SIMPLE **ITALIAN** FOOD

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.

BRUSCHETTE

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

FOCACCE

Rosmarino (ve) **£8.00**
Italian pizza base with rosemary, sea salt and extra virgin olive oil

Mozzarella (v) **£10.00**
Classic focaccia with melted mozzarella

Pomodoro (v) **£10.00**
Classic focaccia with chopped tomatoes and balsamic glaze

Burrata (v) **£13.00**
Classic focaccia with a whole burrata

Capri (v) **£15.00**
Classic focaccia with chopped tomatoes, torn fresh mozzarella and a basil dressing

ANTIPASTI CALDI *(hot starters)*

Calamari **£11.00**
Fried salt and pepper squid served with garlic mayo

Parmigiana (v) **£11.00**
Layered aubergine baked in a tomato sauce, topped with mozzarella

Arancini della Casa **£11.50**
Rice balls with bolognese, mozzarella and peas, served with a tomato sauce

Polpette della Nonna **£11.50**
Beef and pork meatballs in sugo, served with toasted homemade bread

Gamberoni (gf on request) **£13.00**
Pan fried king prawns with your choice of chilli and tomato, or lemon and white wine sauce

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ANTIPASTI FREDDI *(cold starters)*

Classic Caprese (v) (gf) — £11.00
Fresh mozzarella with tomato, drizzled with basil dressing and balsamic glaze

Melone (gf) — £11.50
Canteloupe melon and Parma ham

Burrata and Prosciutto (gf) — £14.00
Burrata, Parma ham and rocket, drizzled with hot honey

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

PIZZA

All pizzas are made with our homemade 12" bases. Small pizzas available for children £9.00.

Classica (v) — £15.50
Fior di latte and tomato sauce

Pasticcio — £17.00
Chicken, mushroom and blue cheese

Pepe Nero — £17.50
Pepperoni, mixed peppers and black olives

Santa Marina — £17.50
Italian sausage, 'nduja and broccoli

Americana — £17.00
Smoked sausage and chips

Bianca (white base) — £18.00
Parma ham, Parmesan shavings, rocket and truffle oil

Dell'orto (v) — £17.00
Mushrooms, red onion, mixed peppers

Fuoco — £17.50
Pepperoni, jalapeno peppers and chilli

Rustica (v) — £17.50
Ricotta, hot honey, sliced potato and spinach

Calzone (Folded pizza) — £18.00
Chicken, mushroom and pepperoni. (Please allow 20 minutes cooking time)

EXTRA TOPPINGS: **Meat £2.20 - Parma ham £2.50 - Veg £1.70**
Hot honey £1.25 - 'Nduja £2.50 - Whole Burrata £5.00

WANT TO TRY HALF AND HALF?

(PP) £19.00

CHOOSE ANY PASTA AND ANY PIZZA
AND GET A HALF PORTION OF EACH
(£1.00 SURCHARGE FOR SPAGHETTI SCOGLIO / RISOTTO MARE)

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PASTA (gluten free pasta available on request)

Half portions available for children £9.00

PENNE

Amatriciana £16.50
Smoked pancetta and onion in a tomato and white wine sauce

Piccante (ve) £15.00
Chillies and garlic in a tomato sauce. Add cream £1.50

Campagnola £17.00
Chicken and mixed peppers in a creamy tomato sauce

Funghi e Crema (v) £16.50
Mushrooms in a cream and white wine sauce

SPAGHETTI

Carbonara £17.00
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)

Scoglio £19.00
King prawns and rocket in a light tomato and white wine sauce

Mixed Mushrooms & Truffle (v) (vegan on request) £16.50
Mixed mushrooms, cherry tomatoes, rocket and truffle oil. Add cream £1.50

RIGATONI

Salmone e Asparagi £17.00
Smoked salmon, asparagus and a dash of vodka in a creamy tomato sauce

Ragu Napoli £18.00
Pork, beef and sausage ragu in a tomato sauce

Pepe Nero £17.50
Italian sausage, mixed mushrooms and a touch of brandy in a creamy tomato sauce

Papalina £17.50
Pancetta, peas, mushrooms, and blue cheese in a creamy sauce

ADD ONS: **Whole Burrata £5.00 - 'Nduja £2.50**

PASTA FRESCA

Lasagna £19.00
Layers of pasta with bolognese, bechamel and mozzarella, baked to perfection

Ravioli Ricotta e Spinaci (v) £18.00
Filled pasta with ricotta cheese and spinach cooked
with blue cheese and your choice of cream or tomato sauce

Gnocchi Montanara £18.50
Potato dumplings with Italian sausage, 'nduja, broccoli and garlic in a creamy tomato sauce

Gnocchi Sorrento (v) £17.50
Potato dumplings baked in a creamy tomato and ricotta sauce, topped with mozzarella

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RISOTTI

Dell'orto (v) (gf) (vegan on request) — £18.00
Arborio rice with peas, courgettes, mixed peppers and onion in a light tomato and white wine sauce

Mare (gf) — £21.00
Arborio rice with clams, king prawns and spinach in a light white wine and tomato sauce

