

PIZZICHERIA

Olive Miste ~ *Mix of Olives* | 8
Tagliere di Salumi e Formaggi ~
Board of Cured Meats or Cheeses | 18
Tagliere Misto ~ *Combined Board* | 35



ANTIPASTI

Trio di Ortaggi alla Griglia | 14
Sautéed Bell Pepper, Zucchini, and Eggplant,
EVOO, Garlic and Basil

Cozze Aglio Olio Peperoncino | 17
PEI Mussels, Garlic, Parsley, Lemon, EVOO

Quaglia Ripiena | 19
Roasted Quail Stuffed with Sausage, Almonds
and Mortadella with Radicchio, Port Wine Reduction

Catalana di Polpo | 21
Octopus Salad, Red Onion, Celery Hearts, Gaeta Olives
Potato, Orange

Burrata Pomodoro e Basilico | 16
Burrata, Heirloom Tomato, Basil and Balsamic

INSALATE

Lattuga Cappuccio Pinoli e Gorgonzola | 13
Bibb Lettuce, Sundried Tomato, Toasted Pinenuts
& Gorgonzola

Radicchio Rucola e Indivia | 13
Radicchio, Endive, & Arugula,
Balsamic, Grana

Lattuga Romana | 13
Romaine Hearts with Housemade Caesar Dressing, Croutons

Contorni/Sides | 8

~ Sautéed Broccoli Rabe ~
~ Fried Fingerling Potatoes ~
~ Wilted Radicchio "Bagna Cauda" ~

BISTECCHERIA

**** Controfiletto al Pepe Verde** | 42
Omaha USDA Prime 12 oz Angus NY Strip,
Green Peppercorn Cognac Sauce

*** Costata di Manzo con Burro Tartufato** | 89
Omaha USDA Prime 24 oz Angus Boneless Ribeye
Black Truffle Butter

Steaks come with side of Broccoli Rabe & Fried Fingerling Potatoes

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs

May Increase Risk of Foodborne Illness

~ Before Placing Your Order, Please Inform Your Server if a

Person in Your Party Has a Food Allergy ~

~ 20 % Gratuity Added for Parties of 6 or More ~

PASTE

Linguine con Bisque di Astice e Gamberi | 28
Bronze Drawn Linguine, Lobster Bisque, Shrimp,
Calamari, Lemon Breadcrumbs

Garganelli con la 'Nduja e Bufala | 24
Garganelli, Spicy Calabrian Sausage, Tomato,
Mozzarella di Bufala, Basil

Tagliatelle al Ragù | 24
Housemade Tagliatelle, Beef, Pork, Veal Ragù, Grana

Gnocchi Cacio e Pepe | 21
Housemade Potato Gnocchi
Pecorino and Black Pepper

Agnolotti di Brasato | 26
Agnolotti filled with Braised Shortrib & Leeks,
Porcini Double Cream, Fondo Bruno, Mushrooms

PIETANZE

Spigola Pomodorini Capperi e Olive | 35
Pan Seared Striped Seabass, Capers, Taggiasca Olives
Cherry Tomatoes, with Potato, Sautéed Spinach

*** Costatina di Maiale Burro e Salvia** | 33
12 oz Pork Chop, Butter, Sage, Mushrooms,
with Mortadella Fontina Potato Torta & Apple Butter

*** Carrè di Agnello in Crosta Aromatizzata** | 37
Mint and Pistachio Crusted Rack of Lamb,
Blueberry Port Reduction, Sunchoke Puree, Shredded Potato Cake.

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