



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 £6.50

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

BRUSCHETTA E FOCACCIA

Pane all'aglio (v) £5.50

Classic garlic bread. Add Mozzarella £2.00

Classica (v) £8.00

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

Prosciutto e rughetta £8.50

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

Focaccia (ve) £7.50

Italian pizza base with rosemary, seasalt and extra virgin olive oil
Add: Mozzarella / Chopped tomatoes / Fresh chillies / Olives £2.00
Whole burrata £5.00

Olive e Pane (ve) £6.50

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

Olive (ve) (gf) £4.50

Marinated mixed olives with herbs

ANTIPASTI CALDI (hot starters)

Calamari £10.50

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

Formaggio Di Capra (v) (gf) £10.50

Grilled goats cheese served on a bed of sliced beetroot with a vinaigrette dressing

Parmigiana (v) £10.50

Layered aubergine baked in a tomato sauce, topped with mozzarella

Arancini £10.50

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

Croquettes Scozzese £11.00

Haggis croquettes served with whisky and creamy sauce

Gamberoni Fantasia (gf on request) £12.50

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

Cozze all'aglio (gf on request) £11.00

Fresh mussels cooked with garlic and white wine and your choice of tomato or cream sauce, served with a slice of bread



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ANTIPASTI FREDDI (cold starters)

Classic Caprese (v) (gf) <i>Italian mozzarella with fresh tomato and basil</i> Add: Anchovies or olives £2.00	£10.00
Tre Colori (ve) (gf) <i>Beetroot, artichoke, cherry tomatoes and rocket. Add gorgonzola £2.50</i>	£10.00
Melone (gf) <i>Fresh melon served with sliced parma ham, mint, oil and orange segments</i>	£10.50
Burrata and Prosciutto (gf) <i>A bed of prosciutto with burrata and rocket</i>	£14.00
Insalata di Mare (gf) <i>Mixed seafood salad with smoked salmon</i>	£13.00

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>	£13.50
Pasticcio <i>Chicken, mushroom, sweetcorn and ham</i>	£15.50
Pepe Nero <i>Pepperoni, peppers and black olives</i>	£15.00
Santa Marina <i>Fresh Italian sausage, broccoli florets and chilli</i>	£15.50
Americana <i>Smoked sausage and chips</i>	£15.00
Bianca (White) <i>Rocket, Parma ham, shaved parmesan & drizzled with truffle oil</i>	£15.50
Dell'orto (v) <i>Artichokes, mushrooms, red onions and peppers</i>	£15.00
Fuoco <i>Pepperoni, chilli and jalapeno peppers</i>	£15.00
Amalfi <i>Anchovies and olives</i>	£15.00
Caprino (v) <i>Goats cheese, caramelised onions and rocket (no mozzarella)</i>	£16.00
Calzone (Folded pizza) <i>Ham, mushroom and pepperoni. (Please allow 20 minutes cooking time)</i>	£16.00
Extra toppings: Meat from 2.20 - Parma ham £2.50 - Veg from £1.70 Add a whole Burrata to your pizza £5.00 -	

(v) = Vegetarian (ve) = Vegan (gf) = Gluten Free - Please let your server know about any allergy or dietary requirements



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PASTA (gluten free pasta available on request)

Looking for something smaller for your little ones?

We offer delicious half portions for children, on request for £8.00

PENNE

Amatriciana

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

£15.00

Piccante (ve)

Fresh chillies, garlic and tomato sauce. Add cream £1.50

£13.50

Campagnola

Chicken, mixed roasted peppers, tomato and cream sauce

£15.00

SPAGHETTI

Carbonara

Egg yolk, smoked pancetta and parmesan in a creamy sauce

(If you would prefer it Nonna's way without cream please let us know)

£15.50

Scoglio

King prawns and rocket in a white wine and tomato sauce

£16.50

Mare

Mixed seafood in a white wine and light tomato sauce

£18.50

Mixed mushrooms & truffle (v) (vegan on request)

Mixed mushrooms, cherry tomatoes, rocket & drizzled with truffle oil. Add cream £1.50

£15.00

RIGATONI

Salmone e Asparagi

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

£15.50

Ragu Napoli

Pork, beef and sausage ragu in a tomato sauce

£16.50

Pepe Nero

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

£15.00

MAFALDINE

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

£15.00

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

£16.00

Contadina *Bolognese, mushroom, Italian sausage and cream*

£16.00

Add a whole Burrata to your pasta for £5.00

WANT TO TRY HALF AND HALF?

