

Pepolino

281 W Broadway 10013-2204 · +12129669983 · Updated: Jan 14, 2026

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ANTIPASTI 10

| | |
|--------------------------|----------------|
| Polenta Con Cervo | \$16.50 |
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polenta mousse with venison ragu'

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| Cozze Al Burro | \$13.00 |
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steamed mussels out of the shell in butter, garlic, & parsley with toasted bread

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| Crostina Di Salsiccia E Stracchino | \$13.50 |
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tuscan crostini with pork sausages & stracchino cheese, gratin

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| Gamberi Toscani | \$17.00 |
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wild shrimp sauteed skewered & cannellini beans

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| Cotenna Di Maiale | \$15.00 |
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breaded crispy pork feet with mostard & misticanza

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| Antipasto Toscano | \$16.00 |
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assortment of sliced meats, bruschette, cheeses, & olives

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| Carpaccio Del Bosco | \$16.50 |
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warm beef carpaccio with porcini & crispy garlic & rosemary

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| Grigliata Di Polpo E Calamari | \$17.50 |
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tenderize grilled baby octopus & calamari served with fettunta

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| Melanzane Grigliate | \$13.50 |
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grilled eggplant with smoked mozzarella gratin

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| Sformato Di Spinaci | \$14.50 |
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spinach souffle in a light butter, tomato coulies, & parmesan

MINESTRE E INSALATE 7

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| Ribollita Fiorentina | \$13.50 |
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tuscan bread soup with black cabbage, mixed vegetables, & fresh thyme

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| Passato Di Peperoni Gialli | \$12.50 |
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yellow bell pepper soup

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| Passato Di Zucca | \$12.00 |
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butter nut squash soup with crumbled amaretto cookies

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| Le Tre Zuppe | \$14.00 |
| taste of three soups | |
| Mista Verde | \$9.50 |
| mixed salad with sweet grape tomatoes in balsamic dressing | |
| Indivia & Pere | \$12.50 |
| endive salad with pear, walnuts, & shaved pecorino, in a lemon dressing | |
| Insalata De' Medici | \$12.00 |
| red beets with mixed greens, orange zest, pine nuts, in a gorgonzola dressing | |

PASTA 12

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| Pappardelle Al Pepolino | \$17.50 |
| pappardelle with pepolino tomato sauce & fresh thyme | |
| Penne E Zucca | \$19.00 |
| with pumpkin & fresh ricotta | |
| Gnocchetti Sardi | \$19.00 |
| semola gnocchetti with homemade pork sausages & tomato | |
| Malfatti Burro E Salvia | \$19.50 |
| spinach & ricotta gnocchi in a butter & sage sauce | |
| Spaghetti Ai Gamberi | \$22.00 |
| spaghetti with wild shrimp, in a garlic & extra virgin olive oil | |
| Farrotto Del Di | |
| farrotto (like risotto) of the day | |
| Ravioli Del Di | |
| homemade ravioli or tortelloni of the day | |
| Maltagliati Al Ragu Di Vitella | \$21.00 |
| maltagliati with veal ragu' | |
| Fettuccine Al Coniglio | \$21.50 |
| fettuccine with braised rabbit & slow oven roasted tomato | |
| Tagliolini Gratinati | \$21.00 |
| tagliolini with ham, fontina, and parmesan cheese gratin | |
| Bucatini Cacio E Pepe | \$19.50 |
| homemade bucatini with cheese & black pepper | |
| Spaghetti Chitarra | \$19.00 |
| homemade square spaghetti with fresh tomato & basil | |

SECONDI 8

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| Polpettine Di Vitella E Ricotta | \$27.00 |
| veal & ricotta meatballs with pearl onions & carrots caramelized | |
| Pollo Alla Buco | \$26.00 |
| sliced chicken breast sauteed in a red wine with pecorino cheese & pears gratin | |
| Costolette D'agnello | \$29.50 |
| lamb chop in fricassea sauce & porcini mushrooms | |
| Tagliata Di Manzo | \$29.50 |
| sliced steak with garlic rosemary, served with spinach | |
| Cinghiale Alla Maremmana | \$28.50 |
| stewed wild boar with black olives, served on roasted acorn squash | |
| Baccala Alla Livornese | \$27.00 |
| filet of cod fish in light tomato & chickpeas | |
| Inzimino Di Calamari | \$25.00 |
| calamari stew with spinach, red wine, tomato, & garlic toasted bread | |
| Pesce Del Giorno | |
| fish of the day | |