

APPETIZERS

GARLIC BREAD	8
MINESTRA – Our famous vegetarian tomato basil soup with cannellini beans & spinach	7
MUSSELS LUIGI – Heaping bowl of fresh mussels steamed in garlic and white wine, finished with fresh lemon	12
MOZZARELLA FRITTI – Breaded and deep fried to perfection	11
INSALATA CAPRESE – Fresh mozzarella & tomato topped with fresh basil, extra virgin olive oil & balsamic vinegar	12
MEATBALL PARMIGIANA – Topped with mozzarella cheese, the “polpette” that made Peppino’s famous	12
MARGHERITA FLATBREAD – Marinara, Mozzarella, and Fresh Basil.....	12
SHRIMP COCKTAIL – The world’s #1 appetizer! Chilled jumbo shrimp, classic horseradish cocktail sauce	16
NONNA’S ANTIPASTO – Prosciutto di Parma, fresh mozzarella, roasted red peppers and..... Kalamata olives, drizzled with extra virgin oil and balsamic vinegar... Just like at Nonna’s house	17

ENTRÉES

All entrées include house salad

TORTELLACCI NEAPOLITANA – Super-sized tortellini stuffed with braised..... veal & beef, baked in tomato sauce with mozzarella top.	27
PENNE VODKA – Tomato, cream, Romano cheese and red pepper flakes, blended to perfection ..	25
PENNE WITH MEATBALLS – Our homemade meatballs smothered in sauce,..... served over penne	24
RAVIOLI – Cheese ravioli baked in our marinara, topped with mozzarella.....	24
SHRIMP & SCALLOP FRA DIAVOLO – Tossed in our spicy marinara,..... served over linguini	32
SHRIMP LUIGI – Large shrimp sautéed in butter and garlic with fresh spinach, cream and cheese. Tossed over linguini	31
PENNE VODKA DI PEPPINO – Italian sausage, Kalamata olives and red onions tossed in our world famous vodka sauce	28
PARMIGIANA – Baked in our homemade sauce, topped with mozzarella, served with side pasta Chicken 25 Eggplant 24 Veal 29	
CHICKEN FARMIOLA – Boneless breast of chicken sautéed in extra virgin oil with artichoke hearts and sun dried tomatoes. Finished in white wine.	27
VEAL VALDOSTANA – Sautéed veal medallions topped with prosciutto ham and melted fontina cheese. Finished in white wine, side pasta	34
VEAL FLORENTINE – Veal medallions baked in a light tomato reduction, topped with garlic spinach and mozzarella. Served with side pasta	34
SCROD LIVORNESE – Fresh scrod sautéed in extra virgin oil with red onion, Kalamata olives and capers. Finished in marinara. Side Spaghetti	30
PORK CHOP PIZZAIOLA – Premium French cut 14oz. bone-in pork chop, pan seared &..... topped with mushrooms & marinara sauce, finished in the oven with romano cheese. Side pasta	31
PORK CHOP GORGONZOLA – French cut 14oz. bone-in pork chop, topped with Gorgonzola cream. Side Pasta Marinara	32
STEAK PEPPINO – Angus beef topped with our Barolo red wine and mushroom demi-glaze reduction. Side Pasta Tomato	38
NEW YORK SIRLOIN – Cooked just the way you like it, rubbed with garlic on request	32

Peppino's

Ristorante Italiano

WINE LIST



VINI ROSSI

<i>Bin</i>		
11	RENATO RATTI BARBERA D'ASTI, ITALY Ripe fruit bouquet, spice undercurrent	45
12	CASTELLO BANFI CENTINE, ITALY Full body with soft and silky tannin. 60% Sangiovese, 20% Cabernet, 20% Merlot	35
13	CAPARZO SANGIOVESE TOSCANA, ITALY The ultimate Tuscan antipasti and pasta wine - Sangiovese, Merlot, Alicante	35
14	ANTINORI SANTA CRISTINA, ITALY Versatile blend of Sangiovese & Merlot from Tuscany	37
15	CASTELLO BANFI, ROSSO DI MONTALCINO, ITALY Elegant, well balanced. A younger Brunello	55
16	CASTELLO BANFI CHIANTI CLASSICO RISERVA, ITALY Oak aged, medium body, smooth and dry	46
17	CASTELLO BANFI BRUNELLO DI MONTALCINO, ITALY Sangiovese from the noble hill town of Montalcino	110
19	TORRE MIGLIORI MONTEPULCIANO D'ABRUZZO, ITALY Black fruit bouquet, flavors of plum with a spicy finish	44
21	COLOSI NERO D'AVOLA, SICILY, ITALY Full bodied, sweet dark cherries and sage	35
22	BARBARESCO, PRODUTTORI DEL BARBARESCO, ITALY Extraordinary, all the Crus included	79
23	BAROLO, VIETTI, CASTIGLIONE, ITALY Soft and elegant, jammy notes	99
24	SARTORI VALPOLICELLA CLASSICO SUPERIORE, ITALY Black cherry bouquet, round with rich fruit, perfect with pasta	39
25	SARTORI AMARONE, ITALY Full bodied, robust and flavorful with hints of cedar and clove	89
26	BLACKSTONE PINOT NOIR, CA Versatile, hints of tea, cassis, berries. Soft with no tannin	34
27	ROBERT MONDAVI PINOT NOIR, CARNEROS, CA Well rounded with great structure and light pepper finish	65

VINI ROSSI

<i>Bin</i>		
29	TREFETHEN ESTATE MERLOT, NAPA, CA From Napa Valley's Oak Knoll District	80
30	ANGELINE CABERNET SAUVIGNON, CA Concentrated fruit flavors and elegant structure	39
31	ROBERT MONDAVI CABERNET SAUVIGNON, NAPA, CA A well known Napa Valley treasure. Full bodied, rich & soulful	69
32	SIMI "LANDSLIDE VINEYARD" CABERNET SAUVIGNON, SONOMA, CA An Alexander Valley classic with a long finish of blackberry and spice	77
33	STAG'S LEAP WINE CELLARS "ARTEMIS" CABERNET SAUVIGNON, NAPA, CA A worthy, luscious wine from the heart of Napa Valley	115

VINI BIANCHI

	SAN ANGELO PINOT GRIGIO, ITALY Ripe and round with citrus and stone fruits	41
	SANTA MARGHERITA PINOT GRIGIO, ITALY Old world style, delicate with impeccable quality	49
	RUFFINO "LUMINA" PINOT GRIGIO, ITALY Lovely lemon drop flavors with a hint of cream	32
	PRINCIPESSA GAVI, ITALY Piedmont's offering. Dry with light acidity, hints of melon and apple	40
	TERREDORA DI PAOLO FALANGHINA, ITALY Rich and intense aromas, apple, pineapple and pear	39
	SIMI CHARDONNAY, SONOMA, CA Rich, elegant and smooth with luscious fruit flavors and a lingering finish	42
	SNOQUALMIE CHARDONNAY, WA Toasted oak with tropical fruits and a clean, fresh finish	34
	FONTANA CANDIDA FRASCATI, ITALY Dry and crisp, zesty citrus backbone	32
	RUFFINO ORVIETO, CA Meadow flower, green apple	33
	NATURA SAUVIGNON BLANC, CHILE 100% organic	34
	CENTORRI MOSCATO DI PAVIA, ITALY Sweet Frizzante.	29