KID'S MENU

Peperoncino Ristorante & Pizzeria
Ages 12 and under

Antipasti

Calamari fritti Kids
Semolina dusted fried calamari served with pomodoro $8

Prosciutto e Mozzarella
Thinly sliced prosciutto crudo and fresh mozzarella $8

Mozzarelline Fritte
Lightly breaded and fried cherry size mozzarellas $8

Piccini Menu

Pasta Francesca
Slowly simmered beef meatballs in pomodoro sauce tossed with pasta $8

Pasta Bianca
Pasta tossed with creamy cheese sauce $6

Gamberetti
Shrimp in garlic and olive oil sauce tossed with pasta. $8

Pollo Alla Pupellina
Breaded and fried chicken cutlet, served with fries $8

Pasta butter/Olive oil $6

Pizza
Any Pizza from our pizza menu can be made into kids size for half the price.

Notify your server of any food allergies.
Fun Time

Drinks
sold separately

Latte
Milk $1.50 Chocolate $2.50

Succo di frutta
Orange, Cranberry, pineapple juice $3

Italian Peach Nectar
Peach nectar juice imported from Italy $4

Italian Sweet Iced Tea
Peach, Lemon, and Green flavor $4

Italian sodas
Lemon, Orange, Peach $4

What is your favorite food?
Draw it here!
Peperoncino Ristorante Pizzeria

ANTIPASTI

♥ ANTIPASTO MISTO DELLA CASA
Prosciutto Crudo di Parma, Mortadella with pistacchio, soppressata, assorted imported cheese, eggplant croquettes, potato croquette filled with nduja sausage, condiments. For Two $25
For Four $40

♥ v gf BURRATA CON POMODORO FRESCO
Fresh, creamy burrata mozzarella served with juicy tomatoes, basil, aged balsamic glaze. $18

♥ v gf COZZE SALTATE
Choose from two preparations for your sautéed fresh mussels:
Tarantina - Fresh tomato and basil
Panna e Bacon - Bacon and creamy sauce $21

♥ v gf POLPO ALLA LUCIANA
Octopus, potatoes, olives, pomodoro. $19

♥ Frittura Mista Con Pesce Del Giorno
Fried, fresh daily fish, shrimp, calamari, smelts, arugula, lemon. Served with garlic mayo. $24

STUZZICHERIA

♥ v vg BRuschetta Al Pomodoro
Grilled sliced bread topped with fresh tomatoes, basil, garlic, oregano. $12

♥ BRuschetta Con Viagra Calabrese
Grilled sliced bread topped with “nduja” spicy Calabrese spreadable sausage. $13

♥ BRuschetta Con Pancetta Affumicata Funghi e Scamorza
Grilled sliced bread topped with bacon, mushrooms, and smoked mozzarella. $13

♥ ARANCINI VARI
Fried Risotto Balls with bolognese ragù and vegetables, mozzarella heart. $14

♥ v Pecorino Fritto
Fried salty aged pecorino romano cubes, drizzled with honey, spicy peperoncino flakes, fig marmalade. $12

♥ croquette De Patate Ripe Con Nduja
Potato croquettes filled with Nduja spicy spreadable sausage, smoked mozzarella. Served with ricotta and smoked eggplants. $16

v MOZZARELINE FRITTE
Lightly breaded and fried cherry sized mozzarella, served with pomodoro sauce. $15

♥ v Piticelle Di Melanzane
Classic Calabrese eggplant croquettes fried, served with roasted pepper and fresh ricotta. $14

Zuppe & Insalate

Soups & Salads

♥ ar ZUPPA ALI FRUTTI DI MARE
Fresh clams, mussels, shrimp, calamari in pomodoro broth. Small $15
Large $25

♥ v gf ACQUA COTTA MARENMANA
Poor Man’s soup of the Lazzar Region, red wine and pecorino cheese based, assorted vegetables and legumes, finished with an egg. $9 Bowl

♥ v vg House Salad
Assorted fresh greens, tomatoes, red onions, green Cerignola olives. $8.50

♥ ar INSALATA DI PATATE E TONNO
Potatoes with imported Italian tuna in olive oil, green peas, red onions, fresh greens, aged balsamic. $15

v Panzanella
Home made bread cubes, juicy tomatoes, fresh mozzarella, red onion, basil, olive oil, balsamic. $15

