

RISTORANTE & PIZZERIA

pepe
verde



Menù

Please ask and pay the bill at your table, and not at the desk!

Thank you

**Our recipes
come from simpleness
and are made special, thanks to our imagination.**

ALLERGEN IS NOT POISON

(BUT ANYONE MUST HAVE TO LOOK ATTENTION)

**IF YOU SUFFER FROM ALLERGIES OR INTOLERANCES, YOU CAN INFORM
OUR STAFF THAT WILL HELP YOU TO AVOID FOODS WHICH YOU ARE
ALLERGIC OR INTOLLERING**

.














This symbol shows this dish comes from the creativity of our cuisine.

During certain times of the year some ingredients used for the realization of our dishes may be frozen at the origin or during the stages of processing.

Dishes that may contain frozen foods are labeled !



PER INIZIARE... (ENTRÉE)

 Thick toasted bread with brie cheese, speck and cooked pears	€	9,00
 " with dried tomatoes, bufala cheese, aubergines, capers, oregano	€	9,00
 " with brie cheese and smoked salmon	€	9,00
 " with "burrata" cheese and " anchovies	€	9,00
 Tuscany pecorino cheese (<i>with pears-honey-toasted bread</i>)	€	8,00
 Arnad bacon fat (with goat cheese and pepper)	€	8,00
 Vegetable fillo pie with peppers cream and poppy seeds	€	6,50
 Scalloped potatoes with smoked cheese, fresh salmon and chives	€	8,00
 Scalloped potatoes with asparagus, gruyère cheese and parmigiano fondue	€	8,00
 Eggplant pie with tomatoes and mozzarella (parmigiana)	€	6,50
Prosciutto di Parma (<i>Parma Ham</i>)	€	8,50
Mozzarella di bufala with cherry tomatoes	€	9,00
Fried mix (<i>one portion of each</i>)	€	9,00
Suppli (<i>rice with mozzarella cheese</i>)	€	1,50
Zucchini flowers (<i>2 fried with mozzarella and anchovies</i>)	€	5,00
Fried dried cod (<i>one</i>)	€	4,00
 Cheese and ham balls fried (<i>four</i>)	€	5,00
Olive ascolane! (<i>fried olive balls</i>)	€	7,00
Focaccia (<i>bun only olive oil – rosemary –salt</i>) (<i>only dinner</i>)	€	2,50
Focaccia al prosciutto (<i>with ham</i>) (<i>only dinner</i>)	€	7,00
Focaccia con bufala e prosciutto (<i>mozzarella cheese and ham</i>) (<i>only dinner</i>)	€	9,50
Focaccia bell' Italia (<i>Bologna "mortadella " pistachios and stracciatella cheese</i>) (<i>only dinner</i>)	€	9,50










... IL FRESCO IN TAVOLA (fresh salads)

Gaeta (mozzarella di bufala, cherry tomatoes, rocket salad, olive)	€ 7,50
Contadina (rocket, pears, cheese, parmigiano flakes)	€ 7,50
Castellana (bresaola, mushrooms, rocket salad, thin parmigiano, lemon juice)	€ 9,50
Scozzese (songino salad, smoked salmon, oranges, olives and fennel)	€ 10,00
Ischitana (songino salad, fennel, olives, orange and Tropea onions)	€ 8,00
Caesar salad (lettuce, chicken, toasted bread and "grana" cheese flakes)	€ 9,50
Vegetable cous cous salad	€ 7,50
Mixed salad or stir fried vegetables	€ 4,50
Sfizio dell'orto (baked mixed vegetables)	€ 6,50

...FERRI E FUOCO (MEAT DISHES)



 Cut of beef fillet with truffle	€ 26,00
 Beef fillet with apple and Porto wine	€ 26,00
Beef fillet with green pepper sauce	€ 23,00
Grilled beef fillet	€ 23,00
Grilled beef entrecote with chips and zucchini julienne	€ 20,00
Sliced beef with rocket salad, parmigiano flakes	€ 21,00
Strips of beef with tomato sauce and taggiasca olives	€ 14,00
Chicken sliced with zucchini and ginger sauce	€ 12,00
Chicken escalope citrus fruit and almond	€ 11,00

