

Pepolino's Prix-Fixed Dinner Menu

(\$60 /Person)

PLEASE NOTE, IF ONE GUEST SELECTS THE PRIX FIXED MENU, THE ENTIRE TABLE IS REQUIRED TO DO THE SAME

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*

Insalata dei Medici *with Beets, Carrots, Zucchini, Potatoes with Balsamic and Basil*

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*

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 agli Agrumi *Chicken Breast Sauteed With Citrus Served With Grilled Asparagus & Potatoes*

Tagliata di Manzo *Sliced Striploin with crispy Garlic & Rosemary served with Arugula & Padano*

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*

To cover the cost of processing, a 3.5% fee will be added to all credit card payments. Thank you for your understanding!

Pepolino's Prix-Fixed Lunch Menu

(\$30 /Person)

PLEASE NOTE, IF ONE GUEST SELECTS THE PRIX FIXED MENU, THE ENTIRE TABLE IS REQUIRED TO DO THE SAME

Antipasti (Choice of one)

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

Melanzane E Scamorza Thinly Sliced Grilled Eggplant With Herbs & Melted Smoked Mozzarella

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 ragu'

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 agli Agrumi Chicken Breast Sauteed With Citrus Served With Grilled Asparagus & Potatoes

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

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