

# PEPINO

## STARTERS

### Mediterranean Octopus Salad \$198

Potatoes, Capers, Black Olives, Smoked Paprika, Lemon Dressing

### Battuta di Carne \$188

Hand-chopped "Fassona" Beef, Extra Virgin Olive Oil, Red Onions, Capers, Jerkins

### Sautéed Fresh Mussels Mediterranean Style \$188

Mussels, Extra Virgin Olive Oil, Garlic, Chili Flakes, Cherry Tomatoes, Basil, White Wine

### Burrata di Bufala with Heirloom Tomatoes \$178

Creamy Burrata Cheese, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil

### Classic Meat Ball \$178

Beef & Pork Meat Ball, Tomato Sauce, Parmesan Cheese

### Pepino's Caesar Salad \$168

Parmesan, Croutons, Bacon Bites, Homemade Dressing

### Vitello Tonnato \$168

Thin-sliced Veal, Tuna, Capers, Anchovies, White Wine, Mayo, Caper Berries

### Asparagus Flan with Parmesan Fondue \$158

Asparagus, Eggs, Parmesan Cheese, Cream

## SOUPS

### Zuppa Di Aragosta \$168

Lobster Bisque, Grappa, Lobster

### Minestrone \$138

## NEAPOLITAN PIZZAS (Preparation time 25 minutes)

### Salsiccia Nduja \$188

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Sausage, Nduja

### Vegetarian \$188

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Mushrooms, Olives

### Prosciutto E Funghi \$188

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms

### Quattro Formaggi \$188

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Fontina

### Margherita \$168

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil

All price are subject to 10% service charge  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences  
如有任何食物敏感或膳食偏好，請知會餐廳職員



# PEPINO

## PASTAS & RISOTTOS

### Linguine All' Astice \$308

Linguine, Fresh Boston Lobster, Cherry Tomatoes, Basil, Tomato sauce, Brandy, Shallots

### Black Truffle Risotto \$268

Carnaroli, Porcini Mushrooms, Sour Butter, Parmesan Cheese, White Wine

### Tagliolini Truffle \$248

Homemade Tagliolini, Challots, Butter, Truffle Paste, Shaved Fresh Truffle

### Classic Lasagna \$208

Homemade Pasta, Beef Ragù, Tomato Sauce, Béchamel Sauce

### Ravioli Beef Cheek \$198

Beef Cheek, Red Onions, Raisins, Braised Jus, Black Garlic, Kale

### Spaghetti Carbonara \$188

Sautéed Guanciale, Egg Yolk, Parmesan Cheese, Black Pepper

## MAINS

### Grilled Black Angus “Tagliata” \$348

Grilled Black Angus, Fresh Herbs, Rocket Salad, Cherry Tomatoes

### Roasted Lamb Shank \$288

Herbed Mashed Potatoes, Braised Vegetables

### Italian Spring Chicken \$268

Beer-marinated Chicken, Juniper Berry, Chili Flakes, Rosemary, Baby Carrots, Roasted Potatoes

### Mediterranean Sea Bream \$248

Spinach, Capers, Cherry Tomatoes, Lemon Zest, Wine

### Eggplant Parmigiana \$228

Deep-fried Eggplant, Tomatoes, Mozzarella, Tomato Sauce, Parmesan Cheese

## SIDES

Grilled Asparagus \$68

Sautéed Mushrooms \$68

Mashed Potatoes \$68

Deep-fried Mozzarella Cheese Stick \$68

## DESSERTS

### Tiramisu \$98

Mascarpone, Coffee, Lady Finger, Marsala Wine, Egg Yolk

### Panna Cotta \$88

Homemade Raspberry Coulis

### Ricotta Cake \$98

Homemade “Pasta Frolla” Ricotta Cheese, Amaretti Cookies, Hazelnuts

### Italian Gelato, Mixed Berries \$68 / Scoop

Pistachio / Rum Raisin / Coffee / Lemon

All price are subject to 10% service charge  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences  
如有任何食物敏感或膳食偏好，請知會餐廳職員

