



PÈPPOLI "LA CUCINA TOSCANA"

BUON SAN VALENTINO!!

For reservations call (831) 647-7433

The Pèppoli Vineyard in Tuscany, owned by legendary Italian winemaker Marchese Piero Antinori, inspires Pèppoli at Pebble Beach. For more than 600 years the Antinori family has led a “renaissance” in Italian winemaking by combining long traditions, a love of authenticity, and a dynamic, innovative spirit.

This tradition continues at Pèppoli at Pebble Beach. The menu showcases the centuries-old traditions of culture and cuisine of the Antinori family, Florence and the Tuscan countryside, and pairs perfectly with the wines from the estates of Antinori.

A N T I P A S T I

***Affettato Misto** – *Chef's selection of sliced Italian meats & house-marinated olives* 19.50

Carpaccio alle Caposante – *Thinly sliced dayboat scallops lightly marinated with Meyer lemon* 20.00

Fritto Misto – *Crispy calamari, red onions & fennel with spicy tomato sauce* 16.00

Salsiccia e Spinaci – *Housemade smoked pheasant sausage, warm spinach salad* 18.00

I N S A L A T A & Z U P P E

Insalata d' Arugula – *Orange segments, shaved fennel & arugula, shallot, white balsamic vinaigrette* 12.50

Insalata d' Cesare – *Hearts of romaine, Treviso, white anchovy filets & grana padano* 11.75

***Pappa al Pomodoro** – *Classic Tuscan tomato-bread soup with basil & Laudemio olive oil* 12.75

Zuppa di Stagione – *Tuscan white bean & farro soup with black kale* 11.50

**Denotes traditional Antinori family recipes*

*Marchese Piero Antinori
Proprietor of Pèppoli Vineyard*

*Federico Rusciano
Restaurant Manager*

*Angela Tamura
Chef de Cuisine*



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P R I M I

Orecchiette alla Barese – *Housemade sausage, broccoli raab pesto, burrata cheese* 23.00

Spaghetti ai Frutti di Mare – *Fresh Gulf prawns, bottarga, oven-dried tomatoes* 27.00

Lasagna Tradizionale – *Classic style, stuffed with filet mignon & Calabrese sausage* 32.00

Risotto di Aragosta – *Butter-poached Maine lobster with saffron, fennel & oven-dried tomatoes* 26.50

Gnocchi – *Gorgonzola dolce fonduta & shaved green apples* 20.00

S E C O N D I

Pesce Coda di Rospo – *Sautéed monkfish over broccoli rabe with Castelvetro olives & white wine* 36.00

Bracciola alla Milanese – *Salmon Creek pork chop, pounded & crusted with seasoned bread crumbs* 46.25

***Osso Buco all' Antinori** – *Slow-braised veal shank with Peppoli wine & gremolata* 45.00

Filetto di Manzo – *Pan-roasted beef tenderloin, black truffle cream, smoked prosciutto & Gruyere* 49.00

Grilled Quail – *Almond wood grilled quail with sweet potato purée & mosto syrup* 34.00

Our menu is created using fresh and sustainable seafood, as seasonally available.

For the comfort and consideration of all our guests, we ask that you please check your hat with the hostess and refrain from the use of cell phones while dining in Pèppoli Restaurant.

A 20 percent gratuity is added to parties of eight or more guests.