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Pepolini is a casual yet elegant restaurant, serves an authentic delicious Tuscan cuisine in a in the heart of TriBeCa. Stop in to enjoy our outdoor dining, or our romantic bilevel setting, Daily specialties. complimented by red and white [wine](#) selections from around the world.

In August 1999, Patrizio Siddu and Enzo Pezone opened the doors of Pepolino, and thrilled guests and critics with elegant Tuscan cuisine. Signature dishes run the gamut from "tagliata di manzo", cannellini and rosemary to a sumptuous pear-ricotta tart.

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eca is Worth
The Trip"

on this charming little Tribeca
eatery."

presenting a real taste of
Tuscany."

famil

Our Chefs

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Chef Enzo Pezone

Enzo Pezone was born in Parete, Italy. At age 15 he picked up and moved to Florence, where he started in training in the culinary arts. After a five- year education, he was hired by Fabio Picchi and Benedetta Vitali of Cibreo restaurant in Florence, where he continued learning under their tutelage for 14 years.

The experience helped shape his pursuit of opening a restaurant of his own. In 1994, the dream carried him across the Atlantic Ocean to America. Enzo worked at various establishments for five years, learning about the American restaurant business, before opening Pepolino.



Menu

In two cozy, unpretentious rooms, you'll derive startling satisfaction from pastas as basic as sausage-and-arugula; the pleasing hominess of a mussel terrine or the luxuriance of rustic dishes like lamb stuffed with artichoke; and the absolute surprise of delicious desserts in an Italian trattoria.

Insalate & Antipasti	Pasta	Secondi	Dolci & Dolcezze	Wine List
Frizzante / Sparkling				
Prosecco Rose' Brut		\$65	Prosecco Sparkling White	\$59
2019/20 "Jelo" (Veneto)			Wine	
			"Acinum" Verona (Veneto)	
Prosecco Cuvee' "Sparkling White Wine"		\$17	Berlucchi 61 Brut "Italian Champagne"	\$97
187 ml (Veneto)			Franciacorta (Lombardia)	

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Pinot Grigio \$15.50/\$59 Musa Lugana Still White \$60

Made with Grapes Vegan Friendly
2020/21 "Ecolosi" (Sicilia)

100% Trebbiano Grape 2019/20
"Buglioni" (Lombardia)

Vermentino \$62 Gewurztraminer DOC \$64

2019/20 Costamolino "Argiolas"
(Sardegna)

2020/21 "Cantina Valle Isarco"
(Trentino Alto Adige)

Zibibbo \$68 Gavi La Scolca White \$69 Label

"Donna Fugata" 2019/20 (Sicilia)

2019/20 dry white wine "La Scolca"
(Piemonte/Liguria)

Ribolla Gialla Tenuta \$67 Sauvignon Blanc \$69 Sant'Helena

2017/18 "Fantinel" (Friuli Venezia Giulia)

2018/2019 Monopolio Sanserena
"Fondo Indizeno" (Friuli)

Chardonnay Monopolio \$72 Arneis Blange \$79 Sannicola

2018/2019 "Colli Orientali" (Friuli)

2018/19 "Ceretto" (Piemonte)

Sala \$98 Terre Alte \$156

.lo della Sala" Antinori

2017/18 blend of Friulano, Pinot

Vino Rosso

Montepulciano D'Abruzzo	\$13/\$58	Barbera D'Asti	\$15/\$62
Made with organic grapes 2018/19 "Era" (Abruzzo)		2016/17 "Araldica" (Piemonte)	
Chianti Classico Riserva	\$18/\$72	Primitivo Di Medaglione	\$59
2016/17 "Alteo" Donna Laura (Toscana)		2018/19 Vino da Tavola "Leone de Castris" (Puglia)	
Remole	\$61	Lambrusco Red Sparkling Wine	\$58
2019/20 Blend of Sangiovese, Cabernet & Sauvignon "Frescobaldi" (Toscana)		"Villa Castellazzo" (Emilia)	
Masi Valpolicella Classico	\$65	Pinot Nero	\$67
2018/19 "Bonacosta" (Veneto)		2017/2018 "Calatroni" (Lombardia)	
Donna Olimpia	\$68	Rosso Bolgheri Yantra	\$67
2018/19 blend of Sauvignon, Merlot & Cabernet Franc "Tageto" (Toscana)		2018/19 60% Cabernet 40% Merlot "Tenuta Sette Ciel" (Toscana)	
Chianti Classico	\$71	Vino Nobile Di Montepulciano	\$72
2018/19 100% Sangiovese "Castello di" (Toscana)		2015/16 (Podere San Giovanni) (Toscana)	

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Super Tuscan Lucente

\$95

2018/19 "Frescobaldi" (Toscana)

Super Tuscan "Daniello"

\$99

2015/16 Blend of 50% Cabernet 50%
Sangiovese (Toscana)

**Super Tuscan "Rocca Di
Frassinello"**

\$115

2017/18 Sangiovese, Cabernet
Sauvignon, Merlot (Toscana)**Brunello Di Montalcino
Riserva**

\$135

2015/16 "Vigna Manapetra" (Toscana)

Barolo

\$148

2016/17 DOCG "Reva" (Piemonte)

Private Events

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1st Floor: 28 people for sit down dining.

2nd Floor: 60 people for sit down dining.

Please, fill out the inquiry form and we'll get back to you shortly. Or, call [212.966.9983](tel:212.966.9983)

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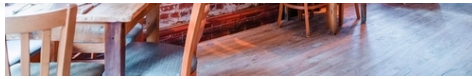
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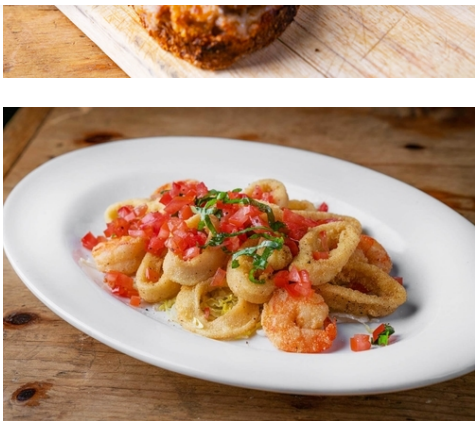
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Pepolino Italian Restaurant in Tribeca, NYC

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