

pm
PEPEVERO

Quality:
the secret of our success

*For allergy sufferers
also without gluten*

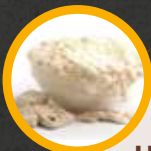


*Every pizza can be chosen
with our gluten-free dough
for Celiacs.*

Certified user



GO D AND HEALTY!



**SOLO
LIEVITO MADRE
E UNA LENTA
LIEVITAZIONE
DI 48 ORE, GARANZIA
DI ELEVATA
DIGERIBILITÀ**



**PROVA
IL KAMUT ANTICO
CEREALE RICCO
DI ANTIOSSIDANTI
E PROTEINE**



**SOLO FARINE
ARTIGIANALI
E RIMACINATE
A PIETRA**



**INVESTIAMO
SUI NOSTRI
CLIENTI
CON PRODOTTI
DI QUALITÀ CON
MOZZARELLE DOP
E SALUMI
CERTIFICATI**

*We inform the Dear customers that there are no separate accounts.
Tickets in the evening hours are not accepted.*

The dough with kamut flour has a price increase.



**WE WANT TO OFFER OUR CUSTOMERS THE BEST QUALITY.
OUR PRODUCTS FROM THE HEART OF THE COLLI TOSCANI WHERE OURS STANDS
FARMHOUSE WITH GRAIN CROPS, KAMUT® GRAIN, BREEDING FARMS
CATTLE AND PIGS, INDIGENOUS VINEYARDS AND OLIVE GROVES.**

PepeNero products

- Tomatoes peeled in San Marzano.
- Milk cream mozzarella. Dairy Of Seriate.
- Apulian man. Andria cheese factory.
- Bell buffalo mozzarella. Dairy Farm La Perla Mediterranea-Salerno.
- Cetara beggars. Delfino Company, Cetara-Salerno.
- Dwarf black olives drenched. Delfino Company, Cetara-Salerno.
- Bresaola Artigianale Of Livigno. Salumificio Livigno-Livigno.
- 'Nude Calabrian. Pizzo Calabro.
- Extra virgin olive oil Ligure. Summary Farm.
- Extra virgin olive oil Toscano. PEPENERO Farm.
- Salami of PARMA. Parmacotto® DOP and Crudo di Parma gold selection.
- Cheeses. Dairy of Seriate - Fattoria Pepenero.
- Vegetables. Many of the vegetables used come from organic crops.
- PEPENERO FARM

Processing and refinement of PEPENERO cured meats is carried out by using only meat of Bovine and Pigs of precious native breed typical of this territory. Cheese processing also exclusively uses sheep and goat's milk from the Senesi valleys.

Precious cooked meat

Meats arriving at Pepenero after a careful selection,
go to the just to get soft and tasty.

They come from Tuscan, Piedmontese farms and the possibility
to try the Argentine breed.

A magical touch makes our cooking unavailable straight in the wood
oven and then cooked to the fire and braised and not on gas plates.



All entrees are served
with hot panfocaccia
made with mother
yeast, cooked in the
wood-burning oven
(KAMUT®
panfocaccia BIO)



for
PEPEVERO



APPETIZERS

Bruschetta calda

Home bread, tomato, oil, oregano

Bruschetta all'nduja piccante

Bread of the house, 'nduja

La Bufala

Whole Buffalo 250 grams fresh and daily delivery,
served on a bed of rocket

Bresaola

Rocket, parmesan flakes

Burrata

Two fresh burrate of daily delivery, surrounded
Crudo di Parma PDO or Parmacotto® PDO cooked ham,
mixed salad with cherry tomatoes

Saporito

Crudo di Parma DOP, Sorrento walnuts, mix of three cheeses,
organic chestnut honey, organic fig jam

Valtellinese

Bresaola della Valtellina PGI, white truffle oil, porcini mushrooms,
taleggio DOP of the Alps, rocket, cherry tomatoes

Calabria

Sparkling caciocavallo warmed on the grill with smoked pancetta,
black olives taggiasche pitted, 'nduja of Calabria
served on a bed of rocket



All entrees are served
with hot panfocaccia
made with mother
yeast, cooked in the
wood-burning oven
(KAMUT®
panfocaccia BIO)



for
PEPENERO



APPETIZERS

Tropea

Caciocavallo, spicy salami, black olives, smoked bacon,
all accompanied by a hot bruschetta with 'nduja
served on a bed of rocket

