



## ANTIPASTI / APPETIZER :

Pepino has selected a wide variety of antipasti and has portioned (and priced) them small - which gives you the opportunity to sample a wide selection without stretching your budget.

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| <b>MARINATED BLACK OLIVES</b>                      | \$82 |
| <b>GREEN OLIVES WITH SEMI DRIED TOMATO</b>         | \$82 |
| <b>SMALL STUFFED SWEET PEPPERS</b>                 | \$82 |
| <b>BELL PEPPERS IN OLIVE OIL</b>                   | \$82 |
| <b>BURRATA CHEESE WITH SEA SALT</b>                | \$90 |
| <b>CREAMED GOAT CHEESE WITH THYME IN OLIVE OIL</b> | \$82 |

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|  <b>GARLIC BREAD</b> | \$78 |
| French Baguette with Garlic Butter and Romesco Dip  |      |

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| <b>INSALATA DI ARAGOSTA</b>   | \$198 |
| Lobster Salad with Celeriac, Dutch Cucumber, Avocado, Arugula and Citrus Dressing |       |

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| <b>TARTARA DI SALMONE N YELLOW TAIL</b>   | \$198 |
| Smoked and Raw Norwegian Salmon Tartare & Hamachi Carpaccio with Lemon Juice and Capers |       |

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| <b>CARPACCIO DU BUE</b>  | \$198 |
| Thin Slices of Raw Beef Fillet with Baby Carrot, Dutch Cucumber, Pine Nuts and Dried Shallot |       |

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|  <b>AL FORNO HOKKAIDO CAPESANTE CON TALEGGI</b> | \$198 |
| Baked Hokkaido Scallop with Taleggio Cheese and Truffle Cream Spinach  |       |

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|  <b>CROSTINI WITH FOIE GRAS</b> | \$208 |
| Pan-Seared Duck Liver on Bruschetta with Porcini Mushroom and Braised Red Onion                                    |       |

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|-------------------------|-------|
| <b>PIATTO DI SALUMI</b> | \$188 |
| Cold Cuts Platter       |       |

Sliced to order: one, two, three, or an assortment of all  
SALAMI MILANO – the classic Italian  
PROSCIUTTO DI PARMA – Parma Ham  
MORTADELLA – Sausage with Pistachio  
COPPA - Smoked Pork Neck

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| <b>TRATTORIA PLATTER</b>  | \$218 |
| Pepino's selection of Cold Cuts and Antipasti (for two persons) |       |


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| <b>FORMAGGIO TORTELLI DI BURRATA</b>   | \$188 |
| Cheese Tortellini with Baby Spinach in Truffle Cream Sauce topped with Burrata |       |

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| <b>FORMAGGIO</b>   | \$158 |
| Burrata, Creamed Goat Cheese, Taleggio and Brie – a glass of Wine is a must! |       |

## SALAD





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|---|-------|
| <b>INSALATA DI CESARE</b>   | \$138 |
| Romaine Lettuce with Parmesan Cracker and Anchovies                                     |       |
| <b>INSALATA CAPRESE</b>   | \$138 |
| Sliced Buffalo Mozzarella with Tomato and Basil   |       |
| <b>INSALATA DI RUCOLA</b>   | \$138 |
| Rocket Lettuce with Quinoa, Grapefruits, Assorted Green and Pine Nuts in House Dressing |       |

## SOUP

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|--|-------|
| <b>MINISTRONE ALL' ITALIANA</b>  | \$118 |
| Italian Vegetable Soup with Tomato Broth   |       |
|  <b>ZUPPA DI ARAGOSTA</b> | \$128 |
| Lobster Bisque flavored with Grappa and Basil  |       |
| <b>ZUPPA DI FUNGHI PORCINI</b>   | \$128 |
| Cèpes Mushroom Cream Soup with Bamboo Fungus and Crispy Parma Ham  |       |

## PASTA AND RISOTTO

Aside from traditional pasta recipes, Pepino has created some of his own signature dishes. All pastas are Pepino Selected from Italy. Only imported extra virgin olive oil is used for cooking...

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|  <b>LINGUINE AL ARAGOSTA</b>         | \$378 |
| Al Dente Cooked Linguine with Chunks of Fresh Lobster and Tomato in Grappa Crayfish Sauce                               |       |
| <b>PEPINO'S AGLIO OLIO</b>  | \$168 |
| Italian Spaghetti in Olive Oil with Sautéed Garlic and Chili tossed with Capers and Herb Croutons for that extra flavor |       |
| <b>PAPPARDELLE MARINARA</b>   | \$278 |
| Thick Flat Noodles with Clam, Mussel, Prawn and Squid in Basil Tomato Sauce   |       |
|  <b>LINGUINE ALLE VONGOLE</b>        | \$238 |
| Sautéed Boston Clams in White Wine Broth with Herbs, Garlic and Chili   |       |
| <b>LASAGNA DI VERDURE</b>   | \$208 |
| Baked Flat Pasta with Eggplant, Zucchini, Carrot in Tomato Sauce and Smoked Mozzarella                                  |       |
| <b>RIGATONI AL RAGU BOLOGNESE</b>   | \$198 |
| Tube Pasta with Traditional Bolognese Meat Sauce  |       |
|  <b>SPAGHETTI CARBONARA</b>          | \$228 |
| Sautéed Pancetta, Shallots and Egg Yolk – Pepino insists on “no Cream” with lots of Chives and Parsley                  |       |
| <b>CAPELLINI CON CAPESANTE</b>  | \$258 |
| Angel Hair with Hokkiado Scallop, Semi-Dried Tomato, Arugula and Avocado  |       |
| <b>RISOTTO AL GRANCHIO</b>  | \$288 |
| Alaska Crab Meat Risotto with Baby Spinach, Green Pea and Melting “Taleggio” Cheese                                     |       |
|  <b>RISOTTO AL FUNGHI PORCINI</b>    | \$218 |
| Mushroom Risotto with Parmesan Cheese and Arugula   |       |

