

Pepper Fusco

THE ITALIAN

APPETIZER

Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Eggplant Parmigiana

Baked eggplant with San Marzano tomatoes, basil, and Provolone and Parmesan cheese

Varied Pinsas

Selection of pinsas for sharing

MAIN COURSE (choose one per person)

Gnocchi alla Norma

with San Marzano tomato sauce, datterino eggplant, and ricotta

Paccheri Cacio e Pepe

Pasta with Pecorino Romano cheese sauce and pepper

Spaghetti alla Nerano

With zucchini, Parmesan, pepper, and Provolone del Monaco

DESSERT (or coffee)

Tiramisú

Made with mascarpone, savoiardi biscuits, pasteurized egg yolk, amaretto, cocoa

MENU PRICE 45 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)

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Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Caprese Salad

Buffalo mozzarella, fresh tomato, basil, olive oil, and a touch of oregano

Varied Pinsas

Selection of pinsas for sharing

MAIN COURSE (choose one per person)

Seafood Risotto

Risotto with clams, mussels, and shrimp

Spaghetti Carbonara

Authentic carbonara with guanciale, pecorino cheese, egg yolk, and pepper

Delizia Mari

Pasta filled with ricotta and spinach, in a creamy pistachio pesto sauce and guanciale

DESSERT (or coffee)

Nutello

Made with mascarpone, gluten-free biscuit, Nutella, and pistachio

MENU PRICE 50 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)

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APPETIZER

Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Burrata Pugliese

Accompanied by San Marzano tomatoes and a touch of pesto

Varied Pinsas

Selection of pinsas for sharing

MAIN COURSE (choose one per person)

Tagliolini with Truffle

With slices of fresh truffle

Beef Medallions

Sirloin medallions with porcini mushrooms in demiglace sauce served with baked potato

Delizia Mari

Pasta filled with ricotta and spinach, in a creamy pistachio pesto sauce and guanciale

DESSERT (or coffee)

Nutellotto

Made with mascarpone, gluten-free biscuit, Nutella, and pistachio

MENU PRICE 55 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)