Bufala del contadino

A buffalo mozzarella Campana DOP Caseificio Battipaglia whole
250 gr, three grilled vegetables (aubergines, courgettes, peppers)

Bufala di Parma

A buffalo mozzarella Campana DOP Caseificio Battipaglia
250gr whole, Parma PDO DOP, rocket salad
with orange slices, cherry tomatoes

Vegetariano

Tris of grilled vegetables (aubergines, courgettes, peppers),
mixed salad with cherry tomatoes, taggiasca olives
served on a bed of rocket

Salmonato

Smoked Norwegian salmon carpaccio,
side dish of mixed salad, cherry tomatoes



FIRST DISHES

Lasagne homemade fresh pasta with beef ragout

Risotto alla Milanese con salsiccia of Luganega
and Porcini mushrooms



All cutting boards
they are served
with warm panfocaccia
made with mother
yeast, cooked in a
wood oven (KAMUT®
panfocaccia BIO)



for
PEPENERO



**THE CUTTING BOARDS OF MEATS AND CHEESES
SELECTED**

Caprino e Bresaola

Goat's cheese Alpine-style semi-seasoned Alpine cheese of prime quality, sliced bresaola di Livigno, Sorrento walnuts

Caprino e Pecorino

Goat's milk cheese Alpine dairy seeds of first quality, Sardinian pecorino DOP from Sardinia Oristano certified, semi-seasoned, Sorrento walnuts selected

Cortina d' Ampezzo

Mix of selected cheeses to taste with Sorrento walnuts, organic chestnut honey, and fig jam

Livigno

Bresaola della Valtellina, goat's milk cheese from the semi-seasoned alps of the highest quality, porcini mushrooms

Boscaiolo

Speck del Tirolo, Parma raw PDO, Varzi cup, feline salami

Pepenero

A buffalo mozzarella Campana DOP Caseificio Battipaglia whole 250 gr, Parma raw DOP, Sorrento walnuts, Balsamic vinegar cream

Della casa

Crudo di Parma DOP, salami, bacon, taleggio of the Alps, gorgonzola

Tricolore

Bresaola della Valtellina, extra-virgin olive oil, rocket and parmesan

Delizia

Bresaola della Valtellina PGI, rocket, parmesan, cherry tomatoes, cherry, Sorrento walnuts, balsamic vinegar cream

... at your choice ...



All cutting boards
they are served
with warm panfocaccia
made with mother
yeast, cooked in a
wood oven (KAMUT®
panfocaccia BIO)



for
PEPENERO



THE SALADS

Toscana

Mixed salad, rocket, cherry tomatoes, a fresh burrata,
Sorrento walnuts, corn

Mare e monti

Mixed salad, rocket, shrimp, mushrooms, tuna

Mediterranea

Mixed salad, tomato, tuna, mozzarella, corn, balsamic vinegar cream

Contadina

Mixed salad, tomato, rocket, olives, capers of Pantelleria IGP, oregano, tuna

Alle verdure grigliate

Mixed salad, zucchini and grilled aubergines, corn, balsamic vinegar cream

Estiva

Mixed salad, rocket, cherry tomatoes, Sorrento walnuts, corn, cow's milk ricotta,
crab meat, orange slices, balsamic vinegar cream

Amalfi

Mixed salad, rocket, cherry tomatoes, mozzarella fior di latte,
Sorrento walnuts, shrimps, balsamic vinegar cream

Pescatore

Mixed salad, rocket, cherry tomatoes, smoked Norwegian salmon,
shrimp, crab meat

Chicken

Mixed salad, rocket, cherry tomatoes, sliced chicken breast
smoked, black pitted taggiasca olives

Panarea

Mixed salad, rocket, cherry tomatoes, mozzarella, fior di latte,
anchovies from the Cantabrian Sea, capers from Pantelleria IGP



All cutting boards
they are served
with warm panfocaccia
made with mother
yeast, cooked in a
wood oven (KAMUT®
panfocaccia BIO)



for
PEPERBERG



THE SALADS

Valtellina

Mixed salad, rocket, cherry tomatoes, bresaola,
porcini mushrooms, olives

Sorrento

Mixed salad, rocket, cherry tomatoes,
buffalo mozzarella Campana DOP, Sorrento walnuts,
orange slices, balsamic vinegar cream

Capri

Mixed salad, rocket, cherry tomatoes, mozzarella, fior di latte,
Sorrento walnuts, black pitted taggiasca olives,
balsamic vinegar cream

Ricca

Mixed salad, rocket, cherry tomatoes,
fresh cow's milk ricotta, bresaola, Sorrento walnuts

