

Pepe Nero

PEPeNERO Kuningan

57944727-6

PEPeNERO World Trade Centre II

29522532-3

PEPeNERO Pondok Indah

7500959/7500833

PEPeNERO The Energy Bldg SCBD

52964006-7

PEPeNERO Alamanda

29660021-2

PEPeNERO Teraskota BSD

29915771-2

PEPeNERO Cikarang Groove, Lippo Cikarang

29617811-2

PEPeNERO Jimbaran, Bali

(0361) 702111/704677



www.pepenerobali.com

[@pepenerobali](https://www.instagram.com/pepenerobali)

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 // 75,000

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

FUNGHI FRITTI // 71,000

BITE SIZE GOLDEN FRIED MUSHROOMS IN PASTELLA. SERVED WITH SAUCE

CAPRESE // 95,000

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

INSALATA MEDITERRANEA // 67,000

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

INSALATA MIMOSA // 67,000

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

INSALATA CESARE // 67,000

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

INSALATA PECORINO ROMANO e PERE // 68,000

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

Carpacci | raw plates

CARPACCIO DI TONNO AI PEPE // 65,000

THINLY SLICED PEPPERCORN CRUSTED TUNA ON A BED OF MESCLUN SALAD

CARPACCIO BRESAOLA // 65,000

WAFER THIN IMPORTED AIR DRIED BEEF WITH RUCOLA & PARMESAN CHEESE

MIXED CARPACCIO // 73,000

THINLY SLICED MIX OF TUNA, SALMON & OCTOPUS CARPACCIO

CARPACCIO FILETTO // 73,000

BEEF CARPACCIO FILLET SERVED WITH RUCOLA & GRANA CHEESE

CARPACCIO SALMONE // 73,000

THINLY SLICED FRESH SALMON ON A BED OF FENNEL

Zuppe | soup

IMPEPATA DI VONGOLE 55,000

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

ZUPPA DI PESCE 55,000

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

ZUPPA DI ZUCCA 49,000

CLASSIC PUMPKIN SOUP

ZUPPA DI FUNGHI 51,000

MUSHROOM CREAM SOUP

Panini | sandwiches

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

COTOLETTA DI POLLO //61,000

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

PEPeNERO BURGER // 61,000

BEEF BURGER ON HOME MADE BUN SERVED WITH BACON, MOZZARELLA, SALAD, MUSTARD AND MAYO. CHILI SAUCE 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 // 71,000

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

RAVIOLI DI CARNE AI FUNGHI // 77,000

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

RAVIOLI DI CARNE IN SALSA ROSE // 77,000

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

LASAGNA ALLA PEPeNERO // 71,000

DELICIOUS BEEF LASAGNA MADE FRESH DAILY

SPAGHETTI BOLOGNESE // 67,000

YOURS TRULY SPAGHETTI WITH BOLOGNESE SAUCE & PARMESAN

Pesce fish & seafood

LINGUINE GRANCHIO // 79,000

HOMEMADE LINGUINE PASTA WITH FRESH FLOWER CRAB IN TOMATO SAUCE

TAGLIOLINI NERI AL SALMONE // 79,000

HOMEMADE BLACK TAGLIOLINI PASTA WITH CREAM SALMON SAUCE

LINGUINE ALLO SCOGLIO // 79,000

LINGUINE PASTA TOSSED WITH FRESH SEAFOOD IN DELIGHTFUL TOMATO SAUCE IN CARTOCCIO STYLE

TAGLIOLINI ALL' ARAGOSTA // 137,000

PEPeNERO FAVORITE: HOMEMADE TAGLIOLINI PASTA SERVED WITH BABY LOBSTERS

SPAGHETTI ALLE VONGOLE // 69,000

SPAGHETTI PASTA IN FRESH CLAM SAUCE

RISOTTO ALLA PESCATORA // 69,000

ITALIAN ARBORIO RISOTTO WITH MIXED SEAFOOD IN FRAGRANT LIGHT RED SAUCE

TAGLIATELLE MARE e MONTI // 75,000

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 59,000

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

GNOCCHI AL POMODORO 51,000

HOMEMADE GNOCCHI PASTA WITH TOMATO SAUCE & PARMESAN

RAVIOLI ALLA MEDITERRANEA 61,000

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

BOCCONCINI DI MAIALE ALLE ERBETTE // 96,000

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

FILETTO/TAGLIATA AI FUNGHI // 214,000

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

POLLO CREMA AI FUNGHI MISTI // 74,000

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 GRILLED VEGETABLES, POTATO RUSSET & MIXED SALAD

TILAPIA ALLA MUGNAIA // 112,000

GOLDEN FRIED TILAPIA FILLET SERVED WITH, SAUTEED SPINACH ON THE SIDE WITH ROAST POTATOES

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

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

[P I Z Z A]

MARGHERITA // 57,000

TOMATO, MOZZARELLA AND BASIL

PROSCIUTTO e FUNGHI // 71,000

TOMATO, MOZZARELLA, HAM & MUSHROOMS

BIANCO AL CRUDO // 71,000

MOZZARELLA, CHERRY TOMATOES, SPECK & RUCOLA

CAPRICCIOSA // 69,000

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

QUATRO STAGIONI // 79,000

TOMATO, MOZZARELLA, ITALIAN SAUSAGE, 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 // 69,000

