

Pepe Nero

PEPeNERO Kuningan

57944727-6

PEPeNERO World Trade Centre II

29522532-3

PEPeNERO The Energy Bldg SCBD

52964006-7

PEPeNERO Alamanda

29660021-2

PEPeNERO Cikarang Groove, Lippo Cikarang

29617811-2

PEPeNERO Jimbaran, Bali

(0361) 702111/704677

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We accept **VISA & MASTERCARD**

Prices do not include 10% Government Tax &

5% Service Charge

Corkage fees apply

No separate bills.

Grazie.

Antipasti | appetizers

ANELLI DI CALAMARI e CIPOLLA ALL ITALIANA // 79,000

ASSORTED BITE SIZED CALAMARI AND ONION RINGS GOLDEN FRIED SERVED WITH SPECIAL SAUCE & TARTAR SAUCE

FUNGHI FRITTI // 75,000

BITE SIZE GOLDEN FRIED MUSHROOMS IN PASTELLA. SERVED WITH SAUCE

CAPRESE // 105,000

TYPICAL ITALIAN FRESH MOZZARELLA SLICED & SERVED WITH PLUM TOMATOES WITH BASIL OIL

GREEK SALAD // 69,000

TRADITIONAL GREEK SALAD WITH MIXED PEPPERS, TOMATOES, CUCUMBER, ONIONS, FETA CHEESE AND OLIVES, SEASONED WITH OREGANO OLIVE OIL DRESSING

INSALATA MEDITERRANEA // 69,000

MIXED SALAD WITH CHOPPED TUNA, BLACK OLIVES, CAPERS, SLICED ONIONS, CHERRY TOMATOES DRESSING WITH LEMON VINIAGRETTE & OLIVE OIL DRESSING

INSALATA MIMOSA // 69,000

FRESH SPINACH, RED ONION, PARMESAN CHEESE, GRILLED CHICKEN, BOILED EGG YOLK IN YOGHURT SAUCE

INSALATA CESARE // 69,000

MIXED GREENS, TOMATOES, BLACK OLIVE, ITALIAN BACON, CHICKEN, PARMESAN, EGG, CROUTON

INSALATA PECORINO ROMANO e PERE // 69,000

FRESH RUCOLA SALAD WITH PEARS, PINE KERNELS, ITALIAN PECORINO CHEESE & HONEY

Carpacci | raw plates

CARPACCIO DI TONNO AI PEPE // 69,000

THINLY SLICED PEPPERCORN CRUSTED TUNA ON A BED OF MESCLUN SALAD

CARPACCIO BRESAOLA // 75,000

WAFER THIN IMPORTED AIR DRIED BEEF WITH RUCOLA & PARMESAN CHEESE

MIXED CARPACCIO // 79,000

THINLY SLICED MIX OF TUNA, SALMON & OCTOPUS CARPACCIO

CARPACCIO FILETTO // 79,000

BEEF CARPACCIO FILLET SERVED WITH RUCOLA & GRANA CHEESE

CARPACCIO SALMONE // 75,000

THINLY SLICED FRESH SALMON ON A BED OF FENNEL

Zuppe | soup

IMPEPATA DI VONGOLE 59,000

BOWL OF FRESH LOMBOK CLAMS SAUTEED IN BLACK PEPPER WITH GARLIC AND PARSLEY

ZUPPA DI PESCE 59,000

SARDINIAN STYLE BIG BOWL OF MIXED SEAFOOD STEW, SERVED WITH A TOASTED BREAD

ZUPPA DI ZUCCA 53,000

CLASSIC PUMPKIN SOUP

ZUPPA DI FUNGHI 57,000

MUSHROOM CREAM SOUP

Panini | flatbread

ALL FLATBREAD COME WITH A SIDE OF FRIES, WEDGES, CREAMY SALAD OR PLAIN RUCOLA SALAD. ALL ORGANIC.

COTOLETTA DI POLLO //65,000

GOLDEN FRIED CRUMBED CHICKEN FILLET SERVED ON FLAT CRISP PIZZA BREAD WITH BACON, SPECIAL SAUCE, CHEESES, TOMATOES, LETTUCE. HONEY, HOT SAUCE & TARTAR ON THE SIDE

SAN CUBANO // 65,000

SLICED ROAST PORK WITH GLAZED HAM SERVED ON FLAT CRISP PIZZA BREAD WITH BACON, SWISS CHEESE, SLICED PICKLES, JALAPENO & EGG. HOT SAUCE & TARTAR ON THE SIDE

Add a side of eggs **7,000** or slice of bacon **12,000** and/or jalapeños **7,000** in your sandwich!