Contorni

Sides

v gf vg Spinaci Saltati
Sauteed spinach, garlic, olive oil. $10

Not all ingredients are listed. Alert your server to special dietary needs and allergies.
♥ - Signature Item ❁ - New Menu Item v - Vegetarian vg - vegan ar - Gluten Free
PARMIGIANA CALABRESE DI MELANZANE
Layered fried eggplant slices with pomodoro, pecorino cheese, basil. $14

BROCCOLI DI RAPA AGLIO OLIO E PEPERONCINO
Sautéed broccoli rabe with garlic, olive oil, and spicy pepperoncino. $9

Pasta & Risotto

LASAGNA SPACCANAPOLI
Classic Neapolitan lasagna of pasta sheets layered with bolognese ragù, homemade sausage, green peas, boiled eggs, mozzarella, pecorino, béchamel and pomodoro sauce. $19

CANNELONI RICOTTA E SPINACI GRATINATI
Pasta sheets rolled with fresh ricotta and spinach filling, topped with pomodoro sauce, baked with mozzarella. $21

PASTA FRESCA AI FRUTTI DI MARE
Fresh clams, mussels, shrimp, calamari in pomodoro sauce tossed with fresh pasta. Small $22
Large $27

GAMBERI E PORCINI CON PANNA
Fresh pasta with shrimp, porcini mushrooms, in creamy sauce. $28

PAPPARDELLE BOLOGNESE
Fresh pappardelle tossed with Bolognese ragù. Small $17
Large $21

FOCCICHI
Pear and four cheese pasta pockets in bacon and cream sauce. Small $17
Large $21

RISOTTO CON OSSOBUCO JUS
Risotto made with pork ossobuco jus, topped with parmagiano shavings. $22

TAGLIOLIE AL NERO CON VONGOLE
Fresh squid ink tagliolini pasta tossed with garlicky fresh clams. $29

RISOTTO SALISICIA VINO ROSSO E ZOLA
Risotto made with home made sausage, red wine, gorgonzola cheese. $26

CARBONARA DI MARE CON RIGATONI FRESCHI
Fresh clams, mussels, shrimp, calamari, tossed in egg yolk and pecorino sauce with fresh rigatoni pasta. Small $22
Large $27

SPAGHETTI CON POLPETTE
Signature meatballs slowly simmered in pomodoro sauce served with spaghetti in CHOICE of creamy or pomodoro sauce. $21

TAGLIATA DI MANZO CON RAVIOLI
Skirt steak strips atop five cheese ravioli in creamy parmigiana and mushrooms sauce. $27

GNOCCHI ALLA SORRENTINA
Handmade ricotta gnocchi with fresh tomato sauce, baked with mozzarella. $25

TAGLIOLINE AI PORCINI
Fresh tagliolini pasta tossed with porcini mushrooms. Choice of garlic and olive oil sauce or cream. $27

SPAGHETTI AL POMODORO
Fresh handmade spaghetti in our secret pomodoro recipe, finished with Parmigiano. $24

BUCATINI AMATRICIANA
Fresh handmade bucatini pasta prepared with bacon, tomatoes, onion, black pepper, pecorino cheese. $27

Secondi

Meat and Fish Entrees

OSSOBUCO DI MAIALE
Known as "stino" in Italy, slowly braised pork shank served with risotto with braising jus. $35

PARMIGIANA DI POLLO CON MELANZANE
Breaded and fried chicken cutlet topped with roasted eggplant, mozzarella, and pomodoro sauce. Served with pasta pomodoro. $24

FILETTO DI MAIALE IN ACETO BALSAMICO
Pan roasted pork loin served with aged balsamic reduction and roasted potatoes. $33

FLAT IRON STEAK RUCOLA BALSAMICO E GRANA
Flat iron steak, served medium rare, topped with arugula, parmagiano cheese shavings, aged balsamic glaze. $29

ANATRA SENSUALE
Marinated duck breast atop spicy mushroom risotto with sweet and sour onions. $28

PESCE DEL GIORNO ALLA CALABRESE
Fresh daily fish served atop clams, mussels, cherry tomatoes, olives, capers, pomodoro broth. MP
**Pizze Classiche**
Classic Pizzas

