



SIMPLE ITALIAN FOOD

Here we aim to present the very best in our menu, from traditional Italian recipes to the original and specialised flair of our talented chefs, plus, of course only the finest wines to enhance your meal. Our recipes are comprised of the purest and freshest ingredients, including olive oils, vegetables and homemade bread. Here at Pepe Nero we aim to make your visit an enjoyable and unforgettable one, full of good food, good wine, in a good atmosphere.

ZUPPA DEL GIORNO £5.50

Served with toasted, fresh homemade bread. Please ask your server for today's soup.

BRUSCHETTA E FOCACCIA

Pane all'aglio £5.00

Classic garlic bread. Add Mozzarella £1.80

Classica £7.00

Toasted Italian homemade bread topped with fresh chopped tomatoes, garlic, basil & drizzled with olive oil and balsamic glaze

Prosciutto e rughetta £7.50

Toasted homemade bread topped with parma ham, rocket and Parmesan shavings, garlic, basil & drizzled with olive oil

Focaccia £6.50

Italian pizza base with rosemary, garlic and drizzled with olive oil
Add: Mozzarella or Chopped tomatoes or Fresh chillies £1.40

Olive e Pane £5.25

Marinated black and green olives with herbs, served with homemade bread

Olive £3.00

Marinated olives with herbs

ANTIPASTI CALDI (hot starters)

Calamari £9.50

Deep fried salt and pepper squid with aioli and a wedge of lemon

Formaggio Di Capra (V) £9.95

Saute mushrooms topped with goat cheese and baked

Parmigiana (V) £9.95

Layered aubergine baked in a tomato sauce, topped with mozzarella

Arancini £9.95

Rice balls with meat, cheese and peas, served with a tomato sauce

Croquettes Scozzese £9.95

Haggis croquettes served with whisky and creamy sauce

Gamberoni Fantasia £11.50

Pan fried king prawns with your choice of chilli and tomato sauce, or lemon and white wine sauce

Cozze Marinara £11.00

Fresh mussels cooked in a white wine, tomato and garlic sauce or creamy sauce served with a slice of bread

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ANTIPASTI FREDDI (cold starters)

Classic Caprese (v) <i>Italian mozzarella with fresh tomato and basil</i> Add: Anchovies £1.40 or olives £1.20	£9.00
Vegan Caprese (v) <i>Avocado with fresh tomato and basil and olives</i>	£9.00
Melone <i>Fresh melon served with sliced parma ham, mint, oil and orange segments</i>	£9.50
Antipasto Italiano <i>A selection of italian cured meats and mozzarella cheese</i>	£11.95
Avocado Riviera <i>Avocado served with smoked salmon and prawns in a bed of lettuce with marie rose sauce</i>	£11.95
Prawn cocktail <i>Fresh prawns with a homemade Marie rose sauce</i>	£9.95

PIZZA

All 12" thin italian home made base. 7" pizzas available for children on request

Classica (v) <i>Fresh Italian mozzarella with a tomato sauce</i>	£11.95
Pasticcio <i>Chicken, mushroom, sweetcorn and ham</i>	£13.50
Pepe Nero <i>Pepperoni, peppers and black olives</i>	£13.50
Santa Marina <i>Fresh Italian sausage, broccoli florets and chilli</i>	£13.50
Americana <i>Smoked sausage and chips</i>	£13.50
Bianca (White) <i>Rocket, Parma ham, shaved parmesan & drizzled with truffle oil</i>	£13.95
Dell'orto (v) <i>Artichokes, mushrooms, red onions and peppers</i>	£13.50
Fuoco <i>Spicy sausage, chilli and jalapeno peppers</i>	£13.50
Capri <i>Anchovies and olives</i>	£13.50
Pescatore <i>Mixed seafood</i>	£14.95
Calzone (Folded pizza) <i>Ham, mushroom and pepperoni. (Please allow 20 minutes cooking time)</i>	£13.95