[PRIMI PIATTI]

pasta

Carne meats

PENNE BOSCAIOLA // 79,000

FAVORITE ITEM : TUBE PASTA WITH MUSHROOMS, PEAS, HAM IN A DELICATE CREAMY SAUCE

RAVIOLI DI CARNE AI FUNGHI // 81,000

HOUSE SPECIAL HOMEMADE RAVIOLI STUFFED WITH BEEF & SPINACH IN DELICIOUS MUSHROOM SAUCE

RAVIOLI DI CARNE IN SALSA ROSE // 79,000

GROUND BEEF STUFFED IN RAVIOLI PASTA SERVED IN CREAMY PINK TOMATO SAUCE

SPAGHETTI BOLOGNESE // 71,000

YOURS TRULY SPAGHETTI WITH BOLOGNESE SAUCE & PARMESAN

FETTUCCINE NORCINA // 85,000

HOMEMADE FETTUCCINE IN TRUFFLE CREAM SAUCE & PINENUTS, SERVED WITH ITALIAN SAUSAGE

RISOTTO POLLO CON FUNGHI // 83,000

RISOTTO TOPPED WITH ORGANIC CHICKEN CUTLETS IN MUSHROOM TRUFFLE OIL

Pesce fish & seafood

LINGUINE GRANCHIO // 95,000

HOMEMADE LINGUINE PASTA WITH FRESH FLOWER CRAB IN TOMATO SAUCE

TAGLIOLINI NERI AL SALMONE // 85,000

HOMEMADE BLACK TAGLIOLINI PASTA WITH CREAM SALMON SAUCE

LINGUINE ALLO SCOGLIO // 85,000

LINGUINE PASTA TOSSED WITH FRESH SEAFOOD IN DELIGHTFUL TOMATO SAUCE

TAGLIOLINI ALL' GAMBERI // 137,000

PEPENERO FAVORITE: HOMEMADE TAGLIOLINI PASTA SERVED WITH KING PRAWNS

SPAGHETTI ALLE VONGOLE // 76,000

SPAGHETTI PASTA IN FRESH CLAM SAUCE

RISOTTO ALLA PESCATORA // 75,000

ITALIAN ARBORIO RISOTTO WITH MIXED SEAFOOD IN FRAGRANT LIGHT RED SAUCE

TAGLIATELLE MARE e MONTI // 81,000

UNUSUAL PAIRING OF THE SEA & MOUNTAINS-TAGLIATELLE PASTA SERVED WITH ZUCCHINE, MUSHROOMS, SHRIMP, SQUID & BACON IN A CREAMY BLUSH SAUCE

GARLIC SPAGHETTI // 79,000

OLIVE OIL, GARLIC, SPAGHETTI, SPICY RED PEPPERS & PRAWNS

Vegetariano

PAPPARDELLE VERDI AI FUNGHI 63,000

HOMEMADE SPINACH PAPPARDELLE PASTA TOSSED WITH MIXED MUSHROOMS IN A RICH PARMESAN CREAM SAUCE

GNOCCHI AL POMODORO 55,000

HOMEMADE GNOCCHI PASTA WITH TOMATO SAUCE & PARMESAN

RAVIOLI ALLA MEDITERRANEA 65,000

ORIGINAL RAVIOLI RECIPE WITH SPINACH & RICOTTA IN FRESH CREAM & HERB SAUCE

Centerni | Side Dish

PATATE MILA // 25,000

HOMESTYLE POTATOES/FRENCH FRIES

SPINACI OLIO e LIMONE // 33,000

SAUTEED SPINACH WITH OLIVE OIL&LEMON

PURE DI PATATE // 33,000

MASHED POTATOES

FUNGHI TRIFOLATI // 33,000

SAUTEED MUSHROOM IN OLIVE OIL & PARSLEY

INSALATE VERDE // 25,000

MESCOLUN SALAD

ZUCCHINE TRIFOLATI // 27,000

SAUTEED ZUCCHINI IN OLIVE OIL & PARSLEY

BACON // 39,000

BACON IS MAGIC!

[SECONDI PIATTI]

entrée

Carne

PEPeNERO RIBS // 131,000

OUR SIGNATURE PORK RIBS DRIZZLED WITH OUR SPECIAL SAUCE WITH POTATO WEDGES

PORK CONFIT // 150,000

FAN FAVORITE. PRESSED PORK BELLY SERVED WITH A SIDE OF .OF TORTINO SPINACH WITH SOUS VIDE EGG IN PORK JUS.

