

pm **PEPEVERO**

Quality: the secret of our success

FOR ALLERGY SUFFERERS
ALSO GLUTEN-FREE



Each pizza can be chosen
with our dough
gluten free for Celiacs.

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CERTIFICATE



BU  NA E SANA!



The Dear customers are advised that there are no separate accounts.
Tickets in the evening hours are not accepted.

Kamut flour doughs have a surcharge of 1.00 euros.

The pizzas with gluten-free dough have a surcharge of 3.00 euros.

Guests are requested to inform the dining room staff of any allergies
and food intolerances. A list of allergens is available on request.

All appetizers are served with panfocaccia hot made with sourdough, cooked in a wood oven (panfocaccia of KAMUT® BIO for only € 1.00 more)



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APPETIZERS



€

Bruschetta calda

Homemade bread, tomato, oil, oregano

4,50

Bruschetta all'nduja piccante

House bread, 'nduja

5,00

Bruschetta bufala e acciughe

Homemade bread, buffalo slices with anchovies on the Cantabrian sea

6,00

La Bufala

Whole buffalo 250 grams fresh and delivered daily, served on a bed of rocket

8,00

Burrata

Two fresh burrata for daily delivery, surrounded by Crudo di Parma DOP or Parmacotto® DOP cooked ham served on a bed of rocket

9,50

Burrata e acciughe

A fresh burrata of daily delivery surrounded by anchovies from the Cantabrian Sea served on a bed of rocket

9,50

Valtellinese

Bresaola della Valtellina IGP, white truffle oil, porcini mushrooms, Taleggio DOP of the Alps, rocket, datterini tomatoes

9,50

Calabria

Stringy caciocavallo heated on the embers with smoked pancetta, black taggiasche olives pitted, 'nduja from Calabria served on a bed of rocket

9,50

Tropea

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

9,50

Bufala del contadino

A buffalo mozzarella Campana DOP Battipaglia whole cheese factory 250 gr, three pieces of grilled vegetables (aubergines, courgettes, peppers)

9,00

Bufala di Parma

A buffalo mozzarella Campana DOP Battipaglia whole cheese factory 250 gr, Crudo di Parma DOP, rocket salad with orange slices, datterini tomatoes

9,50

Vegetariano

Tris of grilled vegetables (aubergines, courgettes, peppers), mixed salad with datterini tomatoes, Taggiasca olives

8,50

Salmonato

Carpaccio of smoked Norwegian salmon, mixed salad, datterini tomatoes

9,50

All cutting boards are served with hot panfocaccia made with yeast mother, cooked in a wood oven (panfocaccia of KAMUT® BIO for only € 1.00 more)



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FIRST DISHES



€

Lasagna classica home made fresh pasta with beef sauce

8,00

Risotto alla Milanese with luganega fresh sausage and oorcini mushrooms

8,00

THE COLD CUTS BOARDS AND SELECTED CHEESES



€ 9,50

Caprino e Bresaola

Top-quality goat's milk cheese from the Alpine dairy area, sliced with bresaola from Livigno, selected Sorrento nuts

Caprino e Pecorino

Goat's cheese Latteria delle Alpi semi-matured first quality, Sardinian pecorino DOP from Sardinia Oristano certified, seasoned seeds, Sorrento walnuts chosen

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 of the first quality semi-seasoned alps, porcini mushrooms

Boscaiolo

Speck from Tyrol, Parma PDO raw, Varzi cup, feline salamio

Pepenero

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

Della casa

Parma raw DOP, feline salami, pancetta, taleggio delle Alpi, gorgonzola

Bresaola tricolore

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

Delizia

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

Saporito

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

The salads are served with hot panfocaccia made with mother yeast, baked in the oven wood burning (KAMUT® panfocaccia BIO for only € 1.00 more)



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THE SALADS

€

Toscana

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

8,50

Mare e monti

Mixed salad, rocket, shrimp, mushrooms, tuna

8,00

Mediterranea

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

8,50

Contadina

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

8,50

Alle verdure grigliate

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

8,00

Estiva

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

8,50

Amalfi

Mixed salad, rocket, datterini tomatoes, mozzarella fior di latte, Sorrento walnuts, shrimp, balsamic vinegar cream

8,50

Pescatore

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

8,50

Chicken

Mixed salad, rocket, datterini tomatoes, sliced smoked chicken breast, pitted black taggiasche olives

