






## 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.

<b>MARINATED BLACK OLIVES</b>	\$92
<b>GREEN OLIVES WITH SEMI DRIED TOMATO</b>	\$92
<b>SMALL STUFFED SWEET PEPPERS</b>	\$92
<b>BURRATA CHEESE WITH SEA SALT</b>	\$118
<b>CREAMED GOAT CHEESE WITH THYME IN OLIVE OIL</b>	\$118
 <b>GARLIC BREAD</b> French Baguette with Garlic Butter and Romesco Dip	\$88
<b>CARPACCIO DU BUE</b> Thin Slices of Raw Beef Fillet with Roasted Mushroom Salad, Pine Nut and Dried Shallot	\$228
 <b>AL FORNO HOKKAIDO CAPESANTE CON TALEGGI</b> Baked Hokkaido Scallop with Taleggio Cheese and Truffle Cream Spinach	\$238
 <b>FOIE GRAS</b> Pan-Seared Duck Liver with Roasted Apple, Raspberry Salad and Honey Ciabatta Cracker	\$258
<b>PIATTO DI SALUMI</b> 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	\$198
<b>TRATTORIA PLATTER</b> Pepino's Selection of Cold Cuts and Antipasti (for two persons)	\$238
<b>TARTARE DI CAPESANTE</b> Hokkaido Scallop Tartare with Avocado, Mango Salsa, Kale, Red Radish and Cucumber Citrus Salad	\$228
<b>FORMAGGIO</b> Burrata, Creamed Goat Cheese, Taleggio and Brie – a glass of Wine is a must!	\$218

## SALAD

<b>INSALATA DI CESARE</b> Romaine Lettuce with Parmesan Cracker and Anchovies	\$158
<b>INSALATA CAPRESE</b> Sliced Buffalo Mozzarella with Buffalo Tomato and Fresh Basil	\$168
<b>INSALATA DI KALE</b> Lemon Garlic Kale Salad with Heirloom Cherry Tomatoes, Quinoa and Creamed Goat Cheese	\$168



## SOUP

**MINISTRONE ALL' ITALIANA** \$125  
Italian Vegetable Soup with Tomato Broth

 **ZUPPA DI ARAGOSTA** \$145  
Lobster Bisque Flavored with Grappa and Basil

## PASTA AND RISOTTO

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

 **LINGUINE AL ARAGOSTA** \$418  
Al Dente Cooked Linguine with Chunks of Fresh Lobster and Tomato in Grappa Crayfish Sauce


**PEPINO'S AGLIO OLIO** \$198  
Italian Spaghetti in Olive Oil with Sautéed Garlic and Chili, Tossed with Capers and Herb Croutons for that extra flavor

**CAPELLINI MARINARA AGLIO OLIO** \$298  
Angel Hair Pasta with Clam, Mussel, Prawn and Squid in Olive Oil with Sautéed Garlic and Chili, Tossed with Capers

 **LINGUINE ALLE VONGOLE** \$298  
Sautéed Boston Clams in White Wine Broth with Herbs, Garlic and Chili


**LASAGNA DI VERDURE** \$238  
Baked Flat Pasta with Eggplant, Zucchini, Carrot in Tomato Sauce and Smoked Mozzarella

**FETTUCCINE AL RAGU BOLOGNESE** \$238  
Fettuccine Pasta with Traditional Bolognese Meat Sauce

 **SPAGHETTI CARBONARA** \$238  
Sautéed Pancetta, Shallots and Egg Yolk – Pepino insists on “no Cream” with lots of Chives and Parsley

**RIGATONI PASTA CON CAPESANTE** \$268  
Large Tube Pasta with Hokkiado Scallop, Semi-Dried Tomato, Arugula and Avocado

 **RISOTTO AL FUNGHI PORCINI** \$238  
Mushroom Risotto with Parmesan Cheese and Arugula

 **RISOTTO AL ARAGOSTA** \$418  
Al Dente Cooked Risotto and Quinoa with Chunks of Fresh Lobster and Tomato in Grappa Crayfish Sauce



## 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** \$238

Pepperoni Sausages, Cheese and Tomato Sauce



### **LA PIZZA DI PEPINO** \$258

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

### **CAMPAGNOLA** \$238

Asparagus, Zucchini, Eggplant, Capsicum, Buffalo Mozzarella and Tomato Sauce

### **MARGHERITA PIZZA** \$218

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



### **PROSCIUTTO E FUNGHI** \$258

Tomato Sauce, Mushroom and Parma Ham

### **QUATTRO STAGIONI PIZZA** \$228

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...

### **BRAISED LAMB SHANK** \$358

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



### **CARRE DI AGNELLO** \$428

Roasted Rack of Australian Lamb in Herb Crust on Gratin Potatoes with Cherry Tomatoes

### **MAIALE IN PADELLA** \$348

Pan-Seared Pork Rack with Braised Celeriac, Brussels Sprout, Haricot Vert, Pumpkin Mashed Potato and Apple Chutney



### **MERLUZZO** \$368

Pan-Seared Cod Fillet with Brussels Sprout, Baby Carrots, Green Pea Mashed Potato and Fish Demi Glace

### **BISTECCA ALLA GRIGLIA** \$398

Grilled USD Prime Sirloin Steak with Herb Butter and Fries



## 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...

### MANZO E ARAGOST \$498

Beef Tenderloin with Boston Lobster, Truffle Gratin Potato and Mushroom Cream Sauce

### SOGLIOLA AL FORNO \$388

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

## CONTORNI / SIDE DISH

### SELEZIONE DI VERDUR \$98

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


### SELEZIONE DI PATATE \$98

Baked Potato with condiment / Mashed Potato / Lyonnaise Potato / French Fries / Gratin Potato

### INSALATA \$98

Garden Side Salad / Caesar Salad

## DOLCI E FORMAGGIO – DESSERT AND CHEESE

 **AMERICAN CHEESE CAKE** \$138  
Double Cheese Cake with a stronger flavor

**TIRAMISU IN GLASS** \$138  
Everybody's Favorite - Mascarpone Cream Flavored with Coffee and Cognac

**HAZELNUT CHOCOLATE MOUSSE CAKE** \$138  
With Chocolate Truffle and Sesame Macaroon

 **BAKED APPLE CRUMBLE** \$138  
Cinnamon Cooked Apple with Butter Crumble and served with Vanilla Ice-Cream

**MÖVENPICK SUPER PREMIUM ICE CREAM** \$78 ( one scoop )  
Check for the available flavors \$138 ( two scoops )