... TO FOLLOW WITH "PASTA" DISH







 ❖ Tonnarelli with shrimps, " pecorino " cheese and fresh mint !	€ 13,00
 ❖ Gragnano' spaghetti with typical sauce " colatura alici di Cetara "	€ 13,00
 ❖ Strascinati (typical pasta) with cuttlefish, clams and yellow dates sauce	€ 14,00
Spaghetti with seafood	€ 13,00
 ❖ Reginette (typical pasta) with fresh tuna, potatoes and capers cucunci	€ 12,00
Fettuccine with artichokes and clams	€ 14,00
 ❖ Paccheri with swordfish sauce and Sardegna' bottarga	€ 15,00
Rigatoni "gricia mode" with Norcia ' summer truffle	€ 14,00
 ❖ Paccheri with straciatella cheese, Genova ' pesto and pistachios	€ 12,00
 ❖ Scialatielli (typical pasta) with cherry tomatoes and buffalo ricotta	€ 10,00
 ❖ Fettuccine with speck, parmigiano cream and truffle	€ 15,00
 ❖ Tonnarelli with rocket salad, parmigiano flakes and lemon sauce	€ 10,00

And all the typical Romans pasta food











... ACQUA & FARINA (typical italian pizza / only dinner)

Marinara (tomato sauce, origano, garlic)	€	5,50
Margherita (tomato sauce, mozzarella)	€	7,00
Napoli (tomato sauce, mozzarella, anchovies)	€	7,00
Funghi (tomato sauce, mozzarella, mushrooms)	€	8,00
 Pepe Verde (tomato sauce, mozzarella, mascarpone, speck, green pepper)	€	9,00
Capricciosa (tomato, mozzarella, mushrooms, olives, eggs, artichoke, ham)	€	8,50
Indemoniata (tomato sauce, mozzarella, hot salami) “hot”	€	8,50
Parmigiana (tomato, mozzarella, aubergine, parmigiano)	€	8,50
L'Amatriciana (tomato, mozzarella, Amatrice's bacon and typical roman's pecorino cheese)	€	8,50
Girasole (pomodoro, bufala mozzarella, zucchini flowers, anchovies)	€	9,50
 Fandango (mozzarella, tomato, provola, cherry tomatoes, parmigiano flakes) “hot”	€	9,50

... Without tomatoes

Boscaiola (mozzarella, mushroom, sausage)	€	8,50
4 Formaggi (with 4 different cheeses)	€	8,50
Ortolana (mozzarella, grilled aubergine- zucchini and peppers, red salad, corn)	€	8,50
Gorizia (mozzarella, red chicory, gorgonzola cheese, walnuts)	€	8,50
 Rapallo (mozzarella, stracchino cheese, red chicory, mushroom)	€	9,50
Fiorella (mozzarella, straciatella cheese, zucchini flowers, anchovies)	€	9,50
Mediterraneo (mozzarella, cherry tomatoes, tuna and zucchini)	€	8,50
Vesuvio (mozzarella, smoked cheese, cherry tomatoes, origano)	€	8,50
 Allegra (mozzarella, burrata cheese, almond and zucchini julienne)	€	9,00
 Stromboli (mozzarella, green tomato, anchovies, capers, origano, garlic) “hot”	€	8,50
Campidana (mozzarella, potatoes, zucchini)	€	9,00
 Primavera (bufala mozzarella, aubergine, anchovies, basil)	€	9,50
Norvegia (mozzarella, smoked salmon, sliced bufala mozzarella, Bronte ' pistachio)	€	13,00
 Tropea (mozzarella, buffalo ricotta, Genova sauce and Calabria dried tomatoes)	€	9,50
 Genova (buffalo mozzarella, Genova sauce and dried Calabria tomatoes)	€	10,00
Ruchetta (mozzarella, rocket salad, bresaola, parmigiano flakes)	€	11,00
Amalfi (mozzarella, roket salad, pachino, bufala cheese mozzarella)	€	11,00







