




ANTIPASTI

Garlic Bread	\$85
French Baguette with Garlic Butter and Romesco Dip	
 Roman Suppli	\$108
House-made Deep Fried Rice Croquette filled with Mozzarella	
Insalata di Cesar	\$158
Classic Cesar Salad with Romaine Lettuce, Parmigiano and Garlic Crouton	
Insalata Caprese	\$188
Buffalo Mozzarella, Cherry Tomatoes, Fresh Basil and Extra Virgin Olive Oil	
Pacific Clams	\$158
Sauteed Clams in a White Wine and Garlic Sauce	
Antipasti Board	\$188
Kalamata Olives, Chili Pepper with Feta Cheese, Lampascioni, Artichoke Heart, Marinated Octopus, Sardines Rillettes and Grissini	
 Al Forno Capesante Con Taleggi	\$198
Baked Scallops with Taleggio Cheese and Truffle Spinach	
Dry Aged and Cured Italian Meat	\$228
30-month aged Parma Ham, Salame Felino, Bresaola Salumi and Capocollo	
Italian Cheese Composition	\$308
Grand Pecorino (Goat, aged over 12-month) Dorello (Cow, fresh and creamy) Blu Di Capra (Goat) Burrata (125g)	
 Carpaccio	\$228
Thin Slices of Beef Tenderloin, House-made Pesto, Pine Nuts and Parmigiano	
 Foie Gras	\$248
Pan-seared Duck Liver, Spinach and Raspberry Jus	
The Pepino's Board	\$268
A selection of Antipasti, Cured Meat and Cheese. Ideal for two	

Please advise our servers if you have any food allergies or particular dietary preferences

All prices are subject to 10% service charge



| SOPA

Minestra Maritata \$138
Green Vegetable Soup with Meatball and Chicken Broth

 **Zuppa Di Aragosta** \$158
Lobster Bisque flavored with Grappa and Basil

| PASTA AND RISOTTO

Linguine Alle Vongole \$288
Sautéed Boston Clams in White Wine Broth with Herbs, Garlic and Chili

Linguine Al Aragosta \$398
Linguine with Fresh Lobster in a Creamy Lobster Bisque

 **Pepino's Aglio Olio** \$198
Spaghetti in Olive Oil with Garlic and Chili tossed with Capers and Herb Croutons

Capellini Marinara \$298
Angel Hair Pasta with Clam, Mussel, Prawn and Squid in Olive Oil with Tomato Sauce

Lasagna di Verdure \$238
Layered Lasagna Pasta with Eggplant, Zucchini, Carrot and Smoked Mozzarella in Tomato Sauce

Fettuccine Al Duck Ragù \$238
Slowly cooked and shredded Duck Leg in a rich gravy

 **Spaghetti Carbonara** \$208
Sautéed Pancetta, Egg Yolk and Parmigiano

Risotto Al Funghi Porcini \$238
Mushroom Risotto with Parmesan Cheese and Arugula


 **House-made Seafood Ravioli** \$238
Crab Meat & Red Shrimps Ravioli topped with Lobster Sauce and Extra Virgin Olive Oil

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PIZZA

Piccante Con Pepperoni Pepperoni Sausages, Cheese and Tomato Sauce	\$238
 La Pizza di Pepino Ham, Cheese, Tomato Sauce and Egg served with Crème Fraiche	\$238
Margherita Pizza Tomato Sauce, Fresh Basil with Mozzarella and Pecorino Romano	\$218
Prosciutto E Funghi Tomato Sauce, Mushrooms and Parma Ham	\$238
Quattro Formaggi Mozzarella, Ricotta, Pecorino and Blu Di Capra	\$228

MAMA'S CUCINA

 Osso Bucco Beef Shank braised in Tomato Gravy and Gremolata on Saffron Risotto	\$328
Carre di Agnelo Herbs Crust Lamb Rack with Oven-roasted Potatoes	\$368
 Aqua Pazza Baked Cod Filet with Black Olives, Cherry Tomatoes, Fennel and Mussels	\$348
Bistecca Alla Griglia Grilled USD Prime Sirloin Steak with Herbs Butter and Fries	\$398
Fileto Manzo Roasted Beef Tenderloin with Bone Marrow and Truffle Mash Potatoes	\$488
 Sogliola Al Forno Oven-baked Whole Dover Sole Fish with Cherry Tomatoes, Olives, Capers and Lemon Butter sauce	\$488

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CONTORNI / SIDE DISH

Selezione di Verdure

Creamy Spinach
Grilled Vegetables
Sautéed Mixed Mushrooms
Boiled Asparagus with Hollandaise

\$98

Selezione di Patate

Oven-baked Potatoes
Mashed Potatoes
French Fries

\$98

DOLCI E FORMAGGIO – DESSERT AND CHEESE

Tiramisu in Glass

Mascarpone Cream flavored with Coffee and Cognac

\$132



Torta Alla Gianduia

Chocolate Tart and Hazelnut Praline

\$132

Baked Apple Crumble

Cinnamon-cooked Apple with Butter Crumble served with Vanilla Ice-Cream

\$132

Italian Gelato

Vanilla or Chocolate or Strawberries

\$78/scoop

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