BOCCONCINI DI MAIALE ALLE ERBETTE // 99,000

PORK TENDERLOIN SAUTEED WITH HERBS & CREAM, PESTO FLAVORED MASHED POTATOES & SIDE OF SALAD

FILETTO/TAGLIATA AI FUNGHI // 225,000

IMPORTED PRIME BEEF TENDERLOIN SAUTÉED MIXED MUSHROOM IN CREAM SERVED WITH SALAD & MASHED POTATOES

POLLO CREMA AI FUNGHI MISTI // 79,000

CHICKEN BREAST WITH MIXED MUSHROOM CREAM SAUCE SERVED WITH MASHED POTATOES AND MIXED MUSHROOMS & SUNDRIED TOMATO

POLLO ALLA DIAVOLA // 89,000

CHARGRILL CHICKEN, SERVED WITH ROASTED POTATOES AND GRILLED ZUCCHINI, EGGPLANTS AND MIXED SALAD

Pesce

SALMONE ALLA GRIGLIA // 139,000

SALMONE STEAK WITH MIXED SAUTEED VEGETABLES, HOMESTYLE POTATOES & CHOPPED TOMATO SAUCE

GRIGLIATA MISTA DI PESCE (orders for 2 or more) // 299,000

WHOLE FLAMED GRILLED MIXED SEAFOOD PLATTER (SALMON, TUNA, PRAWNS, SQUID SATAY)

[P I Z Z A]

MARGHERITA // 63,000

TOMATO, MOZZARELLA AND BASIL

PROSCIUTTO e FUNGHI // 75,000

TOMATO, MOZZARELLA, HAM & MUSHROOMS

CAPRICCIOSA // 69,000

TOMATO, MOZZARELLA, MUSHROOM, ITALIAN SAUSAGE, HAM, PEPPERS

QUATRO STAGIONI // 79,000

TOMATO, MOZZARELLA, ITALIAN SAUSAGE, WURSTEN, ZUCCHINI, MUSHROOMS

SALSICCIA e CIPOLLA // 69,000

TOMATO, MOZZARELLA, ITALIAN SAUSAGE & ONIONS

PANCETTA e GRANA // 69,000

TOMATO, MOZZARELLA, ITALIAN BACON & GRANA CHEESE

CARCIOFI e PANCETTA // 75,000

TOMATO, MOZZARELLA, ITALIAN BACON & ARTICHOKE

PIZZA CON SALAME ITALIANO // 97,000

TOMATO, MOZZARELLA & ITALIAN SALAMI

CALZONE FARCITO // 75,000

ITALIAN SAUSAGE & HAM, MOZZARELLA, TOMATO CHERRY, MUSHROOMS

BRACERIA PIZZA // 95,000

MOZZARELLA, MUSHROOMS, & BEEF STEAK SLICES & TRUFFLE OIL

NAPOLETANA // 71,000

TOMATO, MOZZARELLA, ANCHOVIES, CAPERS AND OREGANO

TONNO CIPOLLA e OLIVE // 71,000

TOMATO, MOZZARELLA, TUNA, ONION & OLIVES

FRUTTI DI MARE // 71,000

TOMATO, MOZZARELLA, MIXED SEAFOOD

CALZONE DI MARE // 71,000

TOMATO, MOZZARELLA, ZUCCHINI & MIXED SEAFOOD

QUATRO FORMAGGI e RUCOLA // 87,000

FOUR MIXES OF CHEESE, TOMATO & RUCOLA

VEGETARIANA // 69,000

TOMATO, MOZZARELLA & MIXED VEGETABLES

EMMENTAL SPINACI e GRANA // 69,000

TOMATO, MOZZARELLA, EMMENTAL, SPINACH & GRANA

BARBECUE CHICKEN // 73,000

MOZZARELLA, BARBECUE CHICKEN, ONIONS, TOMATO SAUCE

NORVEGESE // 81,000

SALMON, TOMATOES, CAPERS, MOZZARELLA, ARTICHOKE, TOMATO SAUCE

Acqua e Bibite

AQUA REFLECTION	20,000
SAN PELLEGRINO (SPARKLING)	45,000
TONIC WATER	23,000
SODA WATER	23,000
GINGER ALE	23,000
SPRITE	23,000
COCA-COLA	23,000
FANTA	23,000
DIET COKE	23,000
LEMON SQUASH	23,000
FROZEN LYCHEE ICED TEA	29,000

Lassi | yoghurt

ORIGINAL	41,000
STRAWBERRY	41,000
PAPAYA	41,000
BANANA	41,000

Healthy Blends

KHALEESI	45,000
dragonfruit, banana, papaya, aloe	
GREEN GODDESS	45,000
spinach, banana, orange, pineapple, aloe	
BEETOX	45,000
beet, carrots, orange, ginger, aloe	
A.C.E	45,000
orange, carrot, lemon, aloe	
VICTORIA'S SECRET	45,000
banana, strawberries, aloe	
ADAM'S FUSION	45,000
papaya, strawberries aloe	
VITAMIN C	45,000
orange, strawberries, carrots, aloe	

