

Peppè Fusco
CAFFÈ E CUCINA

GROUP MENUS

 GRUPPO
PULCINELLA

Peppè Fusco
CAFFÈ E CUCINA

TRADIZIONE

39 € per person

✦ STARTER · TO SHARE ✦

LA PARMIGIANA DELLA NONNA (1 PER 4 PEOPLE)

Oven-baked aubergine layered with San Marzano D.O.P. tomato, basil and Parmesan, just as nonna intended. Questioning her recipe is serious business in Italy.

PINSA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Mozzarella, San Marzano D.O.P. tomato sauce, Italian cooked ham and mushrooms. A classic: lighter and crispier.

✦ MAIN COURSE · CHOOSE ONE ✦

LA LASAGNA DI ZIA LIDIA

Lasagna with San Marzano D.O.P. tomato, minced beef, béchamel and Parmesan. Zia Lidia's recipe, and it is not to be touched.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream – Rome is watching.

GNOCCHI AL PESTO (VEGETARIAN)

Homemade gnocchi with bright green Genovese pesto. Guaranteed basil aroma.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

CAFÉ

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*



TRASTEVERE

39 € per person

✦ STARTER · TO SHARE ✦

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PINSA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Mozzarella, San Marzano D.O.P. tomato sauce, Italian cooked ham and mushrooms. A classic: lighter and crispier.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream – Rome is watching.

POLLO ALLA CACCIATORA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Chicken breast fillet with San Marzano D.O.P. tomato sauce, black Gaeta olives, chilli and roast potatoes. A hunter-style dish without leaving the trattoria.

SPAGHETTI ALLA NERANO (VEGETARIAN)

Spaghetti with courgette, black pepper, provola, Parmesan and basil. The Amalfi Coast recipe that wins hearts without tomato.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert – and we are not the only ones saying so.

CAFÉ

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water



PIEMONTE

45 € per person

✦ STARTER · TO SHARE ✦

MORTADELLA BOLOGNA (1 PER 4 PEOPLE)

Thin slices of the finest Mortadella Bologna IGP, with pistachio, sliced to order. It disappears from the board before the rest of the table arrives.

VITELLO TONNATO (1 PER 2 PEOPLE)

Thin slices of veal under a tuna and caper sauce. A Piedmont classic that never fails.

PINSA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Mozzarella, San Marzano D.O.P. tomato sauce, Italian cooked ham and mushrooms. A classic: lighter and crispier.

✦ MAIN COURSE · CHOOSE ONE ✦

L'AMATRICIANA

Carbonara's red cousin: rigatoni with crispy guanciale, San Marzano D.O.P. tomato, Pecorino Romano D.O.P. and a touch of chilli. From Rome, with pride.

PENNETTE SALMONE E VODKA

Pennette with smoked salmon, red onion, a touch of San Marzano D.O.P., cream and vodka. Creamy with a kick.

TORTELLONI ALLA ZUCCA (VEGETARIAN)

Pumpkin-filled tortelloni with a creamy sauce and truffle aroma. Sweet and savoury at once, like any good surprise.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

CAFÉ

*Bread. focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*



LA BURRATA DI PEPPE

45 € per person

✦ STARTER · TO SHARE ✦

LA BURRATA DI PEPPE (1 PER 2 PEOPLE)

Burrata from Puglia with pesto and datterino tomato. Creamy inside, dangerous for bread.

PINSA DIAVOLA (1 PER 4 PEOPLE)

Spicy salami, San Marzano D.O.P. tomato sauce, mozzarella and black Gaeta olives. Just enough heat to make itself noticed.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream – Rome is watching.

SPAGHETTI BRONTESI

Spaghetti with Bronte pistachio pesto, burrata stracciatella and pistachio crumble. Sicily in a creamy version.

GNOCCHI AI QUATTRO FORMAGGI (VEGETARIAN)

Homemade gnocchi with gorgonzola, pecorino, Parmesan, provola and a touch of black pepper. Cheese at its creamiest.

✦ DESSERT ✦

NUTELLOTO

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CAFÉ

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*



IL GRAN PEPPE

48 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

Very thin slices of raw beef fillet with rocket and Parmigiano Reggiano D.O.P. shavings. Less is more.

PINSA PISTACCHIO E MORTADELLA (1 PER 4 PEOPLE)

Pistachio cream, mozzarella, mortadella and ricotta. The fashionable combination that is here to stay.

✦ MAIN COURSE · CHOOSE ONE ✦

BACCALÀ ALLA NAPOLETANA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Neapolitan-style stewed cod in San Marzano D.O.P. tomato sauce with Gaeta olives and capers. A classic of Naples' festive tables.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream – Rome is watching.

RISOTTO AI PORCINI E TARTUFO (VEGETARIAN)

Creamy rice with porcini mushrooms and fresh truffle shavings. It is made to order, so it is worth the wait.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

CAFÉ

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*



MILANESE

48 € per person

✦ STARTER · TO SHARE ✦

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BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PINSA PISTACCHIO E MORTADELLA (1 PER 4 PEOPLE)

Pistachio cream, mozzarella, mortadella and ricotta. The fashionable combination that is here to stay.

✦ MAIN COURSE · CHOOSE ONE ✦

COTOLETTA ALLA MILANESE (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Breaded veal with fries and rocket with Sicilian cherry tomatoes. Crispy on the outside, happiness on the inside.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream – Rome is watching.

TORTELLONI ALLA ZUCCA (VEGETARIAN)

Pumpkin-filled tortelloni with a creamy sauce and truffle aroma. Sweet and savoury at once, like any good surprise.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert – and we are not the only ones saying so.

CAFÉ

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water



IL FILETTO

55 € per person

✦ STARTER • TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

Very thin slices of raw beef fillet with rocket and Parmigiano Reggiano D.O.P. shavings. Less is more.

PROVOLA ALLA PIZZAIOLA (1 PER 4 PEOPLE)

Oven-baked melted provola in San Marzano D.O.P. tomato sauce with a touch of oregano. A spoon for the sauce is highly recommended.

PINSA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Mozzarella, San Marzano D.O.P. tomato sauce, Italian cooked ham and mushrooms. A classic: lighter and crispier.

✦ MAIN COURSE • CHOOSE ONE ✦

FILETTO AI PORCINI (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Beef fillet with rosemary, porcini mushroom and red wine sauce, served with roast potatoes. The dish for occasions that deserve it.

ROYAL CARBONARA

The gala carbonara: rigatoni, Pecorino Tartufato Moliterno®, fresh truffle, egg yolk, guanciale and pepper. The carbonara in a tuxedo.

TAGLIATELLE AL TARTUFO (VEGETARIAN)

Fresh tagliatelle with truffle sauce and seasonal fresh truffle shavings. For days that call for an indulgence in capital letters.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert – and we are not the only ones saying so.

CAFÉ

*Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*



CONDITIONS

- Minimum 8 diners. All diners at the table have the same menu.
- Each diner chooses their main course at the table. No need to let us know in advance.
- Menus including meat or fish — Filetto, Cotoletta alla Milanese, Pollo alla Cacciatora and Baccalà alla Napoletana — require the number of portions to be confirmed 48 hours in advance.
- Included drink: one drink per person, chosen from draft beer, house wine, soft drink or water. Additional drinks are charged separately.
- Dessert is the one specified in each menu, one per diner. It cannot be replaced with another from the à la carte menu.
- Bread, focaccia and grissini included at no extra charge.
- Prices per person, VAT included.
- Allergies and intolerances: please let us know when booking. All menus include at least one vegetarian option.