- HEART  MARGHERITA
  pomodoro, mozzarella, basil. $10

- HEART  NAPOLETANA
  pomodoro, olives, oregano, anchovies. $12
  Mozzarella $3

- HEART  CALABRESE
  pomodoro, mozzarella, spicy cured salame, black olives. $14

- HEART  CAPRICCIOSA
  pomodoro, mozzarella, capers, black olives, artichokes, ham. $16

- HEART  QUATTRO STAGIONI
  pomodoro, mozzarella, ham, artichokes, mushrooms, black olives. $16

- HEART  PRIMAVERA
  Focaccia base, mozzarella, prosciutto crudo, arugula, cherry tomatoes, buffalo mozzarella, parmigiano. $18

- HEART  BUFALINA
  pomodoro, buffalo mozzarella, prosciutto crudo. $19

- HEART  TONNO E CIPOLLA
  pomodoro, mozzarella, Italian tuna in olive oil, red onion. $17

- HEART  V  QUATTRO FORMAGGI
  Choice of red or white base; gorgonzola cheese, mozzarella, pecorino, daily cheese. $16

- HEART  PEPPERONCINO
  pomodoro, mozzarella, scamorza (smoked mozzarella), nduja spicy spreadable sausage, arugula, parmigiano. $21

- HEART  CALZONE CLASSICO
  Baked pizza pocket filled with pomodoro, mozzarella, mushrooms, ham. $16

- HEART  V  PANZEROROTTO
  Fried pizza pocket filled with pomodoro, mozzarella. $16

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Happy Hour
4:00pm - 7:00pm Every Day
Patio and Bar Only

- BAR FOOD
  * Ceci Fritti - Lightly battered and fried Chickpeas
  * Salumi - Assorted Italian cured meats
  * Olive - Cerignola Olives
  * Bruschetta Pomodoro - Fresh tomato bruschetta
  * Vongole Piccanti - Sauteed clams in spicy peperoncino and garlic. $4 EACH

- PIZZA SPECIAL FOR HAPPY HOUR
  Margherita Pizza Plus House Wine Glass $10

- HOUSE WINE HAPPY HOUR
  House red, White, Rose, or Prosecco $4 Glass

- TWO FOR ONE COCKTAILS HAPPY HOUR
  Enjoy 2 for 1 on all well alcoholic drinks

- FLAVORED VODKA SHOTS HAPPY HOUR
  Favored Vodka shots, assorted $4

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* - Signature Item  + - New Menu Item  v - Vegetarian

All pizzas come in 12" size. They can be ordered kid size for half the price. Kids 12 and under only please.

***Raw Consumption of meat, fish, or poultry may result in food borne illness***
Pickin's Menu - Kids 12 and Under Please

- CALAMARI FRITTI
  Semolina coated fried calamari $8

- PROSCIUTO E MOZZARELLA
  Thinly sliced prosciutto crude with fresh mozzarella $8

- MOZZARELLINE FRITTE
  Lightly breaded and fried cherry sized mozzarella $8

- POLLO PUPELLINA
  Lightly breaded and fried chicken breast, served with fries $8

- PASTA FRANCESCIA
  Spaghetti tossed with our delicious meatballs $8

- GAMBERETTI
  Shrimp sautéed in garlic and olive oil tossed with pasta $8

- PASTA POMODORO
  Pasta tossed in our pomodoro sauce $6

- PASTA BIANCA
  Pasta tossed in creamy cheese sauce $6

- PASTA BUTTER/Olive Oil
  Pasta tossed in choice of butter or olive oil $6

- PIZZA KIDS
  Any pizza from our pizza menu, half size, half price.

