



ANTIPASTI / APPETIZER :

Pepino has selected a wide variety of antipasti and has portioned (and priced) them small - which gives you the opportunity to sample a wide selection without stretching your budget.


MARINATED BLACK OLIVES	\$82
GREEN OLIVES WITH SEMI DRIED TOMATO	\$82
SMALL STUFFED SWEET PEPPERS	\$82
BELL PEPPERS IN OLIVE OIL	\$82
BURRATA CHEESE WITH SEA SALT	\$90
CREAMED GOAT CHEESE WITH THYME IN OLIVE OIL	\$82
 GARLIC BREAD	\$78
French Baguette with Garlic Butter and Romesco Dip	
INSALATA DI ARAGOSTA	\$198
Lobster Salad with Celeriac, Dutch Cucumber, Avocado, Arugula and Citrus Dressing	
TARTARA DI SALMONE N YELLOW TAIL	\$198
Smoked and Raw Norwegian Salmon Tartare & Hamachi Carpaccio with Lemon Juice and Capers	
CARPACCIO DU BUE	\$198
Thin Slices of Raw Beef Fillet with Baby Carrot, Dutch Cucumber, Pine Nuts and Dried Shallot	
 AL FORNO HOKKAIDO CAPESANTE CON TALEGGI	\$198
Baked Hokkaido Scallop with Taleggio Cheese and Truffle Cream Spinach	
 CROSTINI WITH FOIE GRAS	\$208
Pan-Seared Duck Live on Bruschetta with Porcini Mushroom and Braised Red Onion	
PIATTO DI SALUMI	\$188
Cold Cuts Platter	
Sliced to order: one, two, three, or an assortment of all	
SALAMI MILANO – the classic Italian	
PROSCIUTTO DI PARMA – Parma Ham	
MORTADELLA – Sausage with Pistachio	
COPPA - Smoked Pork Neck	
TRATTORIA PLATTER	\$218
Pepino's selection of Cold Cuts and Antipasti (for two persons)	
FORMAGGIO TORTELLI DI BURRATA	\$188
Cheese Tortellini with Baby Spinach in Truffle Cream Sauce topped with Burrata	
FORMAGGIO	\$158
Burrata, Creamed Goat Cheese, Taleggio and Brie – a glass of Wine is a must!	

All prices are subject to 10% service charge

SALAD





INSALATA DI CESARE	\$138
Romaine Lettuce with Parmesan Cracker and Anchovies	
INSALATA CAPRESE	\$138
Sliced Buffalo Mozzarella with Tomato and Basil	
INSALATA DI RUCOLA	\$138
Rocket Lettuce with Quinoa, Grapefruits, Assorted Green and Pine Nuts in House Dressing	

SOUP

MINISTRONE ALL' ITALIANA	\$118
Italian Vegetable Soup with Tomato Broth	
 ZUPPA DI ARAGOSTA	\$128
Lobster Bisque flavored with Grappa and Basil	
ZUPPA DI FUNGHI PORCINI	\$128
Cèpes Mushroom Cream Soup with Bamboo Fungus and Crispy Parma Ham	

PASTA AND RISOTTO

Aside from traditional pasta recipes, Pepino has created some of his own signature dishes. All pastas are Pepino Selected from Italy. Only imported extra virgin olive oil is used for cooking...

 LINGUINE AL ARAGOSTA	\$378
Al Dente Cooked Linguine with Chunks of Fresh Lobster and Tomato in Grappa Crayfish Sauce	
PEPINO'S AGLIO OLIO	\$168
Italian Spaghetti in Olive Oil with Sautéed Garlic and Chili tossed with Capers and Herb Croutons for that extra flavor	
PAPPARDELLE MARINARA	\$278
Thick Flat Noodles with Clam, Mussel, Prawn and Squid in Basil Tomato Sauce	
 LINGUINE ALLE VONGOLE	\$238
Sautéed Boston Clams in White Wine Broth with Herbs, Garlic and Chili	
LASAGNA DI VERDURE	\$208
Baked Flat Pasta with Eggplant, Zucchini, Carrot in Tomato Sauce and Smoked Mozzarella	
RIGATONI AL RAGU BOLOGNESE	\$198
Tube Pasta with Traditional Bolognese Meat Sauce	
 SPAGHETTI CARBONARA	\$228
Sautéed Pancetta, Shallots and Egg Yolk – Pepino insists on “no Cream” with lots of Chives and Parsley	
CAPELILINI CON CAPESANTE	\$258
Angel Hair with Hokkiado Scallop, Semi-Dried Tomato, Arugula and Avocado	
RISOTTO AL GRANCHIO	\$288
Alaska Crab Meat Risotto with Baby Spinach, Green Pea and Melting “ Taleggio ” Cheese	
 RISOTTO AL FUNGHI PORCINI	\$218
Mushroom Risotto with Parmesan Cheese and Arugula	

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PIZZA

Pepino knows that for a good pizza, you need three key points: a good oven, the freshest ingredients, and of course, know-how.

