

# STUDIOPEPE

## ANTIPASTI

|                              |                                                    |     |
|------------------------------|----------------------------------------------------|-----|
| <b>WOOD FIRED PUFFBREAD</b>  | Baked Fresh to Order . . . . .                     | 60  |
| <b>CHARCUTERIE PLATE</b>     | Mortadella, Prosciutto, Salami . . . . .           | 260 |
| <b>BURRATA CALABRESE</b>     | Calabrian Chili Pesto, Crostini . . . . .          | 160 |
| <b>MARINATED OLIVES</b>      | Rose, Orange, Chili, Rosemary . . . . .            | 90  |
| <b>ANCHOVY DUO</b>           | Pickled & Cured Anchovies in Limoncello Oil . . .  | 90  |
| <b>ZUCCHINI SCAPECE</b>      | Vadouvan Spiced Pumpkin Seeds . . . . .            | 110 |
| <b>MARINATED RED PEPPERS</b> | Romesco, Chive Oil, Marjoram . . . . .             | 120 |
| <b>HEIRLOOM BEET SALAD</b>   | Dill, Orange, Crushed Hazelnut . . . . .           | 120 |
| <b>DATTERINI TOMATOES</b>    | Red Wine Vinaigrette, Garlic, Oregano . . . . .    | 110 |
| <b>CUCUMBER SALAD</b>        | Sumac Onions, Green Olives, Herbs . . . . .        | 90  |
| <b>BABY ROMAINE</b>          | Wholegrain Mustard & Yuzu Vinaigrette . . . . .    | 70  |
| <b>CHICKEN LIVER PÂTÉ</b>    | Kumquat & Vanilla Marmalade, Jatz . . . . .        | 140 |
| <b>WHIPPED RICOTTA</b>       | Fig & Hazelnut Salsa, Fermented Hot Honey .        | 120 |
| <b>SICILIAN DIP</b>          | Olives, Sun Dried Tomato, Parmesan & Anchovy . . . | 120 |
| <b>SMOKED EGGPLANT DIP</b>   | Yoghurt, Lemon, Cashew Za'atar . . . . .           | 80  |

## SMALL PLATES

|                                       |                                     |     |
|---------------------------------------|-------------------------------------|-----|
| <b>YELLOWFIN TUNA CRUDO</b>           | Limoncello, Chili, Red Onion        | 160 |
| <b>STEAK TARTARE</b>                  | Yolk Emulsion, Nashi Pear, Crostini | 180 |
| <b>PRAWNS &amp; N'DUJA</b>            | Confit Garlic & Shallot, Hot Honey  | 240 |
| <b>BLACK PIG &amp; BEEF MEATBALLS</b> | Napoli Sauce, Pangrattato           | 180 |
| <b>PARMESAN POLENTA CHIPS</b>         | Cacio e Pepe, Parmesan (3 pcs)      | 90  |
| <b>CRISPY ARTICHOKE HEARTS</b>        | Lemon Zest, Brine Aioli             | 120 |
| <b>CALAMARI FRITTO</b>                | Preserved Lemon & Herb Mayo         | 130 |

## PIZZETTA

|                      |                                                 |     |
|----------------------|-------------------------------------------------|-----|
| <b>GARLIC BUTTER</b> | Green Herb Butter, Confit Garlic, Parmesan      | 160 |
| <b>CARBONARA</b>     | Guanciale, Pecorino, Bechamel, Egg Yolk Sauce   | 180 |
| <b>N'DUJA</b>        | Sundried Tomato Pesto, Onion Jam, Stracciatella | 200 |

## FOR THE TABLE

**STOCKYARD BONE-IN RIBEYE ( MB 4-5 )**  
Pickled Mustard Seeds, Bagna Cauda, Salsa Verde  
Allow 45 min / 1300 Per Kg

## PASTA

|                                      |                                                       |     |
|--------------------------------------|-------------------------------------------------------|-----|
| <b>LINGUINI AL LIMONE</b>            | Lemon Butter, Parmesan, Cracked Pepper                | 160 |
| <b>SPAGHETTI VONGOLE</b>             | Asari Clams, Pinot Grigio, Garlic, Parsley, Lemon     | 180 |
| <b>WOOD FIRED BEEF CHEEK LASAGNA</b> | Slow Cooked Ragu, Double Cheese Bechamel, Pasta Verde | 260 |
| <b>GNOCCHI GORGONZOLA</b>            | Brown Butter, Crispy Sage, Roasted Hazelnuts          | 220 |
| <b>N'DUJA RIGATONI ALLA VODKA</b>    | Spicy Vodka Sauce, Stracciatella, Basil               | 240 |