Kids Sides

- BROCCOLI DI RAPA AGLIO E OLIO
  Broccoli rabe in garlic and olive oil sauce $5

- SPINACI SALTATI
  Sautéed spinach with garlic and olive oil $5

- PATATINE FRITTE KIDS
  French fries $3

Kids Drinks

- LATTÉ
  Milk $1.50

- LATTÉ CIOCCOLATA
  Chocolate milk $2.50

- SUCCO DI FRUTTA - FRUIT JUICE
  Orange, Cranberry, Pineapple $3

- PEACH NECTAR
  Italian peach nectar bottle $4

- ITALIAN SWEET ICED TEAS
  Peach, Lemon, Green $4

- ITALIAN SODAS
  Orange, lemon, peach $4

Note: $2 Charge for Splitting dishes - $2 Extra pomodoro sauce side - $2 Charge for bread after second basket - $3 Charge per check when splitting parties of eight or more - $20 Corkage fee - $10 Outside Cake fee - $3 extra charge for Gluten Free pasta - $2 extra charge for fresh pasta
ITALIAN COCKTAILS

NEGRONI
Martini Rosso Vermouth, Gin, Campari, Orange $14

NEGRONI SBAGLIATO
Campari, Martini Rosso Vermouth, Prosecco $14

AMERICAN
Campari, Martini Rosso Vermouth, Soda Water $14

SPRITZ
Prosecco, Aperol, Soda Water, Orange $14

BELLIINI
Prosecco & choice of Peach nectar, Italian orange, lemon, or peach soda $8

SANGRIA
Our own recipe of white or red sangria $8

SIMPLICITY

WELL DRINKS
Rum & Coke
Gin & Tonic
Vodka & Tonic
Whiskey & Soda $8

MARTINI
Well Vodka or Gin & lemon twist $14

COSMOPOLITAN
Well vodka, cranberry juice $14

ESPRESSO MARTINI
Well Vodka, Italian coffee liquor, espresso shot, coffee beans $14

MARGARITA
Well tequila, Cointreau, Sour Mix $14

VODKA
Sklar $9
Grey Goose $110
Titos $110
Smirnoff $9
Ketel one $110
Flavored Vodka $4 SHOT

TEQUILA
Arandas Plata Tequila $9
Mescal Zignum $112

AFTER DINNER

COGNAC
Remy Martin 1738
Remy Martin VSOP $18

BRANDY
Vecchia Romagna Riserva $18

AMARO
Amaro Del Capo, Calabria
Amaro Lucano
Amaro Ramazzotti
Amaro Montenegro
Fernet Branca
Branca Menta $14

GRAPPA
Candolini Bianca $114
Candolini Rata $114
Nardini Riserva $114
Poli Barrique $116
Poli Peat $116
Poli Miele $116
Poli Camomilla $116
Grappa Marolo, barolo $116

OTHER LIQUOR

Kahlua $112
Borghetti $114
Bailey’s $112
Godiva $112
Nocello $114
Sambuca Ramazzotti $114
Sambuca Romana $114
Tuaca $112
Cointreau $114
Martini Rosso Bianco $112
Martini Rosso Sweet $112

LIQUOR

WHISKEY, SCOTCH & BOURBON
Thompson American $9
Aristocrat Kentucky bourbon $9
Makers Mark $112
Crown Royale $112
Old Parr $114
Buchannans 12 yr $114
The Macallan 12 yr $116
Chivas Regal 12 yr $114
Black label 12 yr $112

RUM
Santa Teresa Añejo $112
Captain Morgan $110
Ron Cortina $9
Bacardi Lemon $110

GIN
Bombay Dry Gin $116
Tanqueray $116
Sklar $8
Aristocrat $9
VINI BIANCHI - WHITE WINE

PROSECCO IL VIAGGIO, BRUT
Straw lemon with a fine perlage. Aromas of ripe peach, citrus and tropical fruits (Sparkling)
Glass 6$1/2 Bottle 6$2/4 Bottle 6$6

PINOT GRIGIO, VITE DI MEZZO (ORGANIC)
Vibrant on the palate with fresh fruit aromas of pears and citrus, with balanced, yet zesty acidity
Glass 6$8/Bottle 6$9

CHARDONNAY, SAN FELO
Intense, crisp and aromatic with a remarkably broad flavor profile
Glass 6$6/Bottle 6$7

MOSCATO, LODALI
Fragrant and filled with tropical fruit. Sweet with marked crispness and floral aromatics (Sweet, bubbly)
Glass 6$1/Bottle 6$2

CHARDONNAY, CANTELE
Notes of lily, magnolia, juniper, and linden are followed by ripe fruit and seductive herbaceous aromas
Glass 6$1/Bottle 6$2

SAUVIGNON BLANC, TRAMIN
Lemon-green in color, this wine exhibits racy aromas of grapefruits, melons, and citrus grass
Glass 6$8/Bottle 6$9