Fresh Juices

ORANGE	39,000
PINEAPPLE	29,000
BANANA	29,000
STRAWBERRY	39,000
PAPAYA	35,000
WATERMELON	35,000
MIXED JUICES	39,000

Coffee

ESPRESSO	22,000
CAPPUCCINO ICED OR HOT	27,000
CAFE LATTE	27,000
HOT CHOCOLATE	28,000
SHAKERATO ICED COFFEE	23,000
LONG BLACK	25,000
ICED TEA/ HOT TEA	22,000
ICED LEMON TEA	22,000
FLAVORED TEA	29,000
CHAMOMILE, GREEN TEA, DARJEELING, JASMINE, EARL GREY	

Milkshake

VANILLA	39,000
CHOCOLATE	39,000
RYAN'S BANANA SHAKE	39,000
STRAWBERRY	39,000

Birre

BINTANG SMALL	39,000
BINTANG RADLER SMALL	42,000
BINTANG LARGE	75,000
HEINEKEN	47,000

Non-alcoholic Bev

VIRGIN MOJITO	39,000
SHIRLEY TEMPLE	39,000
ITALIAN SODA	39,000

[LA NOSTRA CANTINA]

Vine Bianche

	BICCHIERE	CARRAFFA	BOTILGIA
PLAGA CHARDONNAY	60,000	145,000	290,000
VINA MAIPO SAUVIGNON BLANC	79,000	240,000	399,000
SANTA REGINA SAUVIGNON BLANC	89,000	280,000	496,000
TORRESELLA PINOT GRIGIO	89,000	280,000	496,000
TALL HORSE SAUVIGNON BLANC	89,000	280,000	496,000

Vine Rosse

PLAGA CABERNET SAUVIGNON	60,000	145,000	290,000
CONO SUR BICICLETA CAB. SAUVIGNON	79,000	240,000	399,000
MONTEPULCIANO DI ABRUZZO, ITALY	79,000	240,000	399,000
SANTA REGINA CABERNET SAUVIGNON	89,000	280,000	496,000
AMADIO SHIRAZ	89,000	280,000	496,000
PASO GRANDE CABERNET SAUVIGNON	89,000	280,000	496,000

Vine da Dessert & Champagne

PREMIERE HALBTROCKEN "GERMANY"		329,000
PROSECCO, ITALY		430,000

Cocktails

MOJITO	65,000
STRAWBERRY MOJITO	69,000
LONG ISLAND ICE TEA	75,000
GIN TONIC	65,000
SCREW DRIVER	65,000
CAIPIROSKA STRAWBERRY	65,000
CUBA LIBRE	65,000
ITALIAN MARTINI	75,000
COSMOPOLITAN	65,000
VODKA TONIC	65,000
MARGARITA ORIGINAL	65,000
KAHLUA HOT CHOCOLATE	69,000
TEQUILA SUNRISE	65,000
PINA COLADA	68,000

Liquori

VODKA	57,000
COINTREAU	55,000
GIN	55,000
CAMPARI	55,000
MARTINI ROSSO BIANCO	60,000
RICHARD	55,000
SAMBUCA	55,000
RUM	55,000
WHISKY	69,000
MARTELL	65,000
AMARO DI SARONO	55,000
JOHNNIE WALKER BL	65,000



DOLCI

• ————2017———— •

TORTINO 51,000

WARM MOLTEN CHOCOLATE CAKE WITH VANILLA GELATI

CREPES MASCARPONE 55,000

DARK CHOCOLATE ITALIAN STYLE CREPES SERVED WITH NUTELLA & MASCARPONE

CRÈME BRÛLÉE 45,000

OVEN BAKED CREME CUSTARD WITH CARAMELIZED SUGAR

PANNACOTTA 45,000

PANNACOTTA SERVED WITH NUTELLA CHOCOLATE or STRAWBERRY SAUCE

TIRAMISU 45,000

TRADITIONAL CLASSIC ITALIAN DESSERT

MACEDONIA 41,000

FRESH MIXED FRUITS WITH STRAWBERRY SAUCE

AFFOGATO AL CAFFE 41,000

VANILLA ICE CREAM DROWNED IN SHOTS OF FRESHLY BREWED ESPRESSO

MOUSSE DI CIOCCOLATO BIANCO e NERO 49,000

RICH DARK AND WHITE CHOCOLATE MOUSSE

GELATO ALLE FRAGOLE 39,000

ONE SCOOP OF VANILLA GELATI WITH STRAWBERRIES

GELATI 25,000

ONE SCOOP OF ICE CREAM MADE WITH PASSION & GOODNESS-
FLAVORS ARE: CHOCOLATE-CHIP | LIMONE SORBET
VANILLA | CHOCOLATE | STRAWBERRY