CARNE

Filetto (gf) — £39.00
10oz Filet steak. Served with your choice of chips or potatoes

Tagliata di Manzo (gf) — £36.00
10oz Thinly sliced strips of sirloin served on a bed of rocket, with Parmesan shavings, cherry tomatoes and balsamic glaze. Served with chips

SAUCES — £4.00
Formaggio Blu (gf) *Blue cheese and cream*
Pepe Nero (gf on request) *Black pepper, brandy and cream*
Diana (gf) *Mushroom, onion, French mustard and cream*

POLLO

Milanese — £30.00
Breaded chicken breast served with your choice of chips or spaghetti Napoli. Add a fried egg £2.00

Funghi (gf on request) — £29.00
Chicken breast with mushrooms, onion, French mustard and a touch of brandy in a creamy tomato sauce. Served with your choice of chips or potatoes

PESCE

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

SIDES

Garlic bread (v)	£6.00
Garlic bread and mozzarella (v)	£8.00
Primavera (gf) *Rocket, cherry tomatoes, Parmesan shavings and balsamic glaze*	£5.50
Insalata Mista (gf) (ve) *Seasonal mixed leaf salad*	£5.50
Spinaci (gf) (v) *Sautéed spinach in garlic*	£5.50
Broccoli (gf) (v) *Sautéed broccoli in garlic and chilli*	£5.50
Patate Rosmarino (gf) (ve) *Sautéed potatoes in garlic and rosemary*	£5.50
Patate Fritte (gf) (ve) *Chips*	£4.50
Patate al Tartufo (gf) *Truffle and parmesan chips*	£6.50
Zucchine Fritte (v) *Fried courgette sticks served with garlic mayo*	£6.00

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WINE

VINO ROSSO (RED)	*175ml*	*250ml*	*Bottle*
Primitivo Salento - Puglia *Rich aromas of blackberries and red cherries with spicy notes of cracked black pepper. Well balanced with a velvety texture, perfect for spicy pasta dishes and grilled meats.*	£10.00	£12.00	£35.00
Merlot - Veneto *Medium-bodied ruby red with juicy plum and red cherry notes. Wonderfully smooth and easy-drinking.*	£10.50	£13.50	£39.00
Montepulciano D'Abruzzo, Zaccagnini - Abruzzo *The classic Montepulciano with a piece of vine attached to the neck of the bottle. This vibrant, rustic red has flavours of wild berries, black cherries and a touch of spice. A natural companion to tomato-based dishes.*	£11.50	£14.50	£42.00
Negroamaro Salice Salentino – Puglia *A distinctive Southern Italian red combining dark cherry and blackberry flavours with a subtle note of bitter chocolate to finish. Pairs perfectly with beef, rich ragu and aged cheeses.*			£38.00
Chianti Classico – Tuscany *A classic Tuscan red, lively and elegant with bright sour cherry, redcurrant and subtle violet aromas. Its refreshing acidity and savoury character make it the perfect partner for traditional Italian pasta, pizza and grilled meats.*			£38.00
Nero d'Avola - Sicily *A sun-drenched Sicilian red with intense flavours of dark berries and a hint of liquorice. Full of Mediterranean character with a rich, satisfying finish.*			£39.00
Passo del Sud Appassimento – Puglia *An indulgent, intensely flavoured red crafted using partially dried grapes to concentrate richness and flavour. Layers of jammy dark fruit, raisins and warming spice lead to a luxuriously smooth finish.*			£39.00
Aglianico del Beneventano – Campania *A powerful yet refined Southern Italian red, with concentrated black cherry, plum and hints of peppery spice. Structured tannins and a lingering finish makes it a superb choice for grilled meats and hearty sauces.*			£39.00
Barbera d'Asti – Piedmont *A wonderfully expressive red with vibrant raspberry, juice cherry and subtle flora notes. Fresh, lively acidity brings elegance and balance, making it especially enjoyable with tomato-rich Italian dishes.*			£45.00
Barolo – Piedmont *Known as the King of Italian Wines, Barolo is a prestigious, beautifully structured red with complex aromas of rose petals, dried cherries and earthy truffle. Powerful yet elegant, with a remarkably long finish. Exceptional alongside slow-cooked beef, truffle dishes and aged Parmesan.*			£59.00
Amarone Della Valpolicella – Veneto *A luxurious, full-bodied red crafted from carefully selected grapes that are slowly dried to intensify their flavours and richness. Rich and luxurious aromas of dried figs, black cherries, dark chocolate and warming spice unfold into a velvety, lingering finish to create a truly indulgent experience.*			£65.00

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VINO BIANCO (WHITE)