8,00

Panarea

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

8,50

Valtellina

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

8,50

Sorrento

Mixed salad, rocket, datterini tomatoes, Campana PDO buffalo mozzarella, Sorrento walnuts, orange slices, balsamic vinegar cream

8,50

Capri

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

8,50

Ricca

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

8,50

Rustica

Mixed salad, frankfurters, mushrooms, parmesan, mayonnaise

8,00

Marinara

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

8,00

Delicata

Mixed salad, tomato, corn, shrimp

8,00

Caprese

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

8,00

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FOR ALLERGENS
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PIZZAS



€

Margherita

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

6,50

Margherita sbagliata

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

9,50

Margherita dop

mozzarella fior di latte, datterini tomatoes in cooking, basil, organic extra virgin olive oil

9,00

Vesuviana doc

white pizza with turnip tops, fresh sausage, mozzarella fior di latte, and stringy scamorza, basil, organic extra virgin olive oil

9,50

Golosa burrata

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

9,00

Salentina

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

10,00

'Nduja

San Marzano DOP tomato, mozzarella fior di latte, 'spicy Calabrese nduja of Spilinga IGT, basil, organic extra virgin olive oil

9,00

Dello chef - 'nduja

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

10,00

'Nduja e Burrata

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

10,00

Cime di rapa

white pizza with turnip tops (cime di rapa), mozzarella fior di latte, basil, pitted black taggiasche olives, organic extra virgin olive oil

9,00

Radicchio e speck

mozzarella fior di latte, scamorza, radicchio, at the end of cooking speck del trentino, basil, organic extra virgin olive oil

9,00

Parmacotto®

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

9,00

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Parmacotto® dop

San Marzano tomato DOP, mozzarella fior di latte, brie, and at the end of cooking Parmacotto® PDO cooked ham, basil, organic extra virgin olive oil

9,50

Parmacotto® e bufala

San Marzano DOP tomato, at the end of cooking Parmacotto® DOP, Bufala Campana DOP mozzarella Caseificio Battipaglia, basil, organic extra virgin olive oil

9,50

Parmacotto® e burrata

San Marzano DOP tomato, mozzarella fior di latte, and at the end of cooking cooked ham Parmacotto® DOP, a fresh burrata in the center, basil, organic extra virgin olive oil

10,00

Pantelleria

San Marzano tomato DOP, mozzarella fior di latte, datterini tomatoes in cooking, at the end of cooking pieces of mozzarella fior di latte, capers from Pantelleria IGP, Cantabrian anchovies, basil, organic extra virgin olive oil

9,50

Cantabrica

San Marzano DOP tomato, datterini tomatoes in cooking, at the end of cooking mozzarella pieces fior di latte, anchovies from the Cantabrico Sea, pitted black taggiasche olives, basil, organic extra virgin olive oil

9,50

Terra e mare

San Marzano DOP tomato, mozzarella fior di latte, at the end of cooking a burratina fresh Andria, anchovies from the Cantabrico Sea, basil, organic extra virgin olive oil

9,50

Anacapri

white pizza with mozzarella fior di latte in cooking, at the end of cooking we add: datterini tomatoes, slices of buffalo mozzarella DOP Caseificio Battipaglia, Parma ham, Sorrento walnuts, basil, organic extra virgin olive oil

10,00

Sorrentina

San Marzano DOP tomato, Bufala Campana DOP Battipaglia Dairy mozzarella, datterini tomatoes, Sorrento walnuts, basil, organic extra virgin olive oil

10,00

Crudo di Parma

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

9,00

Crudo di Parma e fiordilatte

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

9,50

Crudo e bufala

tomato, buffalo mozzarella, Parma crudo, rocket

9,50

Salsiccia e cipolla

San Marzano DOP tomato, mozzarella fior di latte, fresh sausage, red Tropea onion, scamorza cheese, basil, organic extra virgin olive oil

9,00

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PIZZAS



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Tropea

San Marzano DOP tomato, mozzarella fior di latte, 'spicy Calabrese nudja, spicy esplanade, pitted black taggiasche olives, basil, organic extra virgin olive oil

9,50

Calabria

San Marzano DOP tomato, mozzarella fior di latte, fresh sausage, black olives, basil, organic extra virgin olive oil

9,00

Diavola

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

8,50

Zola e noci

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

8,50

Pecorino sardo e zucchini

San Marzano DOP tomato, mozzarella fior di latte, grilled zucchini, flakes of pecorino Sardinian PDO, basil, organic extra virgin olive oil

9,00

Tartufata

white pizza with mozzarella fior di latte, at the end of cooking, parmesan flakes and truffle oil Alba white, basil, organic extra virgin olive oil