Rustica

Salad radicchio, wurstel, mushrooms, parmesan, mayonnaise

Marinara

Mixed salad, tomato, rocket, tuna,
shrimp, cocktail sauce

Delicata

Mixed salad, tomato, corn, shrimp

Caprese

Tomato, buffalo mozzarella Campana DOP,
extra virgin olive oil, oregano



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



for PEPENERO



Each pizza can be prepared with celiac dough

PIZZA



Margherita

tomato San Marzano DOP, mozzarella fior di latte km 0, basil, organic extra virgin olive oil

Margherita sbagliata

tomato San Marzano DOP, mozzarella fior di latte km 0 in cooking, at the end of cooking cherry tomatoes and other mozzarella fior di latte km 0 raw, basil, organic extra virgin olive oil

Margherita dop

mozzarella fior di latte km 0, tomato pachino in cooking, basil, organic extra virgin olive oil

Vesuviana doc

white pizza with slightly spicy broccoli (turnip tops), fresh sausage, mozzarella fior di latte km 0, and racy scamorza, basil, organic extra virgin olive oil

Golosa burrata

tomato San Marzano DOP, mozzarella fior di latte km 0, and at the end of the cooking a very fresh burrata in the center and rocket, basil, organic extra virgin olive oil

Bordo farcito tradizionale

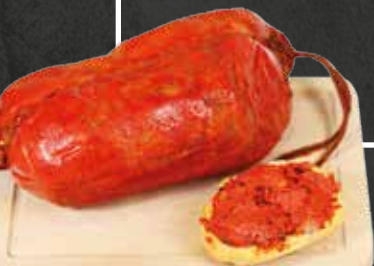
(pizza with ricotta filled edge), San Marzano DOP tomato, cherry tomatoes, at the end of Parma DOP raw cooking, mozzarella fior di latte 0 km, basil, organic extra virgin olive oil

Salentina

San Marzano DOP tomato, turnip tops, at the end of cooking, mozzarella fior di latte km 0, and a burrata in the center, basil, organic extra virgin olive oil

'nduja

tomato San Marzano DOP, mozzarella fior di latte km 0, Spicy Calabrian nduja of Spilinga IGT, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



PIZZA



Each pizza can be prepared with celiac dough

Dello chef - 'nduja

tomato San Marzano DOP, mozzarella fior di latte km 0, 'nduja Calabrese spicy of Spilinga IGT, mozzarella di Bufala Campana DOP Caseificio Battipaglia ripped at the end of cooking, basil, organic extra virgin olive oil

'nduja e Burrata

tomato San Marzano DOP, mozzarella fior di latte km 0, 'Nduja, at the end of cooking a burrata in the center, basil, organic extra virgin olive oil

Cime di rapa

white pizza with spicy broccoli (cime di rapa), mozzarella fior di latte 0 km, basil, black pitted taggiasca olives, organic extra virgin olive oil

Radicchio

mozzarella fior di latte km 0, scamorza, radicchio, at the end of cooking, Trentino's spek, basil, organic extra virgin olive oil

Imbottita cime di rapa

star-shaped pizza with stuffed edges with turnip tops, and in the center, mozzarella fior di latte km 0, at the end of cooking a very fresh burratina, basil, organic extra virgin olive oil

Parmacotto®

tomato San Marzano DOP, mozzarella fior di latte km 0, Parmacotto® DOP cooked ham, basil, organic extra virgin olive oil

Parmacotto® dop

tomato San Marzano DOP, mozzarella fior di latte km 0, brie, and when cooked Parmacotto® DOP ham, basil, organic extra virgin olive oil

Parmacotto® e bufala

San Marzano DOP tomato, after cooking Parmacotto® DOP, buffalo mozzarella Campana DOP Caseificio Battipaglia, basil, organic extra virgin olive oil

Parmacotto® e burrata

tomato San Marzano DOP, mozzarella fior di latte km 0, and when cooked Parmacotto® DOP cooked ham, a very fresh burrata in the center, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



pm
PEPENERO



PIZZA



Each pizza can be prepared with celiac dough

Pantelleria

tomato San Marzano DOP, mozzarella fior di latte km 0, cherry tomatoes in cooking, after cooking pieces of mozzarella fior di latte, capers of Pantelleria IGP, anchovies from the Cantabrian Sea, basil, organic extra virgin olive oil