Extra toppings: Meat from 1.90 - Veg from £1.60

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PASTA

Half portions available for children on request

PENNE

Amatriciana

Smoked pancetta and onion cooked in a tomato and white wine sauce

£12.50

Piccante (v)

Fresh chillies, garlic and tomato sauce. Add cream £1.60

£12.00

Pepe Nero

Fresh Italian sausage, mixed mushroom, tomato, cream and a touch of brandy

£12.50

Salmone e Asparagi

Smoked salmon in a creamy tomato sauce with asparagus and a dash of vodka

£13.50

SPAGHETTI

Carbonara

Egg yolk, smoked pancetta and parmesan in a creamy sauce

£13.50

Polpettine

Homemade meatballs in a tomato sauce

£13.50

Scoglio

King prawns and rocket in a white wine and tomato sauce

£14.50

LINGUINE

Porcini & Truffle (v)

Porcini mushrooms, cherry tomatoes, rocket & drizzled with truffle oil

£13.50

Puttanesca

Olives, anchovies, capers, tomato and a hint of chilli

£13.50

Mare

Mixed seafood in a white wine and light tomato sauce

£16.95

TAGLIATELLE

Funghi e Crema (v) *Mushrooms in a cream and white wine sauce*

£12.50

Papalina *Bacon, peas, blue cheese, mushroom in a creamy sauce*

£13.50

Contadina *Bolognese, mushroom, Italian sausage and cream*

£13.95

WANT TO TRY HALF AND HALF?

CHOOSE ANY PASTA AND ANY PIZZA AND GET HALF PORTION EACH

£15.95

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PASTA FRESCA

Lasagna <i>Layered pasta with Ragù bechamel and cheese baked to perfection</i>	£13.50
Ravioli Ricotta e Spinaci (v) <i>Fresh filled pasta with ricotta cheese and spinach in a creamy gorgonzola sauce (or tomato sauce)</i>	£14.00
Gnocchi Pepe Nero <i>Potato dumplings cooked with spicy sausage, broccoli, garlic in a creamy tomato sauce</i>	£13.50
Gnocchi Sorrento (v) <i>Creamy tomato sauce, topped with gratin mozzarella</i>	£13.00

RISOTTI

Dell'orto (v) <i>Arborio rice with peas, courgettes, peppers and onion in a light white wine and tomato sauce</i>	£13.00
Tutto mare <i>Arborio rice with mixed seafood in a light white wine and tomato sauce</i>	£16.00

CARNE

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES

Filetto <i>10oz prime cut cooked to your preference</i>	£29.95
Bistecca <i>Scottish beef sirloin cooked to your preference</i>	£25.95

SAUCES

Scozzese Haggis, whisky and cream	£3.95
Pizzaiola Garlic, oregano, white wine and tomato	
Pepe Nero Black pepper, brandy and cream	
Diana Mushroom, onion, French mustard and cream	

VITELLO

Pepe Nero <i>Pan fried veal in a peppers, onion, tomato and white wine sauce</i>	£23.00
Romana <i>Veal top side with Parma ham, asparagus and mozzarella in a light white wine sauce</i>	£24.00

POLLO

Al Limone <i>Chicken breast pan fried with white wine and fresh lemon sauce</i>	£21.50
Funghi <i>Chicken breast Pan fried with mushrooms, cream and white wine sauce</i>	£21.50

PESCE

Pesce del Giorno (Fish of the day) <i>Our fish is fresh and delivered daily. Please ask your server for today's catch.</i>	T.B.C.
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SIDES

Insalata Mista <i>Seasonal mixed leaf salad</i>	£4.75
Spinaci Freschi <i>Spinach served with garlic and olive oil</i>	£4.75
Funghi Saltati <i>Sauté mushrooms</i>	£4.75
Broccoli Saltati <i>Sauté broccoli</i>	£4.75
Patate Saltati <i>Sauté potatoes</i>	£4.75
Patate Fritte <i>Chips</i>	£4.00
Patate al Tartufo <i>Truffle and parmesan chips</i>	£5.50