9,00

Speck

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

9,00

Valtellina

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

9,00

Taleggio e porcini

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

9,00

Porcini

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

9,00

Pepenero

San Marzano DOP tomato, Bufala Campana PDO Caseificio Battipaglia, bresaola, grilled vegetable trio (aubergines, courgettes, peppers), basil, organic extra virgin olive oil

10,00

Vegetariana

San Marzano tomato DOP, mozzarella fior di latte, grilled three-of-a-kind grilled vegetables, (aubergines, courgettes, peppers), basil, organic extra virgin olive oil

9,00

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PIZZAS



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Pugliese

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

8,00

Rucola

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

8,00

Gorgonzola

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

7,50

Marinara

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

6,50

Alle patate

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

8,00

Patate e salsiccia o patate e wurstel

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

9,00

Champignon

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

8,00

Wurstel

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

7,50

Carciofi

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

7,50

Carcio ghiotta

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

9,00

Quattro stagioni

San Marzano DOP tomato, mozzarella fior di latte, cooked ham, champignon mushrooms,
pitted black taggiasche olives, sliced artichokes, basil, organic extra virgin olive oil

9,00

Parmigiana

San Marzano DOP tomato, mozzarella fior di latte, aubergine, parmigiano reggiano
grated, basil, organic extra virgin olive oil

9,00

Messicana

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

8,00

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PIZZAS



€

Siciliana

San Marzano DOP tomato, mozzarella fior di latte, pitted black taggiasca olives, Pantelleria IGP capers, Cantabrian anchovies, oregano, basil, organic extra virgin olive oil 9,00

Capricciosa

San Marzano DOP tomato, mozzarella fior di latte, cooked ham, artichokes, olives, basil, organic extra virgin olive oil 9,50

Tonno e cipolla

San Marzano tomato DOP, mozzarella fior di latte, tuna, red Tropea onion, basil, organic extra virgin olive oil 9,00

Prosciutto e funghi

San Marzano DOP tomato, mozzarella fior di latte, cooked ham, champignon mushrooms, basil, organic extra virgin olive oil 9,00

La nostra tonno

San Marzano tomato DOP, mozzarella fior di latte, tuna, capers from Pantelleria IGP, oregano, basil, organic extra virgin olive oil 9,00

Quattro formaggi

mozzarella fior di latte, fontina, swiss, gorgonzola, basil, organic extra virgin olive oil 8,50

Bacon

San Marzano tomato DOP, mozzarella fior di latte, pancetta, parmesan, basil, organic extra virgin olive oil 8,50

Bologna

San Marzano tomato PDO, mozzarella fior di latte km o, mortadella, basil, organic extra virgin olive oil 7,50

Bufala

San Marzano DOP tomato, Campana DOP Caseificio Battipaglia buffalo mozzarella, basil, organic extra virgin olive oil 9,00

Bufala dop

San Marzano DOP tomato, Campana DOP Caseificio Battipaglia buffalo mozzarella, datterini tomatoes, basil, organic extra virgin olive oil 9,50

Bufala e verdure grill

San Marzano DOP tomato, buffalo mozzarella Campana DOP Battipaglia dairy, tris di grilled vegetables (aubergines, courgettes, peppers), basil, organic extra virgin olive oil 9,50

Italia

San Marzano DOP tomato, Campana DOP Caseificio Battipaglia buffalo mozzarella, Parma ham PDO, porcini mushrooms, basil, organic extra virgin olive oil 10,00

Napoli

San Marzano tomato DOP, mozzarella fior di latte, anchovies from the Cantabrico Sea, oregano, basil, organic extra virgin olive oil 8,50

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STUFFED PIZZAS AND CORNICES



Bordo farcito all'nduja

(pizza with a border of 'nduja di Spilinga), San Marzano DOP tomato, mozzarella di Bufala Campana DOP Battipaglia cheese factory, organic extra virgin olive oil, basil

10,00

Bordo farcito tradizionale

(pizza with ricotta-filled border), San Marzano DOP tomato, datterini tomatoes, at the end raw Parma PDO cooking, mozzarella fior di latte, basil, organic extra virgin olive oil