VERNACCIA, SAN GIMIGNANO, SAN QUIRICO
Aromas of spice, white flowers, dried apricots, fresh peach, and thyme
Bottle 6$4

GRECO, MASTROBERARDINO
Truly yellow in color with an intense bouquet of tropical fruit and white flowers, fresh and fruity on the palate, with a raceny acidity
Glass 6$1/Bottle 6$2

PINOT GRIGIO, PIERPAOLO PECORARI
Fresh bouquet with notes of pear, peach, anise and honey. Fruity and crisp to taste.
Glass 6$1/Bottle 6$2

SAUVIGNON BLANC, PIERPAOLO PECORARI
Complex aromas of citrus, fresh cut grass, sage, and mint
Glass 6$1/Bottle 6$2

RIBOLLA GIALLA, PIERPAOLO PECORARI
Floral and exotic, with good acidity to liven the senses
Glass 6$1/Bottle 6$2

VINI ROSATI - ROSÉ WINES

ROSALBA, PIERPAOLO PECORARI
Fresh, with layers of bright fruit flavor, brisk
Glass 6$1/Bottle 6$2

BRACCHETTO, BERA
Aromatic and fragrant with notes of sweet plum, blackberries and red cherries (Sparkling, Sweet)
Glass 6$1/Bottle 6$2

VINI ROSSI - RED WINE

CHIANTI, CONTE DEI MONTI (ORGANIC)
A ruby red wine with a hint of a breast, a harmonious, full, slightly tannic taste
Glass 6$6

CIRÒ, LIBRANDI, CALABRIA
100% Gaglioppo. Spicy, dried fruit and a fine aromatic bouquet and elegant finish
Glass 6$10.5/Bottle 6$2

CABERNET, VITE DI MEZZO (ORGANIC)
Ruby red color, an intense and elegant aroma with hints of red berry fruit and a soft, full and round flavor
Glass 6$10.5/Bottle 6$2

MONTEPULCIANO, COLLEFRISIO
Seductively dark, weighty, with supple acidity, rich tannins and creamy flvaours of dates, black plum, smoke and leather, with flickers of cocoa and vanilla
Glass 6$10.5/Bottle 6$2

CONTADO AGLIANICO, RISERVA DI MAIO NORANTE
Ripe fruit and almonds complement undertones of leather and wood
Glass 6$12/Bottle 6$14

NERO D’AVOLA, FEUDO DISISA
Black cherry, dark fruits, vanilla, tobacco, and wild herbs
Glass 6$1/Bottle 6$2

ALANERA, ZENATO
Fresh & dried cherries, prunes, sweet spice, and hints of coffee and tobacco
Glass 6$1/Bottle 6$2

SYRAH, ADHARA
100% Syrah. Black currant, Licorice, tannined leather, smoky notes
Glass 6$1/Bottle 6$2

PRIMITIVO, MOCAVERO
Taste has hints of violets with well-balanced tannins and an intense bouquet of jam and fruits
Glass 6$1/Bottle 6$2

PINOT NOBLO, TRAMIN
Beautiful bouquet reminiscent of violeta and raspberry. Medium-bodied, crisp and structured
Glass 6$3/Bottle 6$4

BARBERA D’ALBA, TRE
Roveri
Alluring aromas boasting fruity and floral notes
Glass 6$1/Bottle 6$2

MERLOT, DE QUINDI
Full, ripe fruit flavors and spicy nuances, all framed by soft tannins
Glass 6$8.5/Bottle 6$9

COSTERA CANNONAU, ARGIOLAS
Flavors of very ripe strawberries, black cherries, herbs, and spices
Glass 6$1/Bottle 6$2

VALPOLICELLA RAPASSO
SUPERIORE, SANT’ANTONIO
Intense notes of blackberries and currant, pepper, and a hint of raw leather
Bottle 6$4

AMARONE, VIVALDI
Elegant and restrained with lovely typicity and purity. Complex with notes of nuts and dried fruit. Fine spicy lift on finish
Glass Only 6$20

AMARONE, ZENATO
A core of dried fruit, ground spice and herbs mix with earth, hints of treacle and cocoa powder
Bottle 6$145

