

TEL : (231) 9291960

ORDER ONLINE : PEPENEROTC.COM OR
PHONE TUE - SAT 12PM - 7.30PM
PICK-UP: TUE - SAT : 4PM - 8PM



PEPENEROTC.COM

DINNER MENU : TAKE OUT OR CURBSIDE DELIVERY
PICK-UP: TUE - SAT : 4PM - 8PM

TO START

RUSTIC BREAD : with rosmarin \$7 (13oz)

TAGLIERE ITALIANO selection of Italian salumi, cured meats and cheeses (for two) \$22

POLPO spanish octopus, cherry tomatoes, olives, garlic, capers, crostini \$21

CRAB CROQUETTE lump crab meat & potatoes croquette, salsa rosa (mayo with calabrian peppers & tomato sauce) , mint & greek yogurt sauce \$12 (3 pcs)

POLPETTINE grass fed beef & pork meatballs, candied shallots, toasted sesame \$10 (3pcs)

INSALATA / ZUPPA

PROSCIUTTO & FIGS •• arugula, Prosciutto di Parma, dried figs, shaved Parmigiano Reggiano | |

CRISPY SPROUTS• brussel sprouts, black garlic aioli, roasted tomato, toast-ed seeded bread crumbs, chimichurri \$11

VELLUTATA• butternut squash, mascarpone, & amaretti cookie \$11

PASTA

RIGATONI imported (Veneto) porcini -pureed, pancetta, taleggio cream sauce \$20

PAPPARDELLE 10 hour pork short ribs ragu, cream, house made tomato sauce, Grana Padano \$20

LINGUINE chopped tomatoes, house marinara, Kalamato olives, Frantoi Cutrera sea salt capers, touch of anchovy (puttanesca style) 18

PACCHERI salsa pomodoro, guanciale, & pecorino romano (amatriciana) \$19

SPINACH MAFALDINE• salsa di pomodoro, burrata, parmigiano- reggiano \$19

SECONDI

POLLO / OTTO CHICKEN half roastd chicken, Frantoi Cutrera capers in sea salt, lemon sauce, roasted winter vegetables \$28

SPIEDINI DON CICCIO imperial Wagyu Top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, house made sausage \$26

FILETTO BLACK ANGUS (RR Ranch) prime grade, red wine sauce, potatoes puree, wild mushrooms \$48

PORK (Snake River Farms) Kurobuta pork boneless ribs, breaded & sauteed till crispