

Charcuterie and Cheese

Pepenero is the “temple” of charcuterie and cheese in Thailand

Original Parma Ham	550
Full portion 70 gr	
Duo of Charcuterie or Cheese or Mix	600
Two between Parma Ham, Pancetta, N’duja, Speck and more	
Trio of Charcuterie or Cheese or Mix	850
Three delicious italian products (included Parma Ham)	
“Hamazing”	1.600
The sum of the best: Parma Ham 24 Months, Pancetta Capitelli, handcrafted Coppa and Salame from Italian small artisan and Raspadüra cheese	
Cheese Royale (suggested for more than 2 people)	1.800
All the best of our selection served with olives, onion jam, prime quality fruit jams and authentic Italian Mostarda	
Pepenero Mix	1.200
2 cold cuts and 2 cheese with our best selection *add Thb 250 for one more product	
Pepenero Maxi	1.900
Top selection of cold cuts and cheese (total 300-320 gr)	
Pepenero Top	2.500
Top selection of cold cuts and cheese (total 420-450 gr)	



The excellences of Pepenero

Niche productions and rarities: for some of those, Pepenero has the exclusive in Thailand

La Raspadura di Lodi

Probably the Icon of Pepenero, exclusive in Thailand. Legendary cheese from North Italy, shaved at your table also for a good memory picture. The delicate flakes are obtained from a young Grana Padano. Incredible aperitif with a glass of wine FULL PORTION (2 to 6 persons) CONETTO (single portion)

700

Parmigiano Reggiano Stravecchio (Vintage 2011-2016)

It's not a mistake: this cheese has been produced around 10 years ago. Served with a 30 years aged Balsamic Vinegar

150

700

Jamon Patanegra

We directly import our Patanegra from Montellano (www.ibericosmontellano.com), Spain, Salamanca
100% Iberico race – Fed on acorns, roots, and wild herbs

800

La Pancetta di Capitelli

A world class product: amazing pancetta cooked in honey and smoked. It melts in the palate and is...addictive

Exclusive in Thailand

800

Trio Exclusive

Pancetta Capitelli, Patanegra and Parmigiano Reggiano Vintage 2011

1.800



The excellences of Pepenero

Carpaccio di Carne Salada del Trentino	700
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	
Tartare di Fassona Piemontese	800
Fassona is a breed of Piedmontese cattle. It is usually not used as steak; due to its characteristics, it is best served as tartare, seasoned with oil, salt, pepper, lemon, and Parmesan shavings	
Bresaola di Wagyu	1.000
The Bresaola is technically a cured meat, but its tenderness and freshness make it resemble a carpaccio. Obtained from the top round cut, it's air-dried and slightly salted, and aged for only 2 or 3 months. Here is the version made from Wagyu beef, which gives the Bresaola even more flavor and makes it melt in the mouth	
Japanese Tuna Hara 1 Quality	
We serve the Hara 1 Tuna belly both in Tartare as a starter and in Steak version, as a main course. Chef prepare this product in different recipes, always trying do not cover the original taste and the amazing softness	
Japanese tuna Tartare	900
Japanese tuna Steak	1.500

The availability of these products is confirmed on the board



Other Starters

La Bruschetta

A curiosity: in the Italian language "ch" is pronounced "k". It will therefore be "broo.ske.ttuh" and not "broo.she.tuh"

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



Other Starters

Tartare and Carpaccio

Tenderloin Tartare	500
Knife minced Beef tenderloin in “French style”, enriched with flavors (including a bit of mustard and Worchester sauce). Egg at your choice	
Smoked beef tartare with Burrata and Black truffle	900
The “French style” tartare, topped by Burrata and Black truffle, both on availability	
Red tuna Tartare dressed with Mediterranean flavors	550
Red tuna Carpaccio dressed with Mediterranean flavors	500

Salads

Fresca salad	280
Lettuce, onions, Italian basil and tomatoes	
Mediterranean salad	300
Rucola salad, olives, cherry tomatoes and Parmigiano	
Italian salad	300
Lettuce, watermelon, Feta and Balsamic cream	
Sicilian salad	350
Salad with orange, fennel (or Rucola salad), raisins, and light Mediterranean dressing	
Pepenero salad	400
Potatoes, Cherry tomatoes, Capers, Olives, Red onions, dressed with EV Olive oil, Premium white Vinegar, Oregano, Basil	

The classic Pasta

We customize the most famous Italian recipes with Pepenero touch

Veggie

Trofie artigianali al Pesto ligure 500

Handcrafted Trofie (narrow shell shape pasta, typical of Liguria) with daily fresh basil Pesto, potatoes and green beans, following the most original recipe

Veggie Chef Choice 520

This is from Chef Alain grandmother. Orecchiette with "ratatouille" of Mediterranean vegetables in a bit of tomato sauce, topped by dry ricotta.