Cantabrica

tomato San Marzano DOP, cherry tomatoes in cooking, after cooking pieces of mozzarella fior di latte, anchovies from the Cantabrian Sea, black pitted taggiasca olives, basil, organic extra virgin olive oil

Terra e mare

tomato San Marzano DOP, mozzarella fior di latte km 0, after cooking a very fresh burratina from Andria, anchovies from the Cantabrian Sea, basil, organic extra virgin olive oil

Anacapri

white pizza with mozzarella fior di latte 0 km cooked, at the end of cooking add: cherry tomatoes, slices of buffalo mozzarella Campana DOP Battipaglia dairy, Parma raw, Sorrento walnuts, basil, organic extra virgin olive oil

Sorrentina

tomato San Marzano DOP, buffalo mozzarella Campana DOP Battipaglia dairy, cherry tomatoes, Sorrento walnuts, basil, organic extra virgin olive oil

Crudo di Parma

tomato San Marzano DOP, mozzarella fior di latte km 0, at the end of the Parma DOP raw cooking, basil, organic extra virgin olive oil

Crudo di Parma e fiordilatte

tomato San Marzano DOP, mozzarella fior di latte km 0, after cooking crudo di Parma DOP, other mozzarella fior di latte 0 km raw, basil, organic extra virgin olive oil

Tropea

tomato San Marzano DOP, mozzarella fior di latte km 0, Calabrian 'nudja spicy, spianata spicy, black olives taggiasche pitted, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



pm
PEPENERO



PIZZA



Each pizza can be prepared with celiac dough

Calabria

tomato San Marzano DOP, mozzarella fior di latte km 0, Calabrian sausage, black olives, basil, spicy oil, organic extra virgin olive oil

Diavola

tomato San Marzano DOP, mozzarella fior di latte km 0, spicy salami, basil, organic extra virgin olive oil

Zola e noci

tomato San Marzano DOP, mozzarella fior di latte km 0, zola, Sorrento walnuts, basil, organic extra virgin olive oil

Saporita

white pizza at the end of cooking add: cherry tomatoes, buffalo mozzarella Campana DOP Caseificio Battipaglia, bresaola, rocket, basil, organic extra virgin olive oil

Pecorino sardo e zucchine

tomato San Marzano DOP, mozzarella fior di latte Km 0, grilled courgettes, flakes of Pecorino Sardo DOP, basil, organic extra virgin olive oil

Pecorino sardo

tomato San Marzano DOP, mozzarella fior di latte km 0, flakes of Pecorino Sardo DOP selected at the end of cooking, basil, organic extra virgin olive oil

Tartufata

white pizza with mozzarella fior di latte km 0, after cooking, flakes of parmesan and white truffle oil from Alba, basil, organic extra virgin olive oil

Speck

tomato San Marzano DOP, mozzarella fior di latte km 0, at the end of cooking, speck of the IGP Tyrol, basil, organic extra virgin olive oil

Vattellina

tomato San Marzano DOP, mozzarella fior di latte km 0, gorgonzola, bresaola, basil, organic extra virgin olive oil

Taleggio e porcini

white pizza with mozzarella fior di latte km 0, slices of taleggio cheese, porcini mushrooms, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



pm
PEPENERO



PIZZA



Each pizza can be prepared with celiac dough

Porcini

tomato San Marzano DOP, mozzarella fior di latte km 0, porcini mushrooms, basil, organic extra virgin olive oil

Pepenero

tomato San Marzano DOP, buffalo mozzarella Campana DOP Caseificio Battipaglia, bresaola, three grilled vegetables (aubergines, courgettes, peppers), basil, organic extra virgin olive oil

Cornicione

(pizza with a filling of mozzarella fior di latte), tomato San Marzano DOP, buffalo mozzarella Campana DOP Battipaglia cheese factory, organic extra virgin olive oil, basil

Bordo farcito all'nduja

(pizza with stuffed board of 'nduja di Spilinga), tomato San Marzano DOP, mozzarella di Bufala Campana DOP Caseificio Battipaglia, organic extra virgin olive oil, basil

Vegetariana

tomato San Marzano DOP, mozzarella fior di latte km 0, trio of grilled vegetables on the grill, (aubergines, courgettes, peppers), basil, organic extra virgin olive oil

Pugliese

tomato San Marzano DOP, mozzarella fior di latte km 0, onions, basil, organic extra virgin olive oil

Rucola

tomato San Marzano DOP, mozzarella fior di latte km 0, rocket, basil, organic extra virgin olive oil

