



Pepe Nero is rooted in southern Italy, inspired by the flavours and traditions of Santa Marina. Our cooking is straightforward and full of soul, with time-honoured recipes and a respect for simplicity. We bake our bread in-house and use quality olive oils and ingredients. A good glass of wine, a relaxed atmosphere, and food made with care, and you'll understand what dining at Pepe Nero is all about.

## ZUPPA DEL GIORNO

£7.00

Served with toasted, homemade bread. Please ask your server for todays soup.

## BRUSCHETTA E FOCACCIA

Pane all'aglio (v)	£6.00
Classic garlic bread. Add mozzarella £2.00	
Classica (v)	£8.50
Toasted homemade bread topped with chopped tomatoes, garlic, basil, olive oil and drizzled with balsamic glaze	
Prosciutto e rughetta	£9.00
Toasted homemade bread topped with Parma ham, rocket, Parmesan shavings, garlic & drizzled with truffle oil	
Focaccia (ve)	£8.00
Italian pizza base with rosemary, sea salt and extra virgin olive oil	
Add: mozzarella / chopped tomatoes £2.00	
Whole burrata £5.00	
Olive e Pane (ve)	£7.50
Mixed olives marinated with garlic and herbs, served with homemade bread	
Olive (ve) (gf)	£4.50
Mixed olives marinated with garlic and herbs	

## ANTIPASTI CALDI (hot starters)

Calamari	£11.00
Fried salt and pepper squid served with garlic mayo	
Ricotta Al Forno (v)	£11.00
Baked ricotta drizzled with hot honey, served with toasted homemade bread	
Parmigiana (v)	£11.00
Layered aubergine baked in a tomato sauce, topped with mozzarella	
Arancini	£11.50
Rice balls with bolognese, mozzarella and peas, served with a tomato sauce	
Crocchette (v)	£11.50
Mushroom and truffle croquettes served with a creamy blue cheese sauce	
Gamberoni (gf on request)	£13.00
Pan fried king prawns with your choice of chilli and tomato, or lemon and white wine sauce	
Cozze all'aglio (gf on request)	£12.00
Fresh mussels cooked with garlic and white wine and your choice of tomato or cream sauce, served with toasted homemade bread	



SIMPLE ITALIAN FOOD

## ANTIPASTI FREDDI (cold starters)

<b>Classic Caprese</b> (v) (gf)	£11.00
<i>Fresh mozzarella with tomato, drizzled with basil dressing and balsamic glaze</i>	
<b>Melone</b> (gf)	£11.50
<i>Canteloupe melon and Parma ham</i>	
<b>Burrata and Prosciutto</b> (gf)	£14.00
<i>Burrata, Parma ham and rocket, drizzled with hot honey</i>	
<b>Involtini al Salmone</b> (gf)	£14.00
<i>Smoked salmon with ricotta and chives</i>	

## PIZZA

*All pizzas are made with our homemade 12" bases. Small pizzas available for children.*

<b>Classica</b> (v)	£15.50
<i>Fior di latte and tomato sauce</i>	
<b>Pasticcio</b>	£17.50
<i>Chicken, mushroom and sweetcorn</i>	
<b>Pepe Nero</b>	£17.00
<i>Pepperoni, mixed peppers and black olives</i>	
<b>Santa Marina</b>	£17.50
<i>Italian sausage, broccoli and chilli</i>	
<b>Americana</b>	£17.00
<i>Smoked sausage and chips</i>	
<b>Bianca</b> (white base) (v)	£17.50
<i>Parma ham, Parmesan shavings, rocket &amp; drizzled with truffle oil</i>	
<b>Dell'orto</b> (v)	£17.00
<i>Mushrooms, red onion, mixed peppers and sweetcorn</i>	
<b>Fuoco</b>	£17.00
<i>Pepperoni, jalapeno peppers and chilli</i>	
<b>Rustica</b> (white base) (v)	£17.00
<i>Ricotta, hot honey, sliced potato and spinach</i>	
<b>Calzone</b> (Folded pizza)	£18.00
<i>Chicken, mushroom and pepperoni. (Please allow 20 minutes cooking time)</i>	
<b>Extra toppings:</b> Meat £2.20 - Parma ham £2.50 - Veg £1.70	
<b>Hot honey £1.25 - Whole Burrata £5.00</b>	

## WANT TO TRY HALF AND HALF?

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

(£1.00 SURCHARGE FOR SPAGHETTI SCOGLIO / RISOTTO MARE)

(PP) £19.00



## SIMPLE ITALIAN FOOD

### PASTA (gluten free pasta available on request)

Half portions available for children on request for £9.00

#### PENNE

##### Amatriciana

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

£16.50

##### Piccante (ve)

*Chillies and garlic in a tomato sauce. Add cream £1.50*

£15.00

##### Campagnola

*Chicken and mixed peppers in a creamy tomato sauce*

£17.00

##### Funghi e Crema (v)

*Mushrooms in a cream and white wine sauce*

£16.50

#### SPAGHETTI

##### Carbonara

*Egg yolk, smoked pancetta, Parmesan and black pepper in a creamy sauce*

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

£17.00

##### Scoglio

*King prawns and rocket in a light tomato and white wine sauce*

£19.00

##### Mixed Mushrooms & Truffle (v) (vegan on request)

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

£16.50

#### RIGATONI

##### Salmone e Asparagi

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

£17.00

##### Ragu Napoli

*Pork, beef and sausage ragu in a tomato sauce*

£18.00

##### Pepe Nero

*Italian sausage, mixed mushrooms and a touch of brandy in a creamy tomato sauce*

£17.00

##### Papalina

*Pancetta, peas, mushrooms, and blue cheese in a creamy sauce*

£17.50

**Add a whole Burrata to your pasta £5.00**

### PASTA FRESCA

##### Lasagna

*Layers of pasta with bolognese, bechamel and mozzarella, baked to perfection*

£19.00

##### Ravioli Ricotta e Spinaci (v)

*Filled pasta with ricotta cheese and spinach cooked in a blue cheese sauce with your choice of cream or tomato*

£18.00

##### Gnocchi Montanara

*Potato dumplings with Italian sausage, broccoli, chilli and garlic in a creamy tomato sauce*

£18.00

##### Gnocchi Sorrento (v)

*Potato dumplings baked in a creamy tomato sauce, topped with mozzarella*

£17.00



SIMPLE ITALIAN FOOD

## RISOTTI

<b>Dell'orto</b> (v) (gf) (vegan on request)	£18.00
Arborio rice with peas, courgettes, mixed peppers and onion in a light tomato and white wine sauce	
<b>Mare</b> (gf)	£20.50
Arborio rice with mussels, king prawns and spinach in a light white wine sauce	

## CARNE

<b>Filetto</b> (gf)	£38.00
10oz Filet steak. Served with your choice of chips or potatoes	
<b>Tagliata di Manzo</b> (gf)	£34.00
9oz Thinly sliced strips of sirloin served on a bed of rocket, with Parmesan shavings, cherry tomatoes and balsamic glaze. Served with chips	
<b>SAUCES</b>	£4.00
<b>Vino Rosso</b> (gf) Red wine, onion, demi-glace	
<b>Formaggio Blu</b> (gf) Blue cheese and cream	
<b>Pepe Nero</b> (gf on request) Black pepper, brandy and cream	
<b>Diana</b> (gf) Mushroom, onion, French mustard and cream	

## POLLO

<b>Milanese</b>	£30.00
Breaded chicken breast served with your choice of chips or spaghetti Napoli	
<b>Funghi</b> (gf on request)	£29.00
Chicken breast pan fried with mushrooms, onion, French mustard and a touch of brandy in a creamy tomato sauce. Served with your choice of chips or potatoes	

## PESCE

<b>Pesce del Giorno</b> (Fish of the day)	MP
Our fish is fresh and delivered daily. Please ask your server for today's catch.	

## SIDES (gf) (vegan available on request)

<b>Primavera</b> Rocket, cherry tomatoes, Parmesan shavings and balsamic glaze	£5.50
<b>Insalata Mista</b> (ve) Seasonal mixed leaf salad	£5.50
<b>Spinaci</b> (v) Sautéed spinach in garlic	£5.50
<b>Broccoli</b> (v) Sautéed broccoli in garlic and chilli	£5.50
<b>Patate Rosmarino</b> (v) Sautéed potatoes in garlic and rosemary	£5.50
<b>Patate Fritte</b> (ve) Chips	£4.50
<b>Patate al Tartufo</b> Truffle and parmesan chips	£6.00
<b>Zucchini Fritti</b> Fried courgette sticks served with garlic mayo	£6.00



## WINE

## VINO ROSSO (RED)

## Primitivo Salento

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.

175ml 250ml Bottle

£10.00 £12.00 £34.00

## Merlot, Venezia

Full bodied ruby red, perfect with red meat, chicken, aged cheese and fish.

£10.50 £13.50 £38.00

## Montepulciano D'Abruzzo, Zaccagnini

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.

£11.50 £14.50 £42.00

## Nero d'Avola

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.

£37.00

## Negroamaro Salice Salentino

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.

£37.00

## Chianti Classico

Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.

£38.00

## Passo del Sud Appassimento

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.

£38.00

## Susanmaniello Salento

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.

£42.00

## Barbera d'Asti

An intense but fresh red wine. Good with red meat or for an adventure even with some fish.

£44.00

## Barolo Neirano

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.

£58.00

## Amarone Della Valpolicella

This stunning wine is generous and complex. Hints of jam, raisin and violet. A warm and distinctive finish of toasted almonds and dried fruit.