SOFT DRINKS

Coca cola	£3.00
Diet coke	£3.00
Coke Zero	£3.00
Sprite	£3.00
Fanta	£3.00
Irn Bru	£3.00
Irn Bru sugar free	£3.00
Ginger beer	£3.00
Bitter lemon	£3.00
Franklin & Sons	£3.00
<i>Sparkling soft drink, Lemonade, Raspberry</i>	
Soda Water	£3.00
San Pellegrino	£3.50
<i>Limonata, aranciata rossa, melograno e arancia</i>	
Appletiser	£3.00
Tonic	£2.20
Slimline tonic	£2.20
Juices	£2.95
<i>Orange, Apple, Cranberry, Pineapple</i>	
Still water	1lt £4.95
Sparkling water	500ml £2.95 1lt £4.95

NON ALCOHOLIC DRINKS

Rekorderlig Cider	£5.95
Mini Prosecco	£5.95
Birra Peroni Libera	£4.50

BEERS & CIDERS

Birra Peroni	1/2 pint £3.95	pint £5.95
Rekorderlig Cider		£6.50
<i>Strawberry and lime, Wild berries, Pear</i>		



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WINE

VINO ROSSO (RED)	175ml	250ml	Bottle
Primitivo Salento <i>Rich aromas of plum and black cherry with spicy notes of cracked black pepper. Well balanced with a velvety texture and intense black forest and damson fruits.</i>	£6.45	£8.00	£23.95
Merlot, Victoria <i>Full bodied ruby red, perfect with red meat, chicken, aged cheese and fish.</i>	£7.45	£10.20	£25.95
Montepulciano D'Abruzzo, Zaccagnini <i>The classic Montepulciano with a piece of vine attached to the neck of the bottle. Wonderfully rounded with a rich, dark red colour, full soft cherry flavours and damson fruit aromas.</i>	£8.20	£10.70	£31.50
Sangiovese <i>A medium bodied, versatile and ruby red with an intense fragrance.</i>			£25.95
Sensale Nero d'avola Sicilia doc (vegan) <i>Sensale Bio Nero d'Avola is distinguished by its depth and intense ruby red colour, it emanates a broad and complex aroma of ripe fruits and red berries.</i>			£26.95
Chianti <i>Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.</i>			£27.95
Barbera d'Asti <i>Intense red, fresh and young. Good with meat or for an adventure even with some fish.</i>			£28.95
Negroamaro Salice Salentino <i>An intense and delicious red wine that is ruby red in colour. On the nose, it has aromas of ripe berries. The wine has velvety tannins with spiced notes on the palate</i>			£29.50

WE HAVE A WIDE SELECTION OF SPECIAL WINES PLEASE ASK YOUR SERVER.

VINO BIANCO (WHITE)	175ml	250ml	Bottle
Trebbiano <i>Dry, white wine with fruity and upfront bouquet, with a nice citrus fresh finish.</i>	£6.45	£8.00	£23.95
Pinot Grigio <i>Elegant and well balanced, with hints of aromatic winter fruits</i>	£7.45	£10.20	£25.95
Gavi di Gavi <i>King of Piemonte white wines. This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.</i>	£8.20	£11.20	£31.95
Sauvignon del Veneto <i>Soft, gentle aromatic Sauvignon Blanc from Veneto the blend includes just a touch of Muscat to add floral highlights.</i>			£26.95

TRIS DI VINO

Having trouble deciding which wine to have? Good things come in 3... with your choice of white or red 'flights', tris piccolo glasses of this months finest choices.

£11.95



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VINO BIANCO (WHITE)

Bottle

Grillo

£28.50

Grillo has an intense golden colour with aromas of walnut, green pepper and exotic fruit. Flavoursome and persistent on the palate.

Pecorino

£28.50

Strong contender for my go-to midweek wine, this is so lemony, vibrant and delightfully easy drinking. Selected by Victoria Mason, Partner & wine buyer – Italy & South Africa

Falanghina Sannio

£28.95

A wine lover's dream, strong and persistent notes of citrus, pineapple and white flowers this wine is the perfect accompaniment to fish and seafood.

greco di tufo DOCG macchialupa

£29.95

Deep straw yellow in colour with intense, fruity aromas and hints of apricot. Dry, warm and smooth with a good structure and long lasting finish.

VINO ROSE

175ml

250ml

Bottle

Pinot Grigio Rose

£7.50

£9.50

£26.50

The original Pinot full body and dark pink colour. Great for any occasion.

Aglianico Rosato

£7.75

£9.75

£26.95

A stunning Rosé Wine formed within the strict DOC guidelines. Procured from the vinification of rosé and cold Aglianico grapes harvested on the hills of Sannio Benevento.

SPUMANTE

125ml

Bottle

Prosecco DOCG

£7.75

£27.50

Prosecco Rose DOCG

£7.75

£27.50

COCKTAILS

Aperol Spritz *Aperol and prosecco topped with soda water*

£9.50

Espresso Martini *Ketel One vodka espresso, vanilla syrup*

£9.50

Pepe Nero *Limoncello, basil, soda water, prosecco*

£9.50

La dolce vita *Edinburgh Gin and Rhubarb and ginger gin, vanilla syrup, passion fruit puree, soda water*

£9.50

Angelo Azzurro *Malfi Limone Gin, blue Caracao, Cointreau and lemon juice*

£9.50

Amore mio *Edinburgh Raspberry Gin, Cointreau, lime juice and cranberry juice*

£9.50

Bloody Mary *Ketel One vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, salt, pepper*

£9.50

Old fashioned *Johnnie Walker black label, brown sugar, angostura bitters*

£10.00

Negroni *Campari, Edinburgh gin, Punt e Mes, orange bitters*

£10.00

FROZEN COCKTAILS

£9.50

Try our NEW refreshing frozen cocktails

Everything is made from fresh ingredients. Slushtails are unique to other frozen cocktails as they are made with crushed ice, diluting the alcohol and the overall taste of the cocktails.

ASK YOUR SERVER FOR AVAILABLE FLAVOURS

MOCKTAILS

£5.50

Apple Raspberry Spritzer

Apple juice, raspberry puree, lemon juice vanilla syrup and soda water

Zenzero Dolce

Ginger beer, cucumber and lemon juice



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SPIRITS

GIN

Edinburgh gin	£4.20
Edinburgh rhubarb and ginger	£4.20
Hendricks	£4.20
Del Professore (Italian Gin)	£4.20
Caorunn	£4.95
Perfetto blood orange	£4.95
Malfy limone	£4.95

VODKA

Ketel one	£4.20
Grey goose	£4.95
Ciroc	£4.95

APERITIV

Aperol	£4.20
Campari	£4.20
Martini	£4.20
Punt e Mes	£4.20

ITALIAN LIQUEURS

Disaronno	£4.20
Amaro	£4.20
Strega	£4.20
Frangelico	£4.20
Grappa	£4.20
Limoncello	£4.20

LIQUEURS

Glavya	£4.20
Chambord	£4.20
Baileys	£4.20
Tia Maria	£4.20
Cointreau	£4.20

WHISKY

Johnnie Walker red label	£4.20
Talisker	£4.95
Jura 10yrs	£4.95
Balvenie carrabeen cask	£6.50
Auchentoshan 3 wood	£6.50
Glengoyne 15yrs	£7.95
Bunnahabhain octomor	£6.50
	£22.00

RUM & TEQUILA

Brugal blanco	£4.20
Morgan Spiced	£4.20
Havana 7	£4.95
Bacardi 8	£4.95
Batanga Reposado	£4.95

BRANDY & COGNAC

Vecchia Romagna	£4.95
Courvoisier	£4.95
Grand Marnier	£4.95

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