**CHOOSE ANY PASTA AND ANY PIZZA
AND GET A HALF PORTION OF EACH**

(£1.00 SURCHARGE FOR LINGUINE MARE / RISOTTO TUTTO MARE)

(PP) £16.00



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PASTA FRESCA

Lasagna <i>Layered pasta with Ragù bechamel and cheese baked to perfection</i>	£17.50
Ravioli Ricotta e Spinaci (v) <i>Fresh filled pasta with ricotta cheese and spinach in a creamy gorgonzola sauce (or tomato sauce)</i>	£16.00
Gnocchi Pepe Nero <i>Potato dumplings cooked with spicy sausage, broccoli, garlic in a creamy tomato sauce</i>	£15.50
Gnocchi Sorrento (v) <i>Creamy tomato sauce, topped with gratin mozzarella</i>	£15.00

RISOTTI

Dell'orto (v) (gf) (vegan on request) <i>Arborio rice with peas, courgettes, peppers and onion in a light white wine and tomato sauce</i>	£16.00
Tutto mare (gf) <i>Arborio rice with mixed seafood in a light white wine and tomato sauce</i>	£18.50

CARNE

Filetto (gf) <i>10oz prime cut cooked to your preference. Served with your choice of potatoes or chips</i>	£36.00
Tagliata di Manzo (gf) <i>9oz Strips of sirloin on a bed of rocket, with Parmesan shavings, cherry tomatoes and balsamic vinegar. Served with chips</i>	£32.00

SAUCES

Scozzese (gf on request) Haggis, whisky and cream	£4.00
Pizzaiola (gf) Garlic, oregano, white wine and tomato	
Pepe Nero (gf on request) Black pepper, brandy and cream	
Diana (gf) Mushroom, onion, French mustard and cream	

VITELLO

Pepe Nero (gf on request) <i>Pan fried veal in a peppers, onion, tomato and white wine sauce. Served with your choice of potatoes or chips</i>	£27.00
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Milanese <i>Breaded veal served with your choice of chips or spaghetti Napoli</i>	£28.00
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POLLO

Alla griglia (gf) <i>Grilled chicken breast salad, mixed leaves, red onion, cherry tomatoes, cucumber and parmesan shavings. Served with chips</i>	£26.00
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Funghi (gf on request) <i>Chicken breast Pan fried with mushrooms, cream and white wine sauce (or tomato sauce) Served with your choice of potatoes or chips</i>	£26.00
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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 (gf) (vegan available on request)

Primavera <i>Rocket, Parmesan and balsamic salad</i>	£5.00
Insalata Mista (ve) <i>Seasonal mixed leaf salad</i>	£5.00
Spinaci Freschi (v) <i>Sautéed Spinach</i>	£5.00
Funghi Saltati (v) <i>Sautéed mushrooms</i>	£5.00
Broccoli Saltati (v) <i>Sautéed broccoli</i>	£5.00
Patate Saltati (v) <i>Sautéed potatoes</i>	£5.00
Patate Fritte (ve) <i>Chips</i>	£4.00
Patate al Tartufo <i>Truffle and parmesan chips</i>	£5.50

SOFT DRINKS

Coca cola	£3.50
Diet coke	£3.50
Coke Zero	£3.50
Sprite	£3.50
Fanta	£3.50
Irn Bru	£3.50
Irn Bru sugar free	£3.50
Ginger beer	£3.50
Bitter lemon	£3.00
Soda Water	£3.00
San Pellegrino	£3.50
<i>Limonata, Aranciata, Aranciata rossa, Melograno e arancia</i>	
Appletiser	£3.50
Tomato Juice	£2.50
Tonic	£2.50
Slimline tonic	£2.50
Juices	£3.00
<i>Orange, Apple, Cranberry, Pineapple</i>	
Still water	750ml £4.50
Sparkling water	750ml £4.50

NON ALCOHOLIC DRINKS

Cider	£6.00
Mini Prosecco	£6.00
Birra Peroni %	£5.00

BEERS & CIDERS

Birra Peroni	1/2 pint £4.50	pint £7.00
Rekorderlig Cider		£7.50
<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>	£8.00	£10.00	£29.00
Merlot, Venezia <i>Full bodied ruby red, perfect with red meat, chicken, aged cheese and fish.</i>	£8.50	£11.50	£32.00
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>	£9.50	£12.50	£37.00
Branciforti dei Bordonaro Nero d'Avola IGT 2021 <i>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>			£33.00
Chianti Riserva <i>Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.</i>			£33.00
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>			£34.00
Passo del Sud Appassimento <i>This wine uses the traditional appassimento method of drying harvested grapes, giving it an intense but incredibly velvety taste. Hints of blackberries, cherries, jam and toasted spices. An elegant wine with a strong personality.</i>			£34.00
Alzavola Rosso <i>Extraordinary, award winning, full bodied 100% organic and vegan red wine. This wine is a gorgeous blend of the Montepulciano and Merlot grape, creating a luxurious wine. Toasted balsamic woods, wildflowers, cherry and plum.</i>			£36.00
Barbera d'Asti <i>Intense red, fresh and young. Good with meat or for an adventure even with some fish.</i>			£37.00
Susanmaniello Salento <i>This unusual but excellent grape gives this wine a deep ruby red colour, with hints of blackberry jam, red berries and chocolate. A full bodied and rich, yet extremely smooth wine.</i>			£37.00
24 Carati Aglianico Del Taburno Riserva <i>Award winning Riserva red wine derived from the Aglianico grape. This wine is aged in oak barrels for a period of 24 months; it is then bottled to continue ageing for another 6 months. Intense ruby red, spicy aromas and plum.</i>			£53.00
Barolo Neirano <i>One of the finest and prestigious wines of the world. The Nebbiolo grape gives this wine a full bodied, rich flavour with floral and vanilla notes.</i>			£55.00
Amarone Della Valpolicella <i>This stunning wine is generous and complex. Hints of jam, raisin and violet. A warm and distinctive finish of toasted almonds and dried fruit.</i>			£61.00