£63.00



## SIMPLE ITALIAN FOOD

VINO BIANCO (WHITE)	175ml	250ml	Bottle
<b>Trebbiano</b> <i>Dry white wine, fresh and fruity with a citrus finish.</i>	£10.00	£12.00	£34.00
<b>Pinot Grigio</b> <i>Elegant and well balanced, with hints of aromatic winter fruits.</i>	£10.50	£13.50	£39.00
<b>Gavi di Gavi</b> <i>The king of Piemonte white wines. This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.</i>	£11.50	£14.50	£42.00
<b>Grillo</b> <i>Grillo has an intense golden colour with aromas of walnut, green pepper and exotic fruit. Flavoursome and persistent on the palate.</i>			£38.00
<b>Pecorino</b> <i>Strong contender for my go-to midweek wine, this is so lemony, vibrant and delightfully easy drinking.</i>			£38.00
<b>Falanghina Sannio</b> <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>			£38.00
<b>Sauvignon del Veneto</b> <i>Soft, gentle aromatic Sauvignon Blanc from Veneto the blend includes just a touch of Muscat to add floral highlights.</i>			£39.00
<b>Greco di Tufo</b> <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>			£39.00
<b>Akenta Cuvée Vermnentino</b> <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>			£45.00
VINO ROSE	175ml	250ml	Bottle
<b>Pinot Grigio Rose</b> <i>Wonderfully refreshing and fruity, this dry rosé is great for any occasion.</i>	£10.00	£12.00	£34.00
<b>Aglianico Rosato</b> <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>	£11.00	£13.50	£38.00
SPUMANTE	125ml	Bottle	
<b>Prosecco DOCG</b>	£10.50	£35.00	
<b>Prosecco Rose DOCG</b>		£35.00	
<b>Franciacorta DOCG Brut</b>		£65.00	



## SIMPLE ITALIAN FOOD

### SOFT DRINKS

Coca cola	£4.00
Diet coke	£4.00
Coke Zero	£4.00
Sprite	£4.00
Fanta	£4.00
Irn Bru	£4.00
Irn Bru sugar free	£4.00
Ginger beer	£4.00
Soda Water	£3.50
San Pellegrino <i>Limonata, Aranciata rossa</i>	£4.00
Appletiser	£4.00
Tomato Juice	£3.00
Tonic	£3.00
Slimline tonic	£3.00
Juices <i>Orange, Apple, Cranberry, Pineapple</i>	£4.00
Still water	750ml £5.00
Sparkling water	750ml £5.00

### NON ALCOHOLIC DRINKS

Mini Prosecco	£6.00
Birra Peroni %	£5.00

### BEERS

Birra Peroni	1/2 pint £4.50	pint £7.00
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### COCKTAILS

Aperol Spritz	£12.00
<i>Aperol and prosecco topped with soda water</i>	
Pepe Nero	£12.00
<i>Limoncello, basil, soda water, prosecco</i>	
Bloody Mary	£13.00
<i>Ketel One vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, salt, pepper</i>	
Amaretto Crema	£13.00
<i>Amaretto, Kahlua, milk, vanilla syrup, dusted with chocolate powder</i>	
Espresso Martini	£13.00
<i>Ketel One vodka, espresso, vanilla syrup</i>	
La Dolce Vita	£13.00
<i>Edinburgh Raspberry Gin, Cointreau, lime juice and cranberry juice</i>	
Old fashioned	£13.00
<i>Johnnie Walker red label, brown sugar, Angostura bitters</i>	
Negroni	£13.00
<i>Campari, Edinburgh gin, Punt e Mes, orange bitters</i>	

### MOCKTAILS

Apple Raspberry Spritzer	£8.00
<i>Apple juice, raspberry puree, lemon juice, vanilla syrup and soda water</i>	
Zenzero Dolce	£8.00
<i>Ginger beer, cucumber and lemon juice</i>	



SIMPLE ITALIAN FOOD

## SPIRITS

25ml

### GIN

Edinburgh gin (Classic / Rhubarb and Ginger / Raspberry)	£4.50
Tanqueray	£4.50
Hendricks	£4.50

### VODKA

Ketel one	£4.50
Grey goose	£6.00
Ciroc	£6.00

### APERITIV

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

### ITALIAN LIQUEURS

Disaronno	£4.50
Frangelico	£4.50
Limoncello	£4.50
Amaro (Del Capo or Averna)	£5.00
Strega	£5.00
Grappa (Barricata or Bianca)	£6.00

### LIQUEURS

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

### WHISKY

Johnnie Walker red label	£4.50
Talisker	£6.00
Jura 10yrs	£6.00
Balvenie Caribbean cask	£7.00
Bunnahabhain	£7.00
Octomore	£22.50

### RUM & TEQUILA

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

### BRANDY & COGNAC

Courvoisier	£5.50
Vecchia Romagna	£6.50