

Charcuterie

Pepenero is the “temple” of charcuterie in Thailand

Cold cuts Tapas	550
Two between Parma Ham, Pancetta, N’duja, Speck, others on availability	
Original Parma Ham	550
Full portion 70 gr0	
Patanegra	650
We directly import our Patanegra from Montellano (www.ibericosmontellano.com), Spain, Salamanca 100% Iberico race – Fed on acorns, roots, and wild herbs	
La Pancetta di Capitelli	650
A world class product: amazing pancetta cooked in honey and smoked * our exclusive in Thailand	
Tagliere Salami	800
Three delicious italian products (included Parma Ham)	
Il Granducato	1400
The sum of the best: Parma Ham 24 Months, Pancetta Capitelli, handcrafted Coppa and Salame Plus Rospadura cheese	
Trio Exclusive	1800
Pancetta Capitelli, Patanegra Ham and Parmigiano Reggiano Vintage 2011	

Delicatessen

All our "Taglieri" are served with bread and pickles

For a gourmand experience, you can add other delicatessen that enhance cured meats and cheeses.

All our exclusive in Thailand

Portion of Giardiniera	100
A cult: crunchy vegetables in sweet&sour vinegar, degrease cured meats and cleanse the palate between one tasting and another. Homemade	
Portion of Fruit Mostarda Barbieri	200
The treasure of North Italy: made from candy fruit, mustard syrup and spices give to your cheese an incredible boost. We import our Mostarda from 1 st quality artisan producer Barbieri	
Portion of Chestnut Mostarda Barbieri	250
Simply amazing	
Portion of chutney Mostarda Barbieri	100
with different fruit variations	

Mix Cold cuts and Cheese

Tasty combination of cold cuts and cheese

Speck and Brie	500
Classic and delicious combo	
Mix tapas	600
One cold cut and one cheese for a light appetizer	
Pepenero Mix	1200
2 cold cuts and 2 cheese with our best selection	
Pepenero Maxi	1900
Top selection of cold cuts and cheese (total 300-320 gr)	
Pepenero Top	2500
Top selection of cold cuts and cheese (total 420-450 gr)	

Add one product from Charcuterie or Cheese to your Tagliere: Thb 300





Cheese

Niche productions, rarities, unforgettable aromas and flavors

Parmigiano Reggiano Vintage 2011	600
It's not a mistake: this cheese has been produced more than 100 months ago and it's served with a to 30 years aged Balsamic Vinegar DOP	
La Raspadura (suggested for 2 to 4 people)	600
From the deepest Italian tradition, delicate flakes of cheese shaved at your table * exclusive of Pepenero in Thailand	
Cheese Tapas	600
2 between Brie, Taleggio, Parmigiano 30 months, Pecorino with Truffle (goat milk), Gorgonzola Blues (in red wine)	
Cheese Royale (suggested for 2 to 4 people)	1800
6 between the best of our selection served with olives, onion jam, prime quality fruit jams and authentic Italian Mostarda	

La Bruschetta

Classiche

	x2	x4
Classica 	200	380
Cherry tomatoes and flavors		
Portofino 	250	480
Cherry tomatoes and home made pesto		
Napoli	280	540
Tomato sauce, cherry tomatoes, anchovies and capers		
Val Taleggio 	300	580
Melted taleggio cheese		
Gorgonzola 	380	580
Melted Gorgonzola cheese, Mascarpone and italian nuts		
Puglia	380	580
Italian butter and anchovies		

La Bruschetta

Le Speciali

	x2	x4
Burrata ✨ Tomatoes and flavors topped by creamy Burrata (on availability)		580
Taormina ✨ Cherry tomatoes, grilled eggplant and melted Scamorza cheese	320	620
Diavola Delicious pairing of Gorgonzola cheese and Nduja	400	780
Parma Parma ham and mozzarella	450	860

✨ Vegetarian

Di terra... (Meat Starters)

Tenderloin Tartare Knife minced Beef tenderloin in “French style”, enriched with flavors (including a bit of mustard and Worchester sauce) Egg at your choice		500
Smoked beef tartare with Burrata and Black truffle The “French style” tartare, topped by Burrata and Black truffle, both on availability		900
Tartare di Carne Salada del Trentino Carne Salada is a fresh meat typical of Trentino, the Dolomites region. 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		650
Carpaccio di Carne Salada del Trentino		650

...e di Mare

(fish starters)

Red tuna dressed with Mediterranean flavors

Tartare

550

Carpaccio

500

Catalana di Tonno

600

Slices of cooked Red Tuna served on a dressed salad

Zuppa di Pesce (seafood soup)