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VINO BIANCO (WHITE)	175ml	250ml	Bottle
Trebbiano <i>Dry, white wine with fruity and upfront bouquet, with a nice citrus fresh finish.</i>	£8.00	£10.00	£29.00
Pinot Grigio <i>Elegant and well balanced, with hints of aromatic winter fruits</i>	£8.50	£11.50	£31.00
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>	£9.50	£12.50	£37.00
Sauvignon del Veneto <i>Soft, gentle aromatic Sauvignon Blanc from Veneto the blend includes just a touch of Muscat to add floral highlights.</i>			£33.00
Grillo <i>Grillo has an intense golden colour with aromas of walnut, green pepper and exotic fruit. Flavoursome and persistent on the palate.</i>			£33.00
Pecorino <i>Strong contender for my go-to midweek wine, this is so lemony, vibrant and delightfully easy drinking.</i>			£33.00
Falanghina Sannio <i>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.</i>			£33.00
Greco di Tufo DOCG <i>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.</i>			£35.00
Soave DOC Classico <i>Deep straw yellow with golden highlights. Intense aromas of ripe peach and acacia blossom. Very aromatic on the palate with a note of crisp almond on the finish.</i>			£37.00
Verdicchio dei Castelli di Jesi Classico <i>This tangy classic verdicchio has pleasant floral aromas, notes of apple and pears with an almond flavoured finish. This wine pairs excellently with truffle dishes and seafood risotto and pasta dishes.</i>			£37.00
Akenta Cuvée Vermmentino <i>Intense and full flavoured with fruity scents, notes of peach, passionfruit and melon. Perfect accompaniment with fish and shellfish, however goes magnificently with the rich tomato flavours in pasta.</i>			£41.00
VINO ROSE	175ml	250ml	Bottle
Pinot Grigio Rose <i>Wonderfully refreshing and fruity, this dry rosé is great for any occasion.</i>	£8.00	£10.00	£29.00
Aglianico Rosato <i>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.</i>	£9.00	£11.50	£33.00
SPUMANTE		125ml	Bottle
Prosecco DOCG		£9.00	£32.00
Prosecco Rose DOCG			£32.00
Franciacorta DOCG Brut			£61.00



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SPIRITS

GIN

Edinburgh gin	£4.50
<i>(Classic / Rhubarb and Ginger / Raspberry)</i>	
Tanqueray	
Hendricks	£4.50
Caorunn	£5.50
Perfetto blood orange	£5.50
Malfy limone	£5.50

VODKA

Ketel one	£4.50
Grey goose	£5.50
Ciroc	£5.50

APERITIV

Aperol	£4.50
Campari	£4.50
Martini (Rosso or Bianco)	£4.50

ITALIAN LIQUEURS

Disaronno	£4.50
Amaro	£4.50
Strega	£4.50
Frangelico	£4.50
Grappa (Barricata or Bianca)	£4.50
Limoncello	£4.50

LIQUEURS

Glayva	£4.50
Drambuie	£4.50
Chambord	£4.50
Baileys	£4.50
Tia Maria	£4.50
Cointreau	£4.50

WHISKY

Johnnie Walker red label	£4.50
Talisker	£5.50
Jura 10yrs	£5.50
Balvenie carrabean cask	£7.00
Bunnahabhain	£7.00
Octomor	£22.50

RUM & TEQUILA

Morgan Spiced	£4.50
Havana 7	£5.50
Jose Cuervo	£5.50
Bacardi Blanca	

BRANDY & COGNAC

Vecchia Romagna	£5.50
Courvoisier	£5.50

25ml

COCKTAILS

Aperol Spritz	£11.00
<i>Aperol and prosecco topped with soda water</i>	
Espresso Martini	£12.00
<i>Ketel One vodka, espresso, vanilla syrup</i>	
Pepe Nero	£11.00
<i>Limoncello, basil, soda water, prosecco</i>	
La dolce vita	£12.00
<i>Edinburgh Gin and Rhubarb and ginger gin, vanilla syrup, passion fruit puree, soda water</i>	
Angelo Azzurro	£11.00
<i>Malfi Limone Gin, blue Curacao, Cointreau and lemon juice</i>	
Amore mio	£12.00
<i>Edinburgh Raspberry Gin, Cointreau, lime juice and cranberry juice</i>	
Bloody Mary	£11.00
<i>Ketel One vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, salt, pepper</i>	
Old fashioned	£12.00
<i>Johnnie Walker red label, brown sugar, angostura bitters</i>	
Negroni	£12.00
<i>Campari, Edinburgh gin, Punt e Mes, orange bitters</i>	

MOCKTAILS

Apple Raspberry Spritzer	£6.50
<i>Apple juice, raspberry puree, lemon juice, vanilla syrup and soda water</i>	
Zenzero Dolce	£6.50
<i>Ginger beer, cucumber and lemon juice</i>	