All prices are subject to 10% service charge

## PIZZA

Pepino knows that for a good pizza, you need three key points: a good oven, the freshest ingredients, and of course, know-how.

Pepino has learned and mastered this skill from his Italian family, and only uses Italian flour, the freshest tomato, and the best cheese available. He bakes his pizza in a very hot stone-fire oven...

**PICCANTE CON PEPERONI** \$208

Pepperoni Sausages, Cheese and Tomato Sauce



**LA PIZZA DI PEPINO** \$228

Ham, Cheese, Tomato Sauce and Egg served with Crème Fraiche

**QUATTRO FORMAGGI** \$208

Gorgonzola, Taleggio, Mozzarella and Parmesan Cheese

**MARGHERITA PIZZA** \$188

Fine and Simple: Tomato Sauce, Fresh Chopped Basil with Mozzarella and Pecorino Romano

**PICCATE PIZZA DI POLLO AFFUMICATEO** \$198

Spiced Smoked Chicken, Jalapenos, Capsicum and Mushroom



**PROSCIUTTO E FUNGHI** \$238

Tomato Sauce, Mushroom and Parma Ham

**QUATTRO STAGIONI PIZZA** \$208

Your favorite Cheese: Mozzarella, Ricotta, Pecorino Romano, Parmesan. Plus Mushrooms, Artichokes and Parma Ham. Sprinkled with Fresh Basil

## MAMA'S CUCINA

Like many Italians, Pepino learned many recipes from his mother as she prepared all the meals for the family. He closely observed her culinary secrets at a very young age, and has continued to refine them over time...

**"OSSO BUCO"** \$318

Braised Baby Veal Shank in Tomato Gravy with Small Vegetables and Gremolata on Saffron Risotto



**CARRE DI AGNELLO** \$358

Roasted Rack of Lamb in Herb Crust on Green Pea Mashed Potato with Cherry Tomatoes

**MAIALE IN PADELLA** \$328

Pan-Seared Pork Rack with Braised Celeriac, Haricot Vert, Grilled Pumpkin and Apple Chutney

**PICCATA MILANESE** \$328

Veal Escallops in Egg and Parmesan Crust with Tomato Spaghetti and Sautéed Mushrooms

**GAMBERONE ALL' AGLIO** \$338

Oven-Seared King Prawns with Samphire, Braised Lentil Bean, Baby Eggplant and Lemon Basil Sauce



**MERLUZZO** \$328

Pan-Seared Cod Fillet with Pencil Asparagus, Mashed Sweet Potato, Portabello and Truffle Cream

**BISTECCA ALLA GRIGLIA** \$368

Grilled USD Prime Sirloin Steak with Herb Butter and Fries

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### FILETTO DI MANZO \$418

Beef Tenderloin with Potato Gnocchi on Portabello with Cheese, Sautéed Leek and Mushroom Cream Sauce



### SOGLIOLA AL FORNO \$358

Oven-Baked Whole Sole Fish with Cherry Tomato, Olives, Capers and Lemon Butter Sauce

## CONTORNI / SIDE DISH

### SELEZIONE DI VERDUR \$88

Sautéed Baby Spinach / Creamy Spinach / Grilled Vegetable / Sautéed Mixed Mushroom / Boiled Asparagus with Hollandaise

### SELEZIONE DI PATATE \$78

Baked Potato with condiment / Mashed Potato / Lyonnaised Potato / French Fries / Gratin Potatoes

### INSALATA \$78

Garden Side Salad / Side Caesar Salad

## DOLCI E FORMAGGIO - DESSERT AND CHEESE



### AMERICAN CHEESE CAKE \$118

Double Cheese Cake with a stronger flavor

### TIRAMISU IN GLASS \$108

Everybody's Favorite - Mascarpone Cream Flavored with Coffee and Cognac

### CHOCOLATE PUDDING \$98

Chocolate Pudding filled with Warm Chocolate Truffle served with Vanilla Ice-Cream

### VANILLA PANNA COTTA \$98

With Fresh Forest Berries and Lemon Cream

### RASPBERRY MILLEFEUILLE \$118

Crispy Puff Pastry with French Custard Cream and Fresh Raspberries



### BAKED APPLE CRUMBLE \$108

Cinnamon Cooked Apple with Butter Crumble and served with Vanilla Ice-Cream

### MOVENPICK SUPER PREMIUM ICE CREAM \$68 ( one scoop ) \$108 ( two scoops )

Check for the available flavors

### AFFOGATO \$90

Scoop of Vanilla Ice-Cream floating on Espresso