

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 gorgonzola cheese, red chicory and walnuts	€	9,00
 " with brie cheese and smoked salmon	€	9,00
 " with "burrata" cheese and "puntarelle " salad	€	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>) (<i>only dinner</i>)	€	9,00
Suppli (<i>rice with mozzarella cheese</i>) (<i>only dinner</i>)	€	1,50
Zucchini flowers (<i>2 fried with mozzarella and anchovies</i>) (<i>only dinner</i>)	€	5,00
Fried dried cod (<i>one</i>) (<i>only dinner</i>)	€	4,00
 Cheese and ham balls fried (<i>four</i>) (<i>only dinner</i>)	€	5,00
Olive ascolane! (<i>fried olive balls</i>) (<i>only dinner</i>)	€	6,50
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 double taste (<i>broccoletti stracciatella cheese - buffalo ricotta cheese and caramelized Tropea onions</i>) (<i>only dinner</i>)	€	9,50
Focaccia bell' Italia (<i>Bologna "mortadella " ~ gorgonzola cream</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
Artichokes with potatoes (Romans cuisine)	€ 9,00
Puntarelle with anchovies sauce (Romans cuisine)	€ 8,50
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 artichokes and typical pecorino flakes	€ 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, ginger and limes	€ 12,00
Chicken escalope citrus fruit and almond	€ 11,00

... TO FOLLOW WITH "PASTA" DISH






 ❖	Potato gnocchi with shrimps, pine nuts and liquorice powder	€ 13,00
 ❖	Gragnano' spaghetti with typical sauce " colatura alici di Cetara "	€ 12,00
 ❖	Fettuccine with swordfish, eggplant, and cinnamon powder	€ 13,00
 ❖	Sorrento 's paccheri with clams, mussels and dates tomatoes	€ 13,00
 ❖	Tonnarelli with fresh tuna, capers, olives and herb flavored bread	€ 13,00
 ❖	Tagliolini with fresh salmon, zucchini cream and nuts	€ 12,00
 ❖	Tortelloni homemade with buffalo ricotta, almond, lemon flavor and rucola sauce	€ 14,00
 ❖	Paccheri with stracciatella cheese, pesto and pistachios	€ 12,00
 ❖	Rigatoni "gricia mode" with artichokes	€ 12,00
 ❖	Tonnarelli with pumpkin, speck and pecorino cheese	€ 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)	€	9,00
Fiorella (mozzarella, straciatella cheese, zucchini flowers, anchovies)	€	9,50
Rustica (mozzarella, broccoletti, gorgonzola cheese)	€	8,50
Paesana (mozzarella, broccoletti, sausage and straciatella cheese)	€	9,50
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)	€	10,00
Amalfi (mozzarella, roket salad, pachino, bufala cheese mozzarella)	€	10,00








... FRESH FROM THE SEA

 ❖ Fresh salmon fillet baked with dried fruit	€ 14,00
 ❖ Salmon' hamburger with chips and vegetable	€ 13,00
 ❖ Sliced fresh tuna with sesame crust and avocado diced	€ 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 ! (<i>calamari, scampi, prawns, tuna and swordfish</i>)	€ 22,00
Swordfish slice ghiotta (sicilian mode)	€ 17,00
 ❖ Bream fillet with artichokes and parmigiano crust	€ 18,00
 ❖ Bream fillet with seafood	€ 19,00
 ❖ Cod meatballs on rosemary chickpea cream	€ 13,00
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)

 Chestnut bavarian with marron-glaces	€ 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
 Tart Linzer with sicilian ricotta and sour cherries	€ 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>)	€ 10,00
House white wine (<i>0,5 lt</i>)	€ 5,50
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
Passito di Pantelleria	€ 3,50
Elisir Gambrinus	€ 3,50
Coffee	€ 1,50

... CONSIGLI DI BACCO (drinking suggestions)

White Wine

Falanghina Serrocielo (<i>Feudi di S. Gregorio</i>)	€ 17,50
Vermentino (<i>Sella e Mosca</i>)	€ 16,00
Pecorino Terre di Chieti Vellodoro (<i>Umana Ronchi Osimo</i>)	€ 18,00
Antinoo (<i>Casale del Giglio</i>)	€ 19,00
Satrico (<i>Casale del Giglio</i>)	€ 14,00
Muller Thurgau (<i>Castel Firmian Mezzacorona</i>)	€ 16,00
Ribolla Gialla Vos da Vigne (<i>Tenuta Angoris</i>)	€ 19,00
Gewurztraminer (<i>Kossler St. Pauls</i>)	€ 21,00
Blangè Langhe Doc Arneis (<i>Cantina Ceretto</i>)	€ 24,00
Five Roses rosato del Salento (<i>Conti Leone De Castris</i>)	€ 18,00

Red Wine

Rosso di Montefalco 2015 (<i>Terre dei Trinci</i>)	€ 16,50
Sagrantino di Montefalco Collepiano 2011 (<i>Arnaldo Caprai</i>)	€ 39,00
Indio Montepulciano d' Abruzzo 2013 (<i>Cantine Bove</i>)	€ 18,00
Morellino di Scansano 2016 (<i>Cerreto Piano</i>)	€ 16,50
Primitivo di Manduria 2016 (<i>Feudi di S. Gregorio</i>)	€ 17,50
Shiraz 2016 (<i>Casale del Giglio</i>)	€ 17,50
Mater Matuta 2013 (<i>Casale del Giglio</i>)	€ 44,00
Chianti San Lorenzo 2016 (<i>Cantina Melini</i>)	€ 14,00
Refosco dal peduncolo rosso Ronco dei Moreri 2013 (<i>Marco Felluga</i>)	€ 23,00
Barolo 2014 (<i>Batasiolo la Morra</i>)	€ 32,00
Negroamaro " A Mano" 2016 (<i>Mark S.Shannon - Elvezia Sbalchiero</i>)	€ 17,50
Shiraz 0,375 (<i>Casale del Giglio</i>)	€ 10,00
Chianti San Lorenzo 0,375 (<i>Cantina Melini</i>)	€ 8,50

The date indicated on the red wine bottles subject to change during the year