Pepino has learned and mastered this skill from his Italian family, and only uses Italian flour, the freshest tomato, and the best cheese available. He bakes his pizza in a very hot stone-fire oven...

PICCANTE CON PEPERONI \$208

Pepperoni Sausages, Cheese and Tomato Sauce



LA PIZZA DI PEPINO \$228

Ham, Cheese, Tomato Sauce and Egg served with Crème Fraiche

QUATTRO FORMAGGI \$208

Gorgonzola, Taleggio, Mozzarella and Parmesan Cheese

MARGHERITA PIZZA \$188

Fine and Simple: Tomato Sauce, Fresh chopped Basil with Mozzarella and Pecorino Romano

PICCANTE PIZZA DI POLLO AFFUMICATEO \$198

Spiced Smoked Chicken, Jalapenos, Capsicum and Mushroom



PROSCIUTTO E FUNGHI \$238

Tomato Sauce, Mushroom and Parma Ham

QUATTRO STAGIONI PIZZA \$208

Your favorite Cheese: Mozzarella, Ricotta, Pecorino Romano, Parmesan. Plus Mushrooms, Artichokes and Parma Ham. Sprinkled with Fresh Basil

MAMA'S CUCINA

Like many Italians, Pepino learned many recipes from his mother as she prepared all the meals for the family. He closely observed her culinary secrets at a very young age, and has continued to refine them over time...

"OSSO BUCO" \$318

Braised Baby Veal Shank in Tomato Gravy with Small Vegetables and Gremolata on Saffron Risotto



CARRE DI AGNELLO \$358

Roasted Rack of Lamb in Herb Crust on Green Pea Mashed Potato with Cherry Tomatoes

MAIALE IN PADELLA \$328

Pan-Seared Pork Rack with Braised Celeriac, Haricot Vert, Grilled Pumpkin and Apple Chutney

PICCATA MILANESE \$328

Veal Escallops in Egg and Parmesan Crust with Tomato Spaghetti and Sautéed Mushrooms

GAMBERONE ALL' AGLIO \$338

Oven-Seared King Prawns with Samphire, Braised Lentil Bean, Baby Eggplant and Lemon Basil Sauce



MERLUZZO \$328

Pan-Seared Cod Fillet with Pencil Asparagus, Mashed Sweet Potato, Portabello and Truffle Cream

BISTECCA ALLA GRIGLIA \$368

Grilled USD Prime Sirloin Steak with Herb Butter and Fries

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FILETTO DI MANZO \$418

Beef Tenderloin with Potato Gnocchi on Portabello with Cheese, Sautéed Leek and Mushroom Cream Sauce



SOGLIOLA AL FORNO \$358

Oven-Baked Whole Sole Fish with Cherry Tomato, Olives, Capers and Lemon Butter Sauce

CONTORNI / SIDE DISH

SELEZIONE DI VERDUR \$88

Sautéed Baby Spinach / Creamy Spinach / Grilled Vegetable / Sautéed Mixed Mushroom / Boiled Asparagus with Hollandaise

SELEZIONE DI PATATE \$78

Baked Potato with condiment / Mashed Potato / Lyonnaised Potato / French Fries / Gratin Potatoes

INSALATA \$78

Garden Side Salad / Side Caesar Salad

DOLCI E FORMAGGIO - DESSERT AND CHEESE



AMERICAN CHEESE CAKE \$118

Double Cheese Cake with a stronger flavor

TIRAMISU IN GLASS \$108

Everybody's Favorite - Mascarpone Cream Flavored with Coffee and Cognac

CHOCOLATE PUDDING \$98

Chocolate Pudding filled with Warm Chocolate Truffle served with Vanilla Ice-Cream

VANILLA PANNA COTTA \$98

With Fresh Forest Berries and Lemon Cream

RASPBERRY MILLEFEUILLE \$118

Crispy Puff Pastry with French Custard Cream and Fresh Raspberries



BAKED APPLE CRUMBLE \$108

Cinnamon Cooked Apple with Butter Crumble and served with Vanilla Ice-Cream

MOVENPICK SUPER PREMIUM ICE CREAM \$68 (one scoop) \$108 (two scoops)

Check for the available flavors

AFFOGATO \$90

Scoop of Vanilla Ice-Cream floating on Espresso