

# 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 . . . . .               | 140 |
| <b>MARINATED OLIVES</b> Rose, Orange, Chili, Rosemary . . . . .        | 90  |
| <b>ANCHOVY DUO</b> Pickled & Cured Anchovies in Limoncello Oil . . .   | 70  |
| <b>ZUCCHINI SCAPECE</b> Vadouvan Spiced Pumpkin Seeds . . . . .        | 110 |
| <b>MARINATED RED PEPPERS</b> Romesco, Chive Oil, Marjoram . . . .      | 95  |
| <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 SALAD</b> Wholegrain Mustard & Yuzu Vinaigrette . .    | 60  |
| <b>CHICKEN LIVER PÂTÉ</b> Kumquat & Vanilla Marmalade, Jatz . . . . .  | 130 |
| <b>WHIPPED RICOTTA</b> Fig & Hazelnut Salsa, Fermented Hot Honey .     | 110 |
| <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        | 140 |
| <b>STEAK TARTARE</b> Yolk Emulsion, Nashi Pear, Potato Chips    | 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          | 160 |
| <b>CARBONARA</b> Bechamel, Guanciale, Pecorino, 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><br>Lemon Butter, Parmesan, Cracked Pepper                           | 160 |
| <b>PEPE'S SPAGHETTI NERANO</b><br>Zucchini Scapece, Anchovy, Lemon Pangrattato                | 180 |
| <b>GNOCCHI GORGONZOLA</b><br>Brown Butter, Crispy Sage, Roasted Hazelnuts                     | 190 |
| <b>N'DUJA RIGATONI ALLA VODKA</b><br>Spicy Vodka Sauce, Stracciatella, Basil                  | 220 |
| <b>WOOD FIRED BEEF CHEEK LASAGNA</b><br>Slow Cooked Ragu, Double Cheese Bechamel, Pasta Verde | 250 |

## MAINS

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| <b>EGGPLANT MILANESE</b><br>Confit Garlic Labneh, Pesto Rosso, Fermented Hot Honey                        | 190 |
| <b>GRILLED BARRAMUNDI</b><br>Confit Salsa Puttanesca, Watercress, Charred Lemon                           | 220 |
| <b>CHICKEN "Al Mattone"</b><br>Pan Fried Chicken, Red Pepper Sauce, Yuzu Salmoriglio                      | 230 |
| <b>HERITAGE PORK COTOLETTA</b><br>Anchovy, Capers, Lemon, Brown Butter                                    | 260 |
| <b>PROVOLONE CHEESEBURGER</b><br>200g Beef Patty, Focaccia Bun, Provolone, Onion Jam<br>Cacio e Pepe Mayo | 240 |

## 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

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

# STUDIOFEPE

## DESSERTS

### **GORGONZOLA DOLCE**

Grilled Grapes, Balsamic Reduction, Jatz 150

### **STUDIO TIRAMISU**

House Mascarpone, Amaretto, Bitter Chocolate 140

### **DARK CHOCOLATE MOUSSE**

Extra Virgin Olive Oil, Flaky Sea Salt 110

### **FIOR DI LATTE GELATO**

Brown Butter Fried Dates, Sourdough Crumb 90

### **FIG LEAF PANNA COTTA**

Amaretti Biscuit, Basil Oil 110

### **STRAWBERRY & ALMOND TART**

Pistachio Ice Cream 110

# 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

---

PRICES SUBJECT TO TAX & SERVICE