



ANTIPASTI

HOUSE BAKED FOCACCIA (V).....	14.5	POLPO ALLA PIZZAIOLA.....	26
w. Garlic Butter, Parmigiano Reggiano.....	3	Octopus, Tomato, Olive, Capers, Jalapeño	
CATALAN ANCHOVY CROSTINI.....	21	BURRATA (V).....	24.5
Smoked Tomato (3)		Fig, Pistachio	
CARCIOFI CROSTINI (V).....	18	TUNA CRUDO.....	27.5
Grilled Artichoke, Basil (3)		Zucchini Flower, Basil Oil, Mint	
SUPPLI AL TELEFONO (V).....	18.5	PIPI CHINI VEGANO (VG).....	23 / 32
Roman Arancini - Tomato, Mozzarella		Stuffed Peppers, Vegan Feta, Tomato Sugo	
PROSCIUTTO.....	26	CALAMARETTI E GAMBERETTI FRITTI.....	28.5
Stracciatella, Fried Pizza Dough		Calamari, Prawn, Zucchini, Lemon	
BRUSCHETTA (V).....	17.5	POLPETTE AL SUGO.....	24.5
Heirloom Tomato, Garlic, Basil		Veal & Pork Meatballs, Napoli Sauce	
SAISON BLACK TRUFFLE SALAMI.....	24.5	POLENTA CHIPS (V).....	16
Parmigiano Reggiano, Guindilla Pepper		Grana Padano, Rosemary	
STEAK TARTARE.....	27.5		
Goat's Curd, Potato Chips			

MACCHERONI

ALL PEPE'S MACCHERONI IS MADE FRESH IN HOUSE

SPICY RIGATONI VODKA (V).....	32	GNOCCHI ALLA SORRENTINA (V).....	29.5
Tomato, Onion, Calabrian Chilli		Tomato Sugo, Stracciatella, Basil	
PACCHERI ALLA NERANO (V).....	32	PAPPARDELLE ALLA BOLOGNESE.....	36
Zucchini, Parmigiano Reggiano, Basil		Wagyu Bolognese	
MEZZI RIGATONI CARBONARA.....	36	LAMB MAFALDINE.....	39.5
Guanciale, Yolk, Pecorino Romano		Twelve-Hour Lamb Ragù	
SPAGHETTI GAMBERI E POMODORINI.....	39.5	RISOTTO PRIMAVERA (V).....	29.5
Prawn, Cherry Tomato, Garlic, Chilli		Asparagus, Broadbean, Pea, Lemon	

PATRONS WITH FOOD ALLERGIES, PLEASE INFORM YOUR WAITER PRIOR TO ORDERING.
10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS.

INSALATE

GRECO (V).....	24.5	CAESAR.....	24.5
Tomato, Cucumber, Bell Pepper, Feta, Spanish Onion, Olive		Cos, Boiled Egg, Bacon, Anchovy, Croutons, Parma Dressing	
w. Grilled Chicken.....	9.5		

PIZZA

MARGHERITA (V).....	25.5	NONNA.....	31
San Marzano Tomato, Basil, Fior di Latte, Parmigiano Reggiano		Grandma Ham, Potato, Garlic, Cream, Fior di Latte, Rosemary, Pepper	
w. Prosciutto.....	8		
PEPE'S-RONI.....	28.5	ZUCCA (V).....	26.5
Pepperoni, San Marzano Tomato, Fior di Latte, Parmigiano Reggiano		Roasted Pumpkin, Provolone, Sage Oil, Goat's Cheese	
CAPRI.....	34	QUATTRO SALUMI.....	33.5
Prawn, Garlic, Fior di Latte, Chilli, Parsley		Sopressa Salami, Pork Sausage, Prosciutto Cotto, Guanciale, Datterini Tomato, Pickled Chilli	
MUSHROOM & TRUFFLE (V).....	27	ESPAÑOLA.....	30
Mushroom Ragu, Fior di Latte, Truffle		Chorizo, Bell Pepper, Smoked Provolone	
POMODORO DOP (V).....	27	CAPRICCIOSA.....	30
San Marzano, Pomodorino Giallo di Ercolano, Yellow & Red Datterino Tomato, Stracciatella, Basil		San Marzano Tomato, Crispy Prosciutto, Fior di Latte, Mushroom, Artichoke, Olive	

CARNE E PESCE

POLLO.....	36	PESCE.....	MP
Sicilian Lemon Chicken, Burnt Rosemary		Market Fish, Garlic, Lemon, Capers	
COSTOLETTE D'AGNELLO.....	48	200G WAGYU EYE FILLET (MBS 8).....	58
Breaded Lamb Cutlets, Artichoke, Anchovy		Caramelised Shallots	

CONTORNI

GREEN BEANS.....	15	ARUGULA & PERE.....	14.5	ROMAN FRIES.....	15.5
Garlic, Cherry Tomato		Rocket, Pear, Parmigiano Reggiano, Balsamic, EVOO		Sage, Thyme, Rosemary, Salted Ricotta	
GARDEN SALAD.....	14			FRENCH FRIES.....	12.5
Vinaigrette Dressing					

DOLCE

SYMPHONY A LIMONE.....	16.5	SOUR CHERRY CHEESECAKE.....	16.5	TIRAMISU.....	16
Lemon Brûlée, Lemon Meringue, Limoncello Sorbet		BUTTERMILK PANNA COTTA (MINI).....	12	BOMBOLINI AL PISTACCHI.....	16.5
PEPE'S KISSES (5).....	15	Raspberry, Candied Pistacchio		Italian Donuts, Pistacchio	
Hazelnut Praline, Caramel, Chocolate Mousse Bon Bons				GELATO SCOOP.....	7