

Starters

The amazing selection of Cold Cuts and Cheese

Charcuterie

<i>Cold cuts Tapas</i>	500
Two products between Parma Ham, Pancetta, N'duja, Speck, others on availability	
<i>Original Parma Ham</i>	500
Full portion 70 gr	
<i>Patanegra Paleta di Bellota (shoulder)</i>	500
Montellano (www.ibericosmontellano.com), Spain, Salamanca 100% Iberico race – Fed on acorns, roots, and wild herbs	
<i>La Pancetta di Capitelli</i>	600
Three ways cooked (oven, smoked and cooked in honey) <i>exclusive of Pepenero in Thailand</i>	
<i>Tagliere Salami</i>	750
Three delicious italian products (included Parma Ham)	
<i>Il Granducato</i>	1300
The incredible thing about those 4 outstanding products, it's that they are all produced in a small province: Parma Ham 24 Months, Pancetta Capitelli, Coppa, and Salame from a small artisan	
• Plus Raspadura cheese	1550
<i>Trio Exclusive</i>	1550
Pancetta Capitelli, Patanegra Ham and Parmigiano Reggiano Vintage 2014	

Mix Cold cuts and Cheese

<i>Speck and Brie</i>	450
Classic and delicious combo	
<i>Mix tapas</i>	550
One cold cut and one cheese for a light appetizer	
<i>Pepenero Mix</i>	1200
2 cold cuts and 2 cheese with our best selection	
*add Thb 250 for one more product	
<i>Pepenero Maxi</i>	1900
Top selection of cold cuts and cheese (total 300-320 gr)	
<i>Pepenero Top</i>	2500
Top selection of cold cuts and cheese (total 420-450 gr)	

Cheese



<i>Parmigiano Reggiano Vintage 2014</i>	550
You are now ready to taste a cheese produced more than 100 months ago, served with 25 years old top Balsamic Vinegar	
<i>La Raspadüra (suggested for 2 to 4 people)</i>	600
From the deepest Italian tradition, delicate flakes of cheese shaved at your table. <i>Exclusive of Pepenero in Thailand</i>	
<i>Cheese Tapas</i>	600
2 between Brie, Taleggio, Parmigiano 30 months, Pecorino with Truffle (goat milk), Gorgonzola Blues (in red wine)	
<i>I Freschi</i>	850
Selection of 3 fresh cheese upon availability	
<i>Cheese Royale (suggested for 2 to 4 people)</i>	1500
5 between the best of our selection	

La Bruschetta

Classiche

	x2	x4
<i>Classica</i> 	200	380
<i>Portofino</i> 	250	480
<i>Napoli</i>	280	540
<i>Val Taleggio</i> 	300	580
<i>Gorgonzola</i> 	380	580
<i>Puglia</i>	380	580

Speciali

	x2	x4
<i>Burrata</i> 		580
<i>Taormina</i>  Cherry tomatoes, grilled eggplant and melted Scamorza cheese	320	620
<i>Parma</i> Parma ham and mozzarella	380	740
<i>Diavola</i> Delicious pairing of Gorgonzola cheese and Nduja	400	780

 Vegetarian

Salads

<i>Fresca salad</i>	300
<i>Mediterranean salad</i>	350
<i>Italian salad</i>	350
<i>Sicilian salad</i>	380

Tasting of Extra Virgin Olive Oil

We propose 3 different EV Oils, usually	500
- from Garda Lake	
- from Puglia	
- from Sicily	
in order to appreciate the difference of color, flavors, consistence.	

We serve it with our home made grill bread, sundried tomatoes and the available Paté (usually a superb Codefish Paté)

Meat Starters

<i>Tenderloin Tartare</i>	500
<i>Knife minced Beef tenderloin, prepared following the “French school”, so enriched with many flavors (including a bit of mustard and Worchester sauce). Egg at your choice</i>	
<i>Tartare di Carne Salada del Trentino</i>	600
<i>Carne Salada is a fresh meat typical of Trentino, the region of the Dolomites. Top quality and texture, it’s known for being partially marinated at the origin. It doesn’t need many garnishes, and it is better to taste it natural</i>	
<i>Carpaccio di Carne Salada del Trentino</i>	700
<i>Served with rucola salad and flakes of Parmigiano Reggiano</i>	
<i>Tartare di manzo affumicata con Burrata e Tartufo</i>	900
<i>Smoked beef tenderloin Tartare with Burrata and Black Truffle</i>	

Fish Starters

<i>Mussels Sauté</i>	450
<i>Served in mediterranean dressing and with toasted bread</i>	
<i>Red tuna tartare</i>	500
<i>With mediterranean flavors</i>	
<i>Red tuna carpaccio</i>	500
<i>With mediterranean flavors</i>	
<i>Catalana di Tonno</i>	550
<i>Slices of Red Tuna, cooked and placed on a lightly dressed salad</i>	

Pasta, Risotto, Ravioli

The classic Pasta

<i>Fettuccine with “4 tomatoes cream” and Burrata</i>	550
<i>Trofie artigianali con il Pesto di giornata</i>	500
<i>La Carbonara di Pepenero</i>	500
<i>Il Ragu di Pepenero</i>	550

The Mediterranean Pasta (veg)

<i>Orecchiette alle cime di Rapa</i> ✨	460
<i>Veggie Chef Choice</i> ✨	480

Iconic Pepenero Pasta

<i>La Diavola di Pepenero</i>	560
<i>Fettuccine ai Funghi Porcini (e Tartufo nero)</i> ✨ (on availability)	550 (900)

The seafood Pasta

<i>Spaghetti alle Vongole (clams)</i>	450
<i>Spaghetti Seafood</i>	640
<i>Spaghetti alla Bottarga</i>	620
<i>Spaghetti Bottarga and Vongole (clams)</i>	720

Risotto and Ravioli

Il Risotto Rustico 850
Pure enjoyment for strong palates. Sausage and Nduja (spicy and aromatic salami paste) in a great flavors pairing with smoked Scamorza cheese fondue

Il Risotto del Mare 1100
Here Chef Alain gives his best to fine palates.
Black Risotto with natural squid ink, topped with red tuna fillets, olives, cherry tomatoes and their cooking sauce.
A starred Risotto!

Risotto with Black Truffle and mushrooms ✨ 1200
Voted “the top” from Peperero customers (on seasonal availability)

Risotto is available on a minimum order of 2 portions

Ravioli Burro e Salvia ✨ 450
So simple and so tasty. After cooking, the Ravioli (filled with spinach and ricotta) are seasoned with melted butter and leaves of Sage

Ravioli....every style +150
Feel free to choose a sauce (our staff can advise you) and request Ravioli instead of pasta

Main Courses

Main courses

<i>Caciucco (seafood soup)</i>	580
<i>White Snapper fillet</i>	650
<i>Red Tuna steak Mediterranean style</i>	800
<i>Straccetti alla Romana</i>	700

The Butcher

Beef Rib-eye

280 gr., served with roasted potatoes

<i>alla Siciliana</i> with garlic, oregano, EV Olive Oil	1200
<i>al Formaggio</i> topped by a light and creamy cheese sauce	1300
<i>ai Funghi e Tartufo Nero</i> topped with mushrooms and Black Truffle (on availability)	1600

The Fiorentina Steak

Prime Quality

Cows are 1 year cereals and fruit feed

27 days dry aged

SIZE

from 1000 to 1300 grams

Thb 300 x 100 gr

Served with

grilled and steam veggies, sauces, home made mustard, home made bread
roasted potatoes