## MAINS

|                                |                                                                                 |                    |
|--------------------------------|---------------------------------------------------------------------------------|--------------------|
| <b>EGGPLANT MILANESE</b>       | Confit Garlic Labneh, Pesto Rosso, Fermented Hot Honey                          | 190                |
| <b>GRILLED BARRAMUNDI</b>      | Confit Salsa Puttanesca, Watercress, Charred Lemon                              | 220                |
| <b>CHICKEN "Al Mattone"</b>    | Pan Fried Chicken, Red Pepper Sauce, Yuzu Salmoriglio                           | 250                |
| <b>HERITAGE PORK COTOLETTA</b> | Anchovy, Capers, Lemon, Brown Butter                                            | 280                |
| <b>PROVOLONE CHEESEBURGER</b>  | 200g Beef Patty, Focaccia Bun, Provolone, Onion Jam, Dijon<br>Cacio e Pepe Mayo | 240   Add Fries 50 |

## PEPE'S TABLE

*From the founders of Bali's iconic Milk & Madu comes Studio Pepe.  
Inspired by their own family tables, it's something Italian, made for sharing.  
Speak with your hands, tear warm bread, pass the plates, and toast often.*

Salute!

## SIDES

|                                |                                         |     |
|--------------------------------|-----------------------------------------|-----|
| <b>LEMON GARLIC BROCCOLINI</b> | Preserved Lemon Gremolata               | 80  |
| <b>CRISPY CHAT POTATOES</b>    | Taleggio Sauce, Fried Rosemary          | 140 |
| <b>ROCKET SALAD</b>            | Parmesan, Olive Oil, Balsamic Reduction | 70  |
| <b>TUSCAN FRIES</b>            | Tuscan Herb Salt, Parmesan, Aioli       | 70  |



ALLERGIES  
& MACROS

KITCHEN OPEN 11AM - 10PM | PRICES SUBJECT TO TAX & SERVICE

# STUDIOFEPE

## DESSERTS

### **STUDIO TIRAMISU**

Mascarpone, Amaretto, Bitter Chocolate 160

### **CHOCOLATE MOUSSE**

Extra Virgin Olive Oil, Flaky Sea Salt 110

### **BAKED ALMOND & STRAWBERRY TART**

Pistachio Ice Cream 120  
( Allow 20 min )

### **FIG LEAF PANNA COTTA**

Amaretti Biscotti, Basil Oil 110

### **FIOR DI LATTE GELATO**

Brown Butter, Dates, Salted Sourdough 90

### **LEMON SORBET**

Limoncello Oil, Lemon Zest 80

# BAMBINI

## SPAGHETTI & MEATBALLS

Pomodoro, Parmesan 150

## GNOCCHI AL BURRO

Salted Butter, Parmesan 150

## BAMBINI BURGER

Beef Patty, American Cheese, House Ketchup 150

## CRUDITÉ

Tomatoes, Cucumbers, Romaine 50

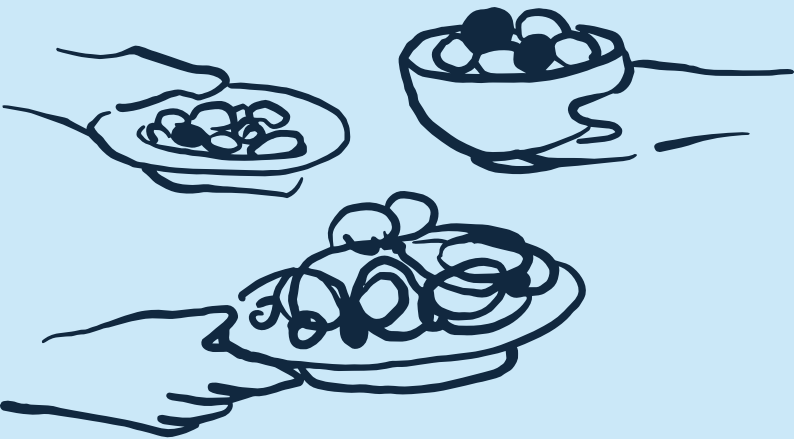
## FRENCH FRIES

Ketchup & Mayo 50

## GELATO SCOOP

Fior di Latte 50

PRICES SUBJECT TO TAX & SERVICE



# STUDIOPEPE

## KIDS MENU

# STUDIO FEPE

## FOLDIES

Some call It a panuozzo,  
the classic Italian street-food sandwich.  
to us, It's a foldie.

### MORTADELLA

Stracciatella, Pistachio, Basil, Hot Honey, Rocket 180

### SALAMI

Provolone, Pesto Rosso, Onion Agrodolce, Peppers, Rocket 180

### AUBERGINE

Garlic Labneh, Zucchini Scapece, Gremolata, Rocket 170

---

## THREE MARTINI LUNCH

Burger, fries and a side of martini's

### PROVOLONE CHEESEBURGER

200g Beef Patty, Focaccia Bun, Provolone, Onion Jam, Dijon 240

+

FRENCH FRIES or CHOPPED CAESAR 50

+

ONE MARTINI, TRUE MARTINI, FREE MASHEENY

Buy two martini's and the third is on us 360