Gorgonzola

tomato San Marzano DOP, mozzarella fior di latte km 0, gorgonzola DOP, basil, organic extra virgin olive oil

Bologna

tomato San Marzano DOP, mozzarella fior di latte km 0, mortadella, basil, organic extra virgin olive oil

Marinara

San Marzano DOP tomato, garlic, oregano, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



PIZZA



Each pizza can be prepared with celiac dough

Alle patate

tomato San Marzano DOP, mozzarella fior di latte km 0, baked potatoes, basil, organic extra virgin olive oil

Patate e salsiccia o patate e wurstel

tomato San Marzano DOP, mozzarella fior di latte km 0, baked potatoes, sausage or wurstel, basil, organic extra virgin olive oil

Champignon

tomato San Marzano DOP, mozzarella fior di latte km 0, fresh champignon mushrooms, basil, organic extra virgin olive oil

Cosacco

tomato San Marzano DOP, mozzarella fior di latte km 0, frankfurters, basil, organic extra virgin olive oil

Carciofi

tomato San Marzano DOP, mozzarella fior di latte km 0, artichokes, basil, organic extra virgin olive oil

Carcioghiotta

tomato San Marzano DOP, mozzarella fior di latte km 0, Parmacotto® PDO ham, artichokes, basil, organic extra virgin olive oil

Quattro stagioni

tomato San Marzano DOP, mozzarella fior di latte km 0, cooked ham, fresh champignon mushrooms, black taggiasca olives pitted, artichokes in wedges, basil, organic extra virgin olive oil

Parmigiana

tomato San Marzano DOP, mozzarella fior di latte km 0, aubergines, grated Parmigiano Reggiano, basil, organic extra virgin olive oil

Messicana

tomato San Marzano DOP, mozzarella fior di latte km 0, salami, olives, spicy oil, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



PIZZA



Each pizza can be prepared with celiac dough

Siciliana

tomato San Marzano DOP, mozzarella fior di latte km 0, taggiasche black olives, capers of Pantelleria PGI, anchovies of the Cantabrian Sea, oregano, basil, organic extra virgin olive oil

Atomica

tomato San Marzano DOP, mozzarella fior di latte km 0, tuna, onions, basil, organic extra virgin olive oil

Capricciosa

tomato San Marzano DOP, mozzarella fior di latte km 0, cooked ham, artichokes, olives, basil, organic extra virgin olive oil

Prosciutto e funghi

tomato San Marzano DOP, mozzarella fior di latte km 0, cooked ham, fresh champignon mushrooms, basil, organic extra virgin olive oil

La nostra tonno

tomato San Marzano DOP, mozzarella fior di latte km 0, tuna, capers of Pantelleria PGI, oregano, basil, organic extra virgin olive oil

Quattro formaggi

mozzarella fior di latte km 0, fontina, swiss, gorgonzola, basil, organic extra virgin olive oil

Bell'Italia

tomato San Marzano DOP, mozzarella fior di latte km 0, cooked ham, mushrooms, egg, basil, organic extra virgin olive oil

Bacon

tomato San Marzano DOP, mozzarella fior di latte km 0, bacon, parmesan, basil, organic extra virgin olive oil

Jack del pizzaiolo

tomato San Marzano DOP, mozzarella fior di latte km 0, gorgonzola, tuna, parmigiano reggiano, salami, basil, organic extra virgin olive oil



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



pm
PEPENERO



PIZZA



Each pizza can be prepared with celiac dough

Del capo

tomato San Marzano DOP, mozzarella fior di latte km 0, grilled aubergines, parmigiano reggiano, bresaola, basil, organic extra virgin olive oil

Ottavo mestiere

tomato San Marzano DOP, mozzarella fior di latte km 0, sausage, onion, scamorza cheese, basil, organic extra virgin olive oil

Salmone

tomato San Marzano DOP, mozzarella fior di latte km 0, smoked Norwegian salmon, basil, organic extra virgin olive oil

Gamberucola

tomato San Marzano DOP, mozzarella fior di latte km 0, shrimp, rocket, porcini, basil, organic extra virgin olive oil

Padana

mozzarella fior di latte km 0, grilled courgettes, scamorza cheese, grana, speck, basil, organic extra virgin olive oil

Bufala

San Marzano DOP tomato, Campana buffalo mozzarella DOP Caseificio Battipaglia, basil, organic extra virgin olive oil

Bufala dop

San Marzano DOP tomato, Campana buffalo mozzarella DOP Caseificio Battipaglia, cherry tomatoes, basil, organic extra virgin olive oil

