream*

Malfatti Burro e Salvia *Spinach & Ricotta Gnocchi (Gnudi) in a Butter Sage*

Spaghetti ai Gamberi *Homemade Spaghetti Garlic & Olive Oil with Shrimp*

Ravioli al Pomodoro e Basilico *Homemade Spinach & Ricotta Ravioli with Tomato & Basil*

Pappardelle al Cinghiale *Homemade Pappardelle with a Wild Boar Ragout*

Polpettine di Vitella *Veal & Ricotta Meatballs with a light Tomato, Garlic & Basil Coulies*

Pollo alla Buco *Pan Seared Chicken Breast with Pears, Pecorino Cheese In A Red Wine Reduction*

Straccetti di Agnello *Thinly sliced Sauteed Lamb served over Polenta with Mushroom*

Branzino al Forno *Roasted Branzino Filet with Rosemary served with sauteed Vegetables*

Desserts (Choice of one)

Torta Di Ricotta *Ricotta Cheesecake*

Torta Al Cioccolato Amaro *Flourless bittersweet Chocolate Tart*

Pannacotta Toscana con Salsa di Fragole *Tuscan Pannacotta with Fresh Strawberry Sauce*

Pepolino's Prix-Fixed Lunch Menu

(\$30 /Person)

Antipasti (Choice of one)

Pappa al Pomodoro *Tuscan tomato bread soup with basil & extra virgin olive oil*

Zuppa di Patate & Porri *Potato & Leek Soup with Padano Cheese Gratin*

Indivia & Pere *Endive Salad with Pears, Walnuts & Pecorino Cheese in a Lemon Dressing*

Panzanella *Romaine with Tomato, Cucumber, Basil, Onions, Crouton in a White Vinegar Dressing*

Cozze al Burro *Steamed mussels out of the shell in butter, garlic & parsley with toasted bread*

Carpaccio di Manzo *Cured beef carpaccio with Mushroom & Padano cheese in a EVOO, Garlic & Rosemary Dressing*

Crostini Di Salsiccia E Stracchino *Crostini with Italian Sausage & Stracchino Cheese*

Entrees (Choice of one)

Pappardelle al Pepolino *Pappardelle with pepolino tomato sauce & fresh thyme*

Tagliolini al Limone *Homemade Tagliolini with limon zest and touch of cream*

Ravioli al Pomodoro e Basilico *Homemade Spinach & ricotta Ravioli with tomato & basil*

Maltagliati al Ragù di Vitella *Homemade maltagliati with fresh herbs seasoned veal ragù*

Fettuccine al Coniglio *Fettuccine with braised rabbit & slow oven roasted tomato*

Spaghetti ai Gamberi *Homemade Spaghetti Garlic & Olive Oil with Shrimp*

Polpettine di Vitella *Veal & ricotta meatballs with a light tomato, garlic & basil coulis*

Pollo alla Buca *Pan Seared Chicken Breast with Pears, Pecorino Cheese In a Red Wine Reduction*

Branzino al Forno *Roasted Branzino filet with rosemary served with island vegetables style*

Beer & Wine Special

PERONI, MENABREA, LAGUNITAS	\$ 6.50
MONTEPULCIANO D'ABRUZZO (Red) 2021/22 "Cantina Valle Tritana" (Abruzzo)	\$ 12.00
VILLA ANTINORI (White) 2023/24 Blend Pinot Grigio, Riesling, Trebbiano "Antinori" (Toscana)	\$ 12.00