



PEPINO

STARTERS

Mediterranean Octopus Salad	\$198
Potatoes, Capers, Black Olives, Smoked Paprika, Lemon Dressing	
Beef Carpaccio “Albese” Style	\$188
Parmigiano, Celery, Cherry Tomatoes, Rocket Salad, Lemon Dressing	
Sautéed Fresh Mussels Mediterranean Style	\$188
Mussels, Extra Virgin Olive Oil, Garlic, Chili Flakes, Cherry Tomatoes, Basil, White Wine	
Burrata di Bufala with Heirloom Tomatoes	\$178
Creamy Burrata Cheese, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil	
Classic Meat Ball	\$178
Beef & Pork Meat Ball, Tomato Sauce, Parmesan Cheese	
Pepino’s Caesar Salad	\$168
Parmesan, Croutons, Bacon Bites, Homemade Dressing	
Vitello Tonnato	\$168
Thin-sliced Veal, Tuna, Capers, Anchovies, White Wine, Mayo, Caper Berries	
Asparagus Flan with Parmesan fondue	\$158
Asparagus, Eggs, Parmesan Cheese, Cream	

SOUPS

Zuppa Di Aragosta	\$168
Lobster Bisque, Grappa, Lobster	
Minestrone	\$138

NEAPOLITAN PIZZAS (Preparation time 25 minutes)

Salsiccia Nduja	\$188
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Sausage, Nduja	
Vegetarian	\$188
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Mushrooms, Olives	
Prosciutto E Funghi	\$188
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms	
Quattro Formaggi	\$188
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Fontina	
Margherita	\$168
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil	

All price are subject to 10% service charge
 以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences
 如有任何食物敏感或膳食偏好，請知會餐廳職員



PEPINO

PASTAS & RISOTTOS

Linguine All' Astice \$308
Linguine, Fresh Boston Lobster, Cherry Tomatoes, Basil, Tomato sauce, Brandy, Shallots

Black Truffle Risotto \$268
Carnaroli, Porcini Mushrooms, Sour Butter, Parmesan Cheese, White Wine

Tagliolini Truffle \$248
Homemade Tagliolini, Challots, Butter, Truffle Paste, Shaved Fresh Truffle

Classic Lasagna \$208
Homemade Pasta, Beef Ragù, Tomato Sauce, Béchamel Sauce

Ravioli Ricotta & Spinach \$188
Homemade Ravioli, Tomato Sauce, Roasted Cherry Tomatoes, Basil

Spaghetti Carbonara \$188
Sautéed Guanciale, Egg Yolk, Parmesan Cheese, Black Pepper

SIDES

Grilled Asparagus \$68
Sautéed Mushrooms \$68
Mashed Potatoes \$68
Deep-fried Mozzarella Stick \$68

MAINS

Grilled Black Angus "Tagliata" \$348
Grilled Black Angus, Fresh Herbs, Rocket Salad, Cherry Tomatoes

Roasted Lamb Shank \$288
Herbed Mashed Potatoes, Braised Vegetables

Atlantic Cod "Livornese" Style \$278
Capers, Black Olives, Banana Shallots, Basil, Cherry Tomatoes, Tomato Sauce

Italian Spring Chicken \$268
Beer-marinated Chicken, Juniper Berry, Chili Flakes, Rosemary, Baby Carrots, Roasted Potatoes

Eggplant Parmigiana \$228
Deep-fried Eggplant, Tomatoes, Mozzarella, Tomato Sauce, Parmesan Cheese

DESSERTS

Tiramisu \$98
Mascarpone, Coffee, Lady Finger, Marsala Wine, Egg Yolk

Panna Cotta \$88
Homemade Raspberry Coulis

Ricotta Cake \$98
Homemade "Pasta Frolla" Ricotta Cheese, Amaretti Cookies, Hazelnuts

Italian Gelato \$68 / Scoop
Pistachio / Rum Raisin / Coffee / Lemon

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