Bufalona

tomato San Marzano DOP, buffalo mozzarella Campana DOP Caseificio Battipaglia, PDO cow's milk ricotta, cherry tomatoes, basil, organic extra virgin olive oil

Imbottita partenopea

star-shaped pizza stuffed with buffalo mozzarella-filled edges, and at the base of sauce with buffalo and selected anchovies of the Cantabrian Sea



All pizzas are cooked in the wood-burning oven and made with stone-ground flours yeast and a long leavening of 48 hours, (also with a mixture of KAMUT® BIO)



pm
PEPENERO



PIZZA



Each pizza can be prepared with celiac dough

Leggera

tomato San Marzano DOP, buffalo mozzarella Campana DOP Caseificio Battipaglia, trio of grilled vegetables grilled (aubergines, zucchini, peppers), basil, organic extra virgin olive oil

Genuina

tomato San Marzano DOP, buffalo mozzarella Campana DOP Battipaglia cheese factory, raw Parma DOP, rocket, basil, organic extra virgin olive oil

Italia

tomato San Marzano DOP, buffalo mozzarella Campana DOP Battipaglia cheese factory, Parma raw DOP, porcini mushrooms, basil, organic extra virgin olive oil

Napoli

tomato San Marzano DOP, mozzarella fior di latte km 0, anchovies from the Cantabrian Sea, oregano, basil, organic extra virgin olive oil

Focaccia Parma

raw Parma DOP, cherry tomatoes, parmesan flakes, rocket

Focaccia Trento

smoked speck of Tirolo IGP, gorgonzola DOP, cherry tomatoes, rocket

Focaccia Livigno

bresaola IGP of Valtellina, porcini mushrooms, rocket

Focaccia Bufala

mozzarella di bufala Campana DOP raw, cherry tomatoes, rocket

Focaccia Bufala e crudo o Parmacotto®

raw Parma DOP or Parmacotto®, mozzarella of buffalo bell DOP raw, cherry tomatoes, rocket

Focaccia Anacapri

at the end of cooking add: cherry tomatoes, slices of mozzarella of DOP Campania buffalo, Parma raw, Sorrento walnuts

Focaccia Saporita

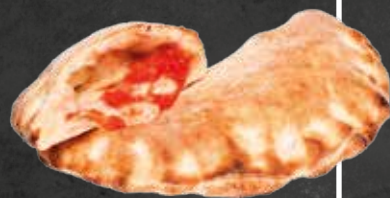
at the end of cooking add: cherry tomatoes, mozzarella slices of buffalo bell DOP, bresaola, rocket at the end of cooking



All pizzas are cooked
in the wood-burning oven
and made with stone-ground
flours yeast and a long
leavening of 48 hours, (also
with a mixture of KAMUT® BIO)



pm
PEPERNERO



I CALZONI (also of kamut)



Each pizza
can be prepared
with celiac dough

Al Parmacotto

tomato San Marzano DOP, mozzarella fior di latte km 0, ricotta,
Parmacotto® DOP cooked ham, covered with tomato

Al salame

tomato San Marzano DOP, mozzarella fior di latte km 0, ricotta,
cooked ham, salami, covered with tomato

Ai funghi

tomato San Marzano DOP, mozzarella fior di latte km 0, ricotta,
cooked ham, fresh champignon mushrooms, tomato

Cotto e carciofi

tomato San Marzano DOP, mozzarella fior di latte km 0,
Cooked ham, artichokes

Vegetariano

pomodoro San Marzano DOP, mozzarella fior di latte km 0, ricotta,
tris di verdure grigliate peperoni, melanzane, zucchine

Ai porcini

tomato San Marzano DOP, mozzarella fior di latte km 0, ricotta,
cooked ham, porcini mushrooms

Al crudo e bufala

San Marzano DOP tomato, Campana DOP buffalo mozzarella,
covered with Parma DOP

Speck e bufala

San Marzano DOP tomato, Campana DOP buffalo mozzarella,
covered with Speck del Tirolo IGP

Vesuviana doc

with spicy broccoli (cime di rapa), spicy salami, mozzarella fior
of milk km 0 and smoky smoked scamorza, covered with sauce





MEAT AT THE BRACE

Costata di manzo con osso from 600 gr., already included in outline of mixed salad + choice baked potatoes or trio of vegetables cooked on stone (aubergines, courgettes, peppers)

Filetto di scottona piemontese from 300 gr., already included in outline of mixed salad + choice: baked potatoes or trio of cooked vegetables on stone (aubergines, courgettes, peppers)

Tagliata di filetto alla fiorentina from 400 gr., contour of mushrooms, porcini, flakes of parmesan, cherry tomatoes, balsamic vinegar cream, rocket

Fettine di petto di pollo grigliato o a scelta con Impanatura leggera di pangrattato senza uova e senza Frittura, already included side dish of mixed salad, and baked potatoes or trio of vegetables cooked on stone (aubergines, courgettes, peppers)

Tagliata di petto di pollo contour of porcini mushrooms, rocket, cherry tomatoes and balsamic vinegar cream

La bistecca: Grilled Beefsteak of Classic Beef Scottona 350 gr, side dish of baked potatoes and turnip greens

Entrecote aberdeen angus argentino from 400 gr., already included side dish of mixed salad + choice: baked or tris potatoes vegetables cooked on stone (aubergines, courgettes, peppers)

Gli Hamburger: every burger can be chosen

DOUBLE 400 gr with meat

or EASY with 200 grams of meat

and it can be served on the plate or in the classic hot sandwich of our production (also of kamut)

* **Classico:** Chianina burgers high quality 100% meat (400 gr or 200 gr), with baked potatoes, salad, tomatoes, red Tropea onions, porcini mushrooms sautéed, Parmigiano Reggiano, side dish barbecue sauce

* **Bacon:** Chianina hamburger high quality 100% meat (400 gr or 200 gr), with baked potatoes, slightly spicy broccoli turnip greens, smoked scamorza slices, bacon bacon, barbecue sauce contour



for
PEPENERO



SIDE DI SHES

Tris di verdure grigliate alla brace

(aubergines, zucchini, peppers)

Insalata mista

(iceberg salad, radicchio, cherry tomatoes)

Patate al Forno

Cime di Rapa

(slightly spicy served hot)

**WE PREPARE ALL THE PLASTS ALSO ASK AND SELL LICENSING
PRODUCTS AND FORMATS WITH SALE TO WEIGHT.
WITH PEPENERO QUALITY PORTS TO HOME.**

Freshly delivered whitewash of daily delivery Andria € / Kg

Parmigiano Reggiano € / Kg

Taleggio € / Kg

Buffalo Mozzarella bells daily delivery € / Kg

Mozzarella vaccine dairy dairy daily delivery € / Kg

Fresh cheese dairy creamer with daily delivery € / Kg

Sardinian pecorino of high quality seasoned 30 months € / Kg

Asiago of the Trentino € / Kg

Casera Valtellina € / Kg

Gorgonzola € / Kg



THE PIADINE of craftsmanship

Piemonte

raw Parma DOP, mozzarella, cocktail sauce, rocket

Emilia

raw Parma DOP, brie, rocket

Penisola

raw Parma DOP, mozzarella, walnuts, tomato

Trentino

speck, brie, zucchini

Liguria

cooked ham, mozzarella, mayonnaise, rocket

Sardegna

cooked ham, fontina, tuna, pink sauce

Mare

smoked salmon, tomato, corn, rocket

Lombardia

bresaola, mozzarella, sliced tomato, rocket

Sicilia

mozzarella, tomato, grilled vegetables

Rimini

fontina, corn, shrimp, tuna, walnuts, rocket

Cime di rapa e salame

mozzarella, turnip tops (slightly spicy), slices of sweet salami

Nutella

nutella, Sorrento walnuts, whipped cream

Fico

organic fig jam, Sorrento walnuts, whipped cream



DESSERT

Sicilian cannoli freshly prepared with fresh cow's milk ricotta



Lemon ice-cream served in the lemon



Tiramisu with pistachios of Bronte



Coconut Ice cream served in the walnut of coconut



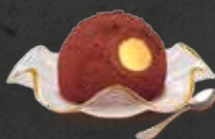
Fresh tiramisu homemade

Black truffle*

Smooth strawberries

Truffle with pistachio*

Strawberries with ice-cream



Nutella piadina with grains of Sorrento walnuts with whipped cream. Or stuffed with jam of Organic Figs



Hot sweet panzerotto cooked in the oven wood-fired with nutella and Sorrento walnuts, or Organic Figs marmalade (also of kamut)



Plate of biscuits of Saronno amaretti biscuits and Tuscan Cantucci accompanied from a flute of Zibibbo sweet wine of Pantelleria

Ice creams

Brand details for the Freschissima Seasonal fruit



Lemon sorbet Antica Gelateria Del Corso

*Drowned in coffee



for
PEPEVERO



coffee, bitters, drinks, juices

- Coffee
- Decaffeinated Coffee, Barley Coffee
- Cappuccino
- Cream of coffee to drink
- Spotted Milk Glass
- Shake coffee
- Coffee shake with Bayles
- Mineral water 50 cl.
- Canned butter, coca cola, sprite, orange,
The cold, Amari's, chinotto, grappe
- Whisky, brandy, vodka, tequila
- Bayles, Martini
- Limoncello
- Sambuca
- Myrtle of Sardegna
- Sweet cabbage from Pantelleria





for
PEPERBERG

COCKTAIL

Spritz

Aperol, Prosecco

Bellini

3/10 peach juice, 7/10 sparkling brut

Caipirhina

1/2 lime, brown sugar, cachaca

Americano

1/3 martini red, 1/3 bitters campari, 1/3 soda schweppes

Caipiroska

5cl vodka, 1/2 lime, 3cl strawberry syrup, 1cl lemon juice

Long island

2/10 vodka, 2/10 gin, 2/10 rum, 1/10 lemon juice, 1/10 coca cola,
triple sec (liqueur)

Margarita

tequila, triple sec, lemon juice, salt up

Negroni

gin, red martini, bitter campari

Sbagliato

brut sparkling wine, martini rosso, bitter campari

Focaccia accompanying



THE BEERS - taste combinations

Alcohol content: 5.1%
 Beer type: Weizen
 Color: straw yellow
 Taste: It has a fruity taste, pleasant and well-balanced. The aroma of banana dominates accompanied by that of carnation.
 Provenance: Holland



Alcohol content: 5%
 Beer type: premium pilsner
 Light color
 Taste: moderately bitter, balanced hops and malt.
 Provenance: Germany

Bottled beer Becks
 33 cl
 66 cl



Franziskaner Weisse
 Beer Blonde medium 50 cl
 Franziskaner Weisse
 Beer Dunkee Red medium 50 cl



Draft beer Leffe Rouge
 small 25 cl
 medium 33 cl
 Bottled beer
 Leffe Rouge 33 cl



Alcohol content: 8.4%
 Type of beer: Red Red Abbey abbey, amber color and fairly thick and persistent foam.
 The aromas are intense, characterized by toasted notes of coffee and fruit candied. The finish is long enough and certainly pleasant. recommended with dishes seasoned with sauces tasty and roasted meat.



Draft beer Becks
 small 20 cl
 medium 40 cl




PepeNero selects only wines with the recognition of "IGT", "DOC", "DOCG" not present in the large distribution so as to guarantee a processing of the grapes with artisanal methods resulting in a superior quality of our Made in Italy award winning worldwide like Italian wine. We keep prices low without applying high price increases to be involved in the tasting of the wines of our country.

WINES - the reds

- Primitivo* of the Salento DOC - from Puglia
- Morellino* of Scansano DOCG - from Toscana
- Barbera d' Asti Superiore* DOCG Reserve - from Piemonte
- Valpolicella* Ripasso - from Veneto (certified organic) 
- Chianti* DOC - from Toscana..... (certified organic) 
- Nero D'Avola* IGT in purity - from Sicilia..... (certified organic) 
- Syrah* IGT in purity - from Sicilia..... (certified organic) 
- Croatina* Amabile red wine from zero km farm from Oltrepo Pavese

WINES - the whites

- Pecorino* IGT from Abruzzo (certified organic) 
- Falanghina* Pompeiana IGT - from Campania
- Grillo bianco* - from Sicilia (certified organic) 
- Prosecco* Spumante Brut bottle / a flut

WINES - in the glass and in a carafe

- Calice *Nero D'Avola* Grad. 14° in purity - Sicilia (certified organic) 
- Calice *Grillo bianco* Grad. 13,5° in purity - Sicilia (certified organic) 
- Calice *Syrah* IGT Grad. 14° in purity - Sicilia..... (certified organic) 
- Calice di *Pecorino* Grad. 13° IGT Abruzzo..... (certified organic) 
- Calice di *Falanghina* Grad. 13° IGT - Campania.....
- Red or White House Goblet 1/2 lt.

WINES - dessert

- Zibibbo* liquor of Pantelleria - Sicilia Grad. 15° a flut
- Croatina* amabile red wine from km zero farm from Oltrepò Pavese a flut
- Prosecco* Spumante.....bottle / a flut