... FRESH FROM THE SEA

 ❖ Fresh salmon fillet baked with fresh herbs, taralli and guacamole sauce	€ 14,00
 ❖ Salmon' hamburger with chips and vegetable	€ 13,00
 ❖ Sliced fresh tuna with sesame crust and avocado diced	€ 18,00
 ❖ Thinly fresh tuna with strawberry sauce	€ 18,00
 ❖ Fresh tuna baked with Tropea ' caramelized onions	€ 18,00
 ❖ Three different seafood tartare (<i>salmon, seabass, and tuna</i>)	€ 18,00
 ❖ Tris raw thinly fresh fish (<i>tuna, salmon and octopus !</i>)	€ 18,00
Mixed seafood grilled ! (calamari, scampi, prawns, tuna and swordfish)	€ 22,00
 ❖ Grilled swordfish slice with Trapani ' sauce	€ 17,00
 ❖ Bream fillet with artichokes and parmigiano crust	€ 18,00
 ❖ Bream fillet baked with pistachio and poppy seeds	€ 18,00
Oven grilled bream fillets (<i>gr. 600</i>)	€ 19,00

... PER CONTINUARE (special oven dishes / only dinner)

Roll pizza with mozzarella, potatoes, tuna, smoked cheese and capers	€ 8,50
Roll pizza with mozzarella, ham and stracchino cheese	€ 8,50
Roll pizza with mozzarella, burrata cheese, and cicory	€ 8,50

... DULCIS IN FUNDO (HOMEMADE DESSERTS)

 Nougat parfait with orange sauce	€ 6,00
 Iced cream dessert with "Pantelleria" wine sauce	€ 6,00
 Apple "tartelette" with cinnamon flavour and ice cream	€ 6,00
 Pistachio dessert with almond and white chocolate curls	€ 6,00
 Strudel with pears and ice cream	€ 7,00
 Dark chocolate soufflè with ginger sauce and ice cream	€ 6,00
Tiramisù	€ 6,00
Tartufo bianco (vanilla truffle icecream w/coffee flavored)	€ 6,00
Tartufo nero (chocolate ice cream)	€ 6,00
Lemon sorbet	€ 6,00
Affogati al caffè (ice cream with italian coffee)	€ 7,00

... FRESH FRUIT

Macedonia di frutta fresca (fresh fruit salad)	€ 4,00
Strawberries	€ 4,50
Strawberries with whipped cream	€ 5,50
Strawberries with ice cream	€ 5,50
Pineapple (served with fresh wild berries)	€ 7,00
Fresh wild berry salad served with ice cream	€ 8,00
Wild strawberries with whipped cream	€ 8,00
Fresh raspberries with ice cream and Gran Marnier liquor)	€ 8,00

... LETS DRINK

Draught beer Heineken (<i>small 0,25 lt.</i>)	€ 3,80
Draught beer Heineken (<i>medium 0,50 lt.</i>)	€ 5,50
Draught red beer "Moretti" (<i>small 0,25 lt.</i>)	€ 4,70
Draught red beer "Moretti" (<i>medium 0,50 lt.</i>)	€ 7,00
Erdinger Weisbier bott. 0,5 lt	€ 7,00
House white wine (<i>1 lt</i>)	€ 11,00
House white wine (<i>0,5 lt</i>)	€ 6,00
Mineral water (still or sparkling <i>0,75 Lt</i>)	€ 2,50
Coca cola/fanta/sprite (<i>tin 0,33 lt</i>)	€ 2,50

... GLASS OF WINE

Chardonnay " Piane di Maggio "	€ 4,50
Vermentino " Cala Reale " Sella & Mosca	€ 4,50
Grillo Viviri " Tenuta Rapitalà "	€ 4,50
Chianti San Lorenzo " Melini "	€ 4,50
Amarone della Valpolicella " Bolla "	€ 8,50
Prosecco Mionetto	€ 5,00

... PER RESTARE ANCORA UN PO' (after dinner spirits)

Amari e grappe	€ 3,50
Amari e esteri special	€ 5,50
Passito di Pantelleria	€ 3,50
Elisir Gambrinus	€ 3,50
Coffee	€ 1,50