ITALIAN SAUSAGE & HAM, MOZZARELLA, TOMATO, MUSHROOMS

BRACERIA PIZZA // 87,000

MOZZARELLA, MUSHROOMS, & BEEF STEAK SLICES & TRUFFLE OIL

NAPOLETANA // 69,000

TOMATO, MOZZARELLA, ANCHOVIES, CAPERS AND OREGANO

TONNO CIPOLLA e OLIVE // 65,000

TOMATO, MOZZARELLA, TUNA, ONION & OLIVES

FRUTTI DI MARE // 65,000

TOMATO, MOZZARELLA, TUNA, ONION & OLIVES

CALZONE DI MARE // 69,000

TOMATO, MOZZARELLA, ZUCCHINI & MIXED SEAFOOD

QUATRO FORMAGGI e RUCOLA // 69,000

FOUR MIXES OF CHEESE, TOMATO & RUCOLA

VEGETARIANA // 57,000

TOMATO, MOZZARELLA & MIXED VEGETABLES

EMMENTAL SPINACI e GRANA // 69,000

TOMATO, MOZZARELLA, EMMENTAL, SPINACH & GRANA

Acqua e Bibite

NATURAL WATER	15,000
SAN PELLEGRINO (SPARKLING)	41,000
ACQUA PANNA 500 ML	39,000
TONIC WATER	21,000
SODA WATER	21,000
GINGER ALE	21,000
SPRITE	21,000
COCA-COLA	21,000
FANTA	21,000
DIET COKE	21,000
LEMON SQUASH	21,000
FROZEN LYCHEE ICED TEA	29,000

Lassi | yoghurt

ORIGINAL	35,000
STRAWBERRY	35,000
PAPAYA	35,000
BANANA	35,000

Healthy Blends

A.C.E	35,000
Orange, Carrots, Lemon	
VICTORIA'S SECRET	35,000
Banana Strawberries	
ADAM'S FUSION	35,000
papaya, strawberries	
VITAMIN C	35,000
Orange, Strawberries, Carrots	
BEETOX	35,000
Beet, Carrots, Orange, Ginger	

Fresh Juices

ORANGE	33,000
PINEAPPLE	27,000
BANANA	27,000
STRAWBERRY	35,000
PAPAYA	27,000
WATERMELON	27,000
MIXED JUICES	29,000

Coffee

ESPRESSO	19,000
CAPPUCCINO ICED OR HOT	25,000
CAFE LATTE	25,000
HOT CHOCOLATE	28,000
SHAKERATO ICED COFFEE	23,000
LONG BLACK	25,000
ICED TEA/ HOT TEA	19,000
ICED LEMON TEA	19,000
COFFEE CIOCCOLATO	25,000
FLAVORED TEA	29,000
CHAMOMILE, GREEN TEA, DARJEELING, JASMINE, EARL GREY	

Milkshake

VANILLA	35,000
CHOCOLATE	35,000
RYAN'S BANANA SHAKE	35,000
STRAWBERRY	35,000

Birre

BINTANG SMALL	29,000
BINTANG RADLER SMALL	35,000
BINTANG LARGE	45,000
HEINEKEN	39,000

Non-alcoholic Bev

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

[LA NOSTRA CANTINA]

Vine Bianco

	BICCHIERE	CARRAFFA	BOTILGIA
PLAGA CHARDONNAY	45,000	135,000	225,000
SANTA REGINA SAUVIGNON BLANC, CHILE	74,000	201,000	320,000
VINA SANTIAGO SAUVIGNON BLANC	89,000	280,000	496,000
FORTANT CHARDONNAY	89,000	280,000	496,000
CARLO ROSSI, CALIFORNIA	89,000	280,000	496,000

Vine Rosso

PLAGA CABERNET SAUVIGNON	49,000	137,000	235,000
VINA SANTIAGO CABERNET SAUVIGNON	49,000	137,000	235,000
RUFFINO CHIANTI, ITALY	74,000	201,000	320,000
SANTA REGINA CABERNET SAUVIGNON	89,000	280,000	450,000
MAKULU SHIRAZ, SOUTH AFRICA	89,000	280,000	495,000

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

GRAPPA	55,000
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
VODKA	57,000
MARTELL	65,000
AMARO DI SARONO	55,000
JOHNNIE WALKER BL	65,000

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TORTINO 51,000

WARM MOLTEN CHOCOLATE CAKE WITH VANILLA GELATI

CREPES MASCARPONE 49,000

DARK CHOCOLATE ITALIAN STYLE CREPES SERVED WITH NUTELLA & MASCARPONE

CRÈME BRÛLÉE 41,000

OVEN BAKED CREME CUSTARD WITH CARAMELIZED SUGAR

PANNACOTTA 41,000

PANNACOTTA SERVED WITH NUTELLA CHOCOLATE or STRAWBERRY SAUCE

TIRAMISU 41,000

TRADITIONAL CLASSIC ITALIAN DESSERT

MACEDONIA 39,000

FRESH MIXED FRUITS WITH STRAWBERRY SAUCE

AFFOGATO AL CAFFE 39,000

VANILLA ICE CREAM DROWNED IN SHOTS OF FRESHLY BREWED ESPRESSO

MOUSSE DI CIOCCOLATO BIANCO e NERO 47,000

RICH DARK AND WHITE CHOCOLATE MOUSSE

GELATO ALLE FRAGOLE 35,000

ONE SCOOP OF VANILLA GELATI WITH STRAWBERRIES

GELATI 23,000

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