10,00

Imbottita cime di rapa

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

10,00

Imbottita partenopea

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

10,00

Cornicione

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

10,00

WHITE PIZZAS / FOCACCIAS

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Focaccia Parma

Parma ham PDO, datterini tomatoes, parmesan cheese, rocket

9,00

Focaccia Livigno

bresaola IGP della Valtellina, porcini mushrooms, rocket

9,00

Focaccia Bufala

raw DOP buffalo mozzarella, datterini tomatoes, rocket

9,00

Focaccia Bufala e crudo o Parmacotto®

Parma ham PDO or Parmacotto®, raw DOP buffalo mozzarella, datterini tomatoes, rocket

9,50

Focaccia Anacapri

at the end of cooking we add: datterini tomatoes, slices of DOP buffalo mozzarella, Parma ham, Sorrento walnuts

10,00

Focaccia Saporita

white pizza At the end of cooking we add: datterini tomatoes, buffalo mozzarella DOP Caseificio Battipaglia, bresaola, rocket, basil, organic extra virgin olive oil

10,00

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TROUSERS (ALSO KAMUT)



€

Al Parmacotto

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

9,00

Al salame

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

8,50

Ai funghi

San Marzano DOP tomato, mozzarella fior di latte, ricotta, ham, champignon mushrooms, tomato

8,50

Vegetariano

San Marzano DOP tomato, mozzarella fior di latte, ricotta, three types of grilled vegetables peppers, aubergines, courgettes

9,00

Ai porcini

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

9,00

Al crudo e bufala

pomodoro San Marzano DOP, mozzarella di bufala Campana DOP, ricoperto di crudo di Parma DOP

10,00

Speck e bufala

San Marzano DOP tomato, Campana DOP buffalo mozzarella, coated with Parma PDO uncooked

10,00

Vesuviana doc

with spicy friarielli (turnip tops), spicy salami, mozzarella fior di latte and stringy smoked scamorza, covered with sauce

9,50

CONTOUR

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Tris di verdure grilled on the grill (aubergines, courgettes, peppers)

4,50

Insalata mista (iceberg salad, radicchio, datterini tomatoes)

4,50

Patate al Forno

4,50

Patate alla Sandro with zola in stringy cooking

4,50

Cime di Rapa turnip tops (slightly spicy served hot)

4,50



THE GRILLED MEAT

€

Costata di manzo con osso

from 600 gr, already included as a side dish baked potatoes or mixed salad

19,00

Filetto di scottona piemontese

from 300 gr, already included as a side dish baked potatoes or mixed salad

19,00

Tagliata di filetto alla fiorentina

400 gr, side dish of mushrooms, porcini mushrooms, parmesan cheese, datterini tomatoes, balsamic vinegar cream, rocket

19,00

Fettine di petto di pollo grigliato o a scelta con Impanatura

light breadcrumbs without eggs and without frying, already included with side dish baked potatoes or mixed salad

14,00

Tagliata di petto di pollo

side dish of porcini mushrooms, rocket, datterini tomatoes and balsamic vinegar cream

15,00

La bistecca

Grilled Scottona Beef stew Beef stew 350 gr, side dish baked potatoes and mixed salad

15,00

Entrecote aberdeen angus argentino

from 400 gr, already included as a side dish baked potatoes or mixed salad

19,00

Gli Hamburger: ogni hamburger può essere scelto

DOUBLE 400 gr with meat

14,00

or EASY with 200 grams of meat

11,00

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

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

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

Tartare classica

Skinny Beef Tartare 250 gr, chopped with Pantelleria IGP Parsley Fruit knife, giant Cantabrian anchovies, mustard, red Tropea onion, organic extra virgin olive oil, natural coarse salt. Served with hot panfocaccia

15,00

Tartare al tartufo

Lean beef tartare 250 gr, extra virgin olive oil with white truffle, chopped with a knife of Ligurian Taggiasche olives, Acciuge giant of the Cantabrico Sea, Natural coarse salt, finally garnished on top with Burrata di Andria cream. Served with hot Panfocaccia

15,00

HANDMADE PIADINAS



€ 6,50

Piemonte

Parma ham PDO, mozzarella, cocktail sauce, rocket

Emilia

Parma ham PDO, brie, rocket

Penisola

Parma ham PDO, mozzarella, walnuts, tomato

Trentino

speck, brie, zucchini

Liguria

cooked ham, mozzarella, mayonnaise, rocket

Sardegna

cooked ham, fontina cheese, 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, chopped Sorrento walnuts, whipped cream side dish

Fico

organic fig jam, chopped Sorrento walnuts, whipped cream side dish

SWEETS AND DESSERTS

Sicilian cannolo prepared currently with fresh cow's milk ricotta € 5,00



Coconut Ice cream served in walnut of coconut € 5,00



Tiramisu With pistachios of Bronte € 5,00



Fresh tiramisu homemade € 5,00

Smooth strawberries € 5,00

Strawberries with ice cream € 6,00

Black truffle* € 5,00



Nutella Piadina with grains of Sorrento walnuts outline of whipped cream, or stuffed with jam of Organic Figs € 5,50



Hot sweet panzerotto baked in the oven wood-fired with nutella and chopped walnuts from Sorrento, or Organic Figs jam € 5,50 (also of kamut)



Plate of Amaretti Biscuits from Saronno and accompanied Cantucci Toscani from a flut of sweet wine Zibibbo of Pantelleria € 5,00

ICE CREAMS

Brand details for the Freschissima Seasonal fruit € 5,00



Lemon sorbet Antica Gelateria Del Corso € 3,00

*Drowned in coffee + € 1,00 Service € 2,00



COFFEE, BITTERS, DRINKS, JUICES	€
Coffee	2,00
Decaffeinated coffee, Caffè d'Orzo	2,00
Cappuccino	2,00
Coffee cream to drink	3,00
Glass of latte macchiato	2,00
Shaken coffee	3,50
Coffee shaken with Bayles	3,50
Mineral water 50 cl.	1,50
Canned soft drinks, cola, sprite, orange juice, cold tea, chinotto, Amari, grappa	3,00
Whisky, brandy, vodka, tequila	3,50
Bayles, Martini	3,50
Limoncello	3,00
Sambuca	3,00
Myrtle of Sardinia	3,00
Sweet Zibibbo from Pantelleria	3,00

COCKTAIL

Spritz Aperol, Prosecco

Bellini 3/10 peach juice, 7/10 brut sparkling wine

Caipirhina 1/2 lime, cane sugar, cachaca

Americano 1/3 martini rosso, 1/3 bitter 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 (liquor)

Margarita tequila, triple sec, lemon juice, fine salt

Negroni gin, martini rosso, bitter campari

Sbagliato spumante brut, martini rosso, bitter campari

Focaccia in accompaniment € 3,50

BEERS WITH TASTE COMBINATIONS

Alcohol content: 5.1%
Type of beer: Weizen
Color: Straw yellow
Taste: It has a fruity taste, pleasant and firm.
Banana aroma 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

Becks bottled beer

33 cl € 3,50
66 cl € 4,50



Franziskaner Weisse
Birra Blonde Media 50 cl € 5,50
Franziskaner Weisse
Birra Dunkee Red Media 50 cl € 5,50



Spffe Leffe Rouge beer
small 25 cl € 3,50
medium 33 cl € 5,00
Bottled beer
Leffe Rouge 33 cl € 4,00



Spina Becks beer
small 20 c € 3,00
medium 40 cl € 5,00



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



PepeNero selects only wines with "IGT", "DOC" and "DOCG" recognition not present in large-scale retail trade so as to guarantee you a workmanship of the grapes with handicraft methods with the result of a superior quality of our Made in Italy rewarded all over the world as the Italian wine. We maintain low prices without applying high prices in order to make you participate in the wine tasting of our country.

RED WINES

€

Valpolicella Ripasso DOC Classico Superiore 2014 "Marchiopolò"	22,00
Chianti DOCG 2015 "Tenuta Sant'Ilario"	18,00
Primitivo di Manduria DOC 2017 "Cantine San Marzano Talò"	19,00
Barbera d'Alba Superiore Langhe DOC 2016 "Brangero"	18,00
Lambrusco Otello Nero di Lambrusco 1813 IGT	18,00
Nero d'Avola DOC pure "Cantine Fina - Marsala"	18,00
Brunello di Montalcino DOCG 2013 "Fattoria Dei Barbi"	50,00



WHITE WINES

Pecorino Terre di Chieti DOP 2017 "Casal Thaulero"	18,00
Falanghina del Sannio "Svelato" DOC 2017 (3 glasses Gambero rosso) "Terre Stregate"	19,00
Valdobbiadene Extra Dry "Solier" DOCG "Marsuret"	18,00

BULK WINES BY THE GLASS IN CARAFES

Chalice Nero D'Avola Grad. 14° pure - Sicilia	3,50
Chalice Pecorino Grad. 13° IGT Abruzzo	3,50
Chalice Primitivo di Manduria DOC 2017 "Cantine San Marzano Talò" Grad. 14° Puglia	4,50
Chalice Rosso o Bianco of the House	3,00 ¹ / ₂ lt. 8,00