580

Prawns, calamari, mussels and clams in a soup very rich of flavors, served with toasted bread

Salads

Italian salad

350

Lettuce, watermelon, and cheese

Sicilian salad

350

Salad with orange fennel (or Rucola), raisins, and light Mediterranean dressing

280

Fresca salad

Lettuce, onions, Italian basil and tomatoes

Mediterranean salad

300

Rucola salad, olives, cherry tomatoes and Parmigiano

From the Sea

Pasta

Spaghetti alle Vongole (clams)	480
A great classic in white sauce and cherry tomatoes	
Spaghetti Seafood	640
Prawns, calamari, mussels and clams, cooked with parsley, garlic, EV Olive Oil and cherry tomatoes. Large portion!	
Spaghetti alla Bottarga	620
The "italian caviar". Mullet eggs are salted, dried, and pressed into "sticks": by scratching it, Bottarga falls very fine on pasta, releasing its unmistakable taste of the sea	
Spaghetti Bottarga and Vongole (clams)	720

Main course

White Snapper fillet	650
Two options for our fillets of white fish: with capers, olives and artichokes or Mediterranean style, with olives, cherry tomatoes, capers, aromas. Both served with salad and potatoes	
Red Tuna steak Mediterranean style	850
Slices of fresh Red Tuna, cooked with aromas and flavors of the Mediterranean Sea, as EV Olive oil, cherry tomatoes, capers, olives, and spices. Served with salad and potatoes	

The classic Pasta

We customize the most famous Italian recipes with touch of Pepenero

- Fettuccine with “4 tomatoes cream”** 550
Inspired by a 3* Michelin restaurant, our homemade tomato sauce, smooth and creamy thank to the filtration process, is topped by fresh Burrata or Rospadura ✨
- Trofie artigianali con il Pesto di giornata** 500
Handcrafted Trofie (narrow shell shape pasta, typical of Liguria) with daily fresh basil Pesto, potatoes and green beans, following the most original recipe ✨
- La Carbonara di Pepenero** 500
Bigoli are homemade thicker spaghetti, which perfect combine this recipe. The creamy will surprise you, considering there’s only egg. And our crunchy, homemade Guanciale in generous quantity
- Il Ragu di Pepenero** 550
Rigatoni with slow cooked beef ragu in with sauce, topped by thin slices of Scamorza cheese flambé

The Mediterranean Pasta (veg)

- Orecchiette alle cime di Rapa** ✨ 460
Symbol of Apulian region: small pasta with chopped turnip greens and cherry tomatoes. A curiosity: for all Italians it’s a must to pronounce this recipe in the Apulian dialect.
Do you want to try? “Chim-dee-rap”
- Veggie Chef Choice** ✨ 480
Chef Alain will prepare for you one of the best and most authentic veggie pasta you ever eat, using the fresh vegs from the market and following his grandmother recipe

Iconic Pepenero Pasta

La Diavola di Pepenero	560
Years go by, but the Diavola remains among the best-selling and most celebrated. Rigatoni or gnocchi “devil style” with gorgonzola sauce and spicy Nduja paste of salami	
Fettuccine ai Funghi Porcini (e Tartufo nero) ✨	550
Porcini, the king of Mushrooms. Also available with truffle cream and flakes of Black Truffle (on availability)	
	(900)

Risotti...

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 alla Pescatora	1000
The legendary Risotto with seafood	
Risotto with Black Truffle and mushrooms ✨	1200
Voted “the top” from Pepenero customers (on seasonal availability)	

Risotto is available on a minimum order of 2 portions

...and Ravioli

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	
Add Ravioli to...	+150
Ravioli with 4 Tomatoes, or Basil Pesto, or Ragu. You can request it with additional price of Thb 150	

The Butcher

New Zealand beef Rib-eye 280 gr., served with roasted potatoes

alla Siciliana with garlic, oregano, EV Olive Oil	1200
al Formaggio topped by a light and creamy cheese sauce	1300
La Raffinata with butter Café de Paris and Balsamic Vinegar DOP (on availability)	1500
ai Funghi e Tartufo Nero topped with mushrooms and Black Truffle (on availability)	1600

The signature Fiorentina Steak

*Cows one year cereals and fruit feed
27 days dry aged*

Average size: 1200 grams

Thb 300 x 100 gr

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

NOTE:

for a better service, please consider about 30 minutes
out of the fridge to soften the meat plus 15 minutes cooking.

It's recommended to book the Fiorentina
with the initial order