



## Giuseppe "Peppino" Caracciolo

April 22, 1939 - August 13, 2020

Giuseppe "Peppino" Caracciolo, was born on April 22, 1939 in Reggio Calabria, Italy to Santo Caracciolo and Carmela (Muia) Caracciolo. He passed away peacefully on August 13, 2020 in Fresno, California at the age of 81. Peppino immigrated to the United States in 1971 with his wife Amelia De Santis Caracciolo and their two daughters, Carmen and Luisa. Soon thereafter, they had a son, Santo Caracciolo.

Peppino was a cook in the Italian Navy and his dream was to come to America one day and open a fine dining Italian restaurant. He fulfilled his dream and opened Peppino's Italian Cuisine. He was known for his long white hair, witty sense of humor, charm and a heart of gold. Infamous for his Cioppino, Spaghetti Cartoccio with miniature Australian Lobster tails and his Tiramisu' people would come from the Bay area and fly in from New York, Los Angeles to experience his passion for food. Whether you met him once or knew him for years to come he was unforgettable. He was truly one of a kind and a legend in Fresno. Peppino left a legacy behind of love, laughter, and food.

Aside from his business, Peppino enjoyed hunting and lived his life to the fullest. If there is one thing you could take from Peppino, is that he always saw the positive aspect of any life situation. He instilled that value into his children and grandchildren.

Peppino will be missed by his loving wife, Amelia De Santis Caracciolo; his children Carmen Caracciolo Vitale and her fiancé Douglas Melkonian of Fresno, Luisa Caracciolo Gandolfo and her husband Ernesto Gandolfo of Italy and Santo Caracciolo of Fresno. He will be missed by his beloved grandchildren Pietro Vitale, Amelia Vitale and Sabrina Gandolfo.

A vigil service will be held at Chapel of the Light Funeral Home on Monday, August 31, 2020 at 6:00 p.m.

Mass will be celebrated at St. Peter's Catholic Cemetery on Tuesday, September 1, 2020 by Rev. Msgr. Patrick McCormick. Entombment will follow in the mausoleum.

NOTE: Due to Corona Virus, we ask those attending to be responsible and maintain a safe social distance. Masks are a requirement.

# Cemetery Details

## St. Peter's Cemetery

264 N. Blythe Avenue  
Fresno, CA 93706

# Previous Events

## Visitation

AUG 31. 5:00 PM - 6:00 PM (PT)

Chapel of the Light  
1620 W. Belmont Avenue  
Fresno, CA 93728  
michael@chapelofthelight.com  
<http://www.chapelofthelight.com>

## Vigil Service

AUG 31. 6:00 PM (PT)

Chapel of the Light  
1620 W. Belmont Avenue  
Fresno, CA 93728  
michael@chapelofthelight.com  
<http://www.chapelofthelight.com>

## Funeral Mass

SEP 1. 10:00 AM (PT)

St. Peter's Cemetery  
264 N. Blythe Avenue  
Fresno, CA 93706

# Tribute Wall



“ *Giuseppe "Peppino" Caracciolo*

September 15, 2022 at 09:34 PM



“ *A stunning individual I cherished has passed...  
Know he's whipping up my SPECIAL "Peppy" cheeseburger in that kitchen in the heavenly clouds...  
God speed Peppino!*

*From your fav hungry customer, Art Breyfogle*

**Artie Breyfogle** - September 01, 2020 at 05:14 PM



“ *Classic Sympathy Dish Garden was purchased for the family of Giuseppe "Peppino" Caracciolo.*



September 01, 2020 at 12:56 PM

LM

“ *The news of my old friend’s passing brought both sadness and sweet memories.*

*I have vivid memories of his eyes brightening the room (as they often did) when he discovered my family was Italian. Many years ago, Giuseppe had been my boss in a small Italian restaurant.*

*Sometime later, he opened ‘Peppino’s, and I followed him there as a customer. It was my restaurant of choice and soon became the same for my Italian mother. She loved him and I loved him for the way he treated her. He would see us and immediately come to the table to greet her with goodies. I’m sure he did the same for others but it certainly made her happy and that made me happy. He was a great host!!!*

*When my mother passed, it seemed appropriate to have her funeral dinner there. And so we did ... a group of Italians from the Bay Area descended on the restaurant and they fell in love with him too.*

*While I know it is difficult to lose someone you love, I hope his family can take comfort knowing that many will remember him. And after years of living away from Fresno, I still remember him fondly and thank his family for sharing his warmth with so many of us over the years.*

*My deepest sympathies to all.*

*Lynne McGivern*

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**Lynne McGivern** - August 31, 2020 at 11:13 PM

SA

“Decades ago, I wrote my first restaurant review for *The Fresno Bee* about Peppino's Italian restaurant. I had never met the owner, nor had I dined there before that evening. The dishes all were perfectly prepared, a rare find for a dining critic. I fell in love with the restaurant, but it was Peppino himself who drew me back countless times, even after I moved across the country. Gregarious, boisterous, and generous to a fault, he exemplified a restaurateur who kept his guests loyal.

Several years ago, I tracked him down long after he had left his restaurant behind, and he cooked for my friends and me one last time. As he had so many evenings before, Peppino insisted on making me a plate of linguine with his sauce of fresh lemon and cream bound with Parmigiano. I once confessed that I didn't care for Alfredo or other creamy sauces. He told me to wait, and moments later, he brought out that bright lemon pasta. I still prepare it on occasion and always with him in mind. Buon appetito, and RIP, old friend.

Sabine Morrow

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Sabine - August 30, 2020 at 07:26 PM



“Lavender & White Standing Spray was purchased for the family of Giuseppe "Peppino" Caracciolo.



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August 27, 2020 at 08:54 PM

GA

“ *My late husband, daughter and I were fixtures at Peppino's. We watched his children grow and prosper. I know I haven't a better local restaurant memory. Santo even learned to behave. Who knew?*

*Gale Rocha-Biswell*

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**gale** - August 27, 2020 at 02:14 PM

 Artie Breyfogle

*Santo loved his combo soda...He would hit the machine and put a bit of all of 'em into his huge mg...What memories...*

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**Artie Breyfogle** - September 01, 2020 at 05:17 PM