LAMBRUSCO, CHIARI CIALDINI
Made from a single-vineyard, filled with bright blackberry and raspberry fruit
(Sparkling, Dry) Bottle 6$4

NEBBIOLO LANGHE, MONCHIERO CARBONE
"SIRE" Rose and anise aromatics. Deep flavors of cherry, orange peel and subtle green herbs
Bottle 6$4

BARBARESCO, LODALI
Sensations of sweet tobacco, leather and spice. It is fresh, elegant and refined in structure
Bottle 6$9

BAROLO BRICCO SANTAMBROGIO, LODALI
Taste is harmonious and well-structured with hints of dried flowers, tobacco and tar
1/2 Bottle 6$5

BAROLO, CERETTO
Elegant with scents of raspberry, licorice & spice box. Bold, extensive and harmonious
Bottle 6$10

RUBIO TOSCANA, SAN POLO
Intense aromas of red cherries, violets and currants, followed by a hint of spice (Super Dry)
Bottle 6$14
CABERNET "AULUS", SAN FELO
Complex and sophisticated scent of ripe fruits, a soft and smooth taste with velvety tannins Bottle 935

AIA VECCHIA SOR OGO
Full bodied, deep & reserved fruit, framed in rich oak (Super Tuscan) Bottle 976

CHIANTI CLASSICO, BINDI SERGARDI
Complex layers of plum, blackberry & licorice. Notes of light leather and purple flowers Bottle 975

LAUREO CASA DI MONTE
The blending of Sangiovese and Merlot grapes give this wine its intense aroma and combined with a subtle tannin flavor Bottle 979

BRUNELLO DI MONTALCINO, MASTROIANNI
The beautiful ruby red color introduces a nose that unleashes an incredible progression of ripe fruity notes, leather, tobacco, variegated spices and hints of undergrowth Bottle 91.05

BRUNELLO CORTE DEI VENTI
Taste is very intense and supported by freshness and structure with strong tannins 1/8 Bottle 969

TUA RITA, GIUSTO DEI NOTRI
Inky, dark & impenetrable! Black cherry, rum cake, crushed granite, cured meat, leather & exotic spices! Bottle 92.15

OLPAIO, MURATORI
Taste is persistent of an aroma of ripe fruit flavors and floral, balsamico and leather scents Bottle 965

NEGROAMARO, LIVELLI PASSAMANTE
Dense ruby red with a purplish rim. It is immediately intense on the nose with marked aromas of ripe and fleshly red fruits, notably cherries followed by spicy notes of cinnamon and nutmeg Bottle 955

MONTETRANO RED BLEND
Blackberries and spices complement undertones of black currants, licorice, tobacco, earth, and leather Bottle 91.35

DUCA SAN FELICE, LIBRANDI
Offers rich aromas of figs, sour cherries, and tobacco with hints of chocolate $50

SETTEANIME, RABOSO (CURIOSO) SPARKLING
Intense fruity, reminiscent of wild berries; with a strong character and marked acidity Bottle 930

PINOT NERO, SAN FELO
It has a ruby red colour and it shows on the nose hints of raspberries, black cherries and licorice Bottle 969

ETNA ROSSO, VALENTI
opens with lovely aromas of ripe woodland berry, baking spice, crushed blue flower and a balsamic note. The juicy palate offers ripe dark cherry, crushed raspberry, licorice and white pepper alongside firm tannins and fresh acidity. The mineral driven finish closes on an anise note $45

HAPPY HOUR EVERY DAY 4:00PM-7:00PM
Patio & Bar Only

84 BAR FOOD
* Ceci fritti - lithily battered and fried spicy chickpeas
* Vongolone - Spicy sautéed clams in garlic
* Bruschetta - Fresh tomato bruschetta
* Salami - Assorted Italian cured meats
* Olive - Cerignola Olives 8 4 EACH

84 HOUSE WINE
Choice of:
Red, White, Rose, or Prosecco 94 Glass

TWO FOR ONE WELL DRINKS & ITALIAN COCKTAILS
Choice of:
Rum & Coke
Whiskey & Soda or such
Vodka & Tonic or such
Gin & tonic or such
Spritz/Negroni/Americano or such 2 for 1

FLAVORED VODKA SHOTS
Assorted Flavored vodka 94 SHOT

Peperoncino
Authentic Italian

Find us on