Fettuccine ai Funghi 550

Including Porcini, the king of Mushrooms

Fettuccine ai Funghi Porcini e Tartufo nero 900

Porcini Mushrooms, a zic of truffle cream and Black Truffle flakes (on availability)

With fish

Spaghetti alle Vongole (clams) 480

A great classic in white sauce and cherry tomatoes

Spaghetti alla Bottarga 650

The "italian caviar". Salted and dried Mullet eggs release its unique taste of the sea

Spaghetti Bottarga and Vongole (clams) 750

Gnocchi allo Scoglio 550

Mussels and clams partly chopped into a delicious Seafood Ragu, partly served in shell

Spaghetti Seafood 640

Prawns, calamari, mussels and clams, cooked with parsley, garlic, EV Olive Oil and cherry tomatoes. Large portion!

With meat

Carbonara 490

Legendary roman recipe, with creamy egg (with zero milk cream!) and 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

Best seller Pasta

Our best seller and most celebrated

La Diavola di Pepenero



580

Years go by, but the Diavola remains among the best-selling and most celebrated. For strong taste lovers: Preferably Gnocchi (if you don't like it, we suggest Rigatoni) "devil style" with gorgonzola sauce and spicy Nduja paste of salami

Paccheri with Four Tomatoes cream and Burrata



620

Homage to the legendary recipe of the 3 Michelin Star restaurant, Da Vittorio, in Bergamo. Paccheri floating in a creamy tomato sauce, twice filtered to remove water and acidity, enriched with Italian butter, cherry tomatoes and 30 month Parmigiano Reggiano. On top, fresh Burrata (on availability)

Linguine dello Chef



700

From a vision of Chef Alain, our best seller ever.

Delicate sauce by white wine and yellow lemon zest, treated to reduce the acidity and left only the aroma. The pasta is topped by slightly dressed red tuna tartare

Risotto ai funghi Porcini e Tartufo Nero



1.200

(min 2 portions; Black truffle on availability)

Our iconic Risotto with Porcini Mushrooms and flakes of Black Truffle

* price per portion

I Ravioli

Filled with spinach and Ricotta

Ravioli Burro e Salvia



490

So simple and so tasty. After cooking, the Ravioli are seasoned with melted butter and leaves of Sage

Ravioli al Pomodoro



550

Ravioli al Ragu



620

BE ICONIC

Fish Main Courses

Fish

- Zuppa di Pesce (seafood soup) 580
Prawns, calamari, mussels and clams in a soup very rich of flavors, served with toasted bread
- White Snapper fillet Med style 650
Capers, olives, cherry tomatoes, Olive oil, Med aromas: triumph of flavors
Served with salad and potatoes
- White Snapper fillet alla Ligure 650
Here the fish is dressed with Olives and artichokes.
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 Beef

You can choose your beef between two different cuts and various recipes.
We serve our beef in typical Italian “Tagliata style”

- New Zealand Rib-eye 280 to 300 gr.
- Marbled Striploin around 300 gr (on availability)

	Rib-eye	Striploin
Alla Siciliana	1.200	1.500
with garlic, oregano, EV Olive Oil		
Al Formaggio	1.300	1.800
topped by a light and creamy cheese sauce		
Ai Funghi e Tartufo Nero	1.600	1.900
topped with mushrooms and Black Truffle (on availability)		
Straccetti alla Pepenero		800
Here's this Roman version of Cesar salad: cooked beef fillet carpaccio served with rocket, parmesan flakes, balsamic cream. Very tasty and light		

NOTE:

for a better service, the faster you order your steak
(especially Fiorentina) the better is.
We keep your steak out of the fridge to soften the meat before cooking.

The signature

Fiorentina Steak

Cows are 1 year cereals and fruit feed
And 27 days dry aged

Average size: 1.200 grams

Price: Thb 300 x 100 gr

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

In the photo: our Fiorentina exactly as it is served

