

STUDIOPEPE

ANTIPASTI

WOOD FIRED PUFFBREAD Baked Fresh to Order 60

CHARCUTERIE PLATE Mortadella, Prosciutto, Salami 260

BURRATA CALABRESE Calabrian Chili Pesto, Crostini 160

MARINATED OLIVES Rose, Orange, Chili, Rosemary 90

ANCHOVY DUO Pickled & Cured Anchovies in Limoncello Oil . . . 90

ZUCCHINI SCAPECE Vadouvan Spiced Pumpkin Seeds 110

MARINATED RED PEPPERS Romesco, Chive Oil, Marjoram 120

HEIRLOOM BEET SALAD Dill, Orange, Crushed Hazelnut 120

DATTERINI TOMATOES Red Wine Vinaigrette, Garlic, Oregano . . . 110

CUCUMBER SALAD Sumac Onions, Green Olives, Herbs 90

BABY ROMAINE SALAD Wholegrain Mustard & Yuzu Vinaigrette . . 70

CHICKEN LIVER PÂTÉ Kumquat & Vanilla Marmalade, Jatz 140

WHIPPED RICOTTA Fig & Hazelnut Salsa, Fermented Hot Honey . 120

SICILIAN DIP Olives, Sun Dried Tomato, Parmesan & Anchovy . . . 120

SMOKED EGGPLANT DIP Yoghurt, Lemon, Cashew Za'atar 80

SMALL PLATES

YELLOWFIN TUNA CRUDO Limoncello, Chili, Red Onion 170

STEAK TARTARE Yolk Emulsion, Nashi Pear, Crostini 180

PRAWNS & N'DUJA Confit Garlic & Shallot, Hot Honey 240

BLACK PIG & BEEF MEATBALLS Napoli Sauce, Pangrattato 180

PARMESAN POLENTA CHIPS Cacio e Pepe, Parmesan (3 pcs) 90

CRISPY ARTICHOKE HEARTS Lemon Zest, Brine Aioli 120

CALAMARI FRITTO Preserved Lemon & Herb Mayo 130

PIZZETTA

GARLIC BUTTER Green Herb Butter, Confit Garlic 160

CARBONARA Guanciale, Pecorino, Bechamel, Egg Yolk Sauce 180

N'DUJA 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

LINGUINI AL LIMONE

Lemon Butter, Parmesan, Cracked Pepper 160

SPAGHETTI SCAPECE

Anchovy, Zucchini, Lemon Pangrattato 180

GNOCCHI GORGONZOLA

Brown Butter, Crispy Sage, Roasted Hazelnuts 220

N'DUJA RIGATONI ALLA VODKA

Spicy Vodka Sauce, Stracciatella, Basil 240

WOOD FIRED BEEF CHEEK LASAGNA

Slow Cooked Ragu, Double Cheese Bechamel, Pasta Verde 260

MAINS

EGGPLANT MILANESE

Confit Garlic Labneh, Pesto Rosso, Fermented Hot Honey 190

GRILLED BARRAMUNDI

Confit Salsa Puttanesca, Watercress, Charred Lemon 220

CHICKEN "Al Mattone"

Pan Fried Chicken, Red Pepper Sauce, Yuzu Salmoriglio 250

HERITAGE PORK COTOLETTA

Anchovy, Capers, Lemon, Brown Butter 280

PROVOLONE CHEESEBURGER

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

Cacio e Pepe Mayo 240 | Add Fries 50

PEPE'S

From the founders of Bali's iconic Milk & Madu Group comes Studio Pepe. Inspired by their own family tables, it's something Italian, made for sharing. A place to gather over long lunches, sunset aperitivo, and lively dinners. Speak with your hands, tear warm bread, pass the plates, and toast often. Salute!

SIDES

LEMON GARLIC BROCCOLINI Preserved Lemon Gremolata 80

CRISPY CHAT POTATOES Taleggio Sauce, Fried Rosemary 140

ROCKET SALAD Parmesan, Olive Oil, Balsamic Reduction 70

TUSCAN FRIES Tuscan Herb Salt, Parmesan, Aioli 70



ALLERGIES
& MACROS

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

STUDIOFEPE

DESSERTS

GORGONZOLA DOLCE

Grilled Grapes, Balsamic Reduction, Jatz 150

STUDIO TIRAMISU

House Mascarpone, Amaretto, Bitter Chocolate 140

CHOCOLATE MOUSSE

Extra Virgin Olive Oil, Flaky Sea Salt 110

STRAWBERRY ALMOND TART

Pistachio Ice Cream 120

(Allow 20 min)

FIG LEAF PANNA COTTA

Amaretti Biscuit, 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, Ketchup 150

CRUDITÉ

Tomatoes, Cucumbers, Romaine 50

FRENCH FRIES

Ketchup & Mayo 50

GELATO SCOOP

Fior di Latte 50

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