	175ml	250ml	Bottle
Trebbiano – Abruzzo	£10.00	£12.00	£35.00
A light, refreshing white wine with delicate notes of crisp green apple and citrus. An easy-drinking choice, ideal with light pasta dishes and salads.			
Pinot Grigio - Veneto	£10.50	£13.50	£39.00
A crisp, elegant white with aromas of fresh pear, green apple and a hint of lemon zest. A lovely accompaniment to seafood, grilled vegetables and creamy pasta dishes.			
Gavi di Gavi - Piedmont	£11.50	£14.50	£42.00
A refined and sophisticated white wine with delicate floral aromas and hints of fresh citrus. Beautifully crisp with a distinctive minerality and an elegant, lingering finish. Exceptional alongside fresh seafood, shellfish and delicate fish dishes.			
Grillo - Sicily			£39.00
A vibrant, sun-kissed Sicilian white bursting with juice peach, tropical fruit and fragrant citrus blossom. Fresh yet wonderfully rounded, with a subtle saline character that reflects its Mediterranean origins.			
Pecorino – Abruzzo			£39.00
An expressive, characterful white with enticing aromas of ripe pear, white peach and aromatic herbs. Rich in flavour and yet beautifully fresh, with a lively mineral edge and a satisfying finish. A wonderful match for grilled fish and chicken dishes.			
Sauvignon - Veneto			£39.00
A bright, aromatic white offering lively notes of grapefruit and gooseberry. Zesty acidity and a crisp, refreshing finish give it a wonderfully vibrant character. Particularly enjoyable with tangy cheeses and light risotto dishes.			
Greco di Tufo – Campania			£41.00
A distinctive and beautifully structured white with notes of ripe apricot, citrus peel and delicate floral notes. Wonderfully balanced with refreshing acidity, a rich texture and a sophisticated finish.			
Akenta Cuvée Vermnentino – Sardinia			£46.00
A wonderfully aromatic Mediterranean white with vibrant flavours of lemon, green apple and delicate wild herbs. Fresh and lively, with a subtle sea-salt minerality and a pleasantly crisp finish. An excellent partner for calamari, grilled fish and seafood.			

VINO ROSE

	175ml	250ml	Bottle
Pinot Grigio Blush - Abruzzo	£10.00	£12.00	£35.00
A delicate and refreshing rosé with a beautiful pale pink hue. Elegant aromas of wild strawberries, raspberries and soft floral notes lead to a crisp, lively palate with hints of citrus and a clean, refreshing finish.			
Negroamaro & Malvasia Rosato - Puglia	£11.00	£13.50	£39.00
A delightful blend of two traditional Southern Italian grape varieties. Bursting with notes of sun-kissed strawberries and juicy red cherries, this beautifully balanced rosé has a refreshing finish. A wonderful accompaniment to grilled prawns, seafood pasta and chicken dishes.			

SPUMANTE

	125ml	Bottle
Prosecco DOC Extra Dry - Veneto	£10.50	36.00
An elegant sparkling wine with delicate, lively bubbles and aromas of crisp, green apple, ripe pear and white flowers.		
Prosecco Rosé DOC Extra Dry - Veneto		£36.00
A beautifully elegant sparkling rosé wine with a delicate pink hue and fine, lively bubbles. Aromas of wild strawberries, fresh raspberries and rose petals lead to a refreshing palate with hints of citrus and a soft, fruity finish.		
Franciacorta Brut DOCG - Lombardy		£65.00
A sophisticated and beautifully crafted Italian sparkling wine with fine, delicate bubbles. Made using the traditional method, with a second fermentation in the bottle and extended ageing to develop its wonderful depth and character. With notes of golden apple, fresh citrus and toasted brioche creates a perfectly balanced creamy texture and a long, refreshing finish.		

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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	£4.00
Limonata, Aranciata rossa	
Appletiser	£4.00
Tomato Juice	£3.00
Tonic	£3.00
Slimline tonic	£3.00
Juices	£4.00
Orange, Apple, Cranberry, Pineapple	
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

COCKTAILS

Aperol Spritz £12.00
Aperol and prosecco topped with soda water

Pepe Nero £12.00
Limoncello, basil, soda water, prosecco

Bloody Mary £13.00
Ketel One vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, salt, pepper

Amaretto Crema £13.00
Amaretto, Kahlua, milk, vanilla syrup, dusted with chocolate powder

Espresso Martini £13.00
Ketel One vodka, espresso, vanilla syrup

La Dolce Vita £13.00
Edinburgh Raspberry Gin, Cointreau, lime juice and cranberry juice

Old fashioned £13.00
Johnnie Walker red label, brown sugar, Angostura bitters

Negroni £13.00
Campari, Edinburgh gin, Punt e Mes, orange bitters

MOCKTAILS

Apple Raspberry Spritzer £8.00
Apple juice, raspberry puree, lemon juice, vanilla syrup and soda water

Zenzero Dolce £8.00
Ginger beer, cucumber and lemon juice

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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 (50ml)	£4.50
Tia Maria	£4.50
Cointreau	£4.50

WHISKY

Johnnie Walker Red Label	£4.50
Talisker	£6.00
Jura 10yrs	£6.00
Balvenie Carribbean cask	£7.00
Bunnahabhain	£7.00
Octomor	£22.50

RUM & TEQUILA

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

BRANDY & COGNAC

Courvoisier	£5.50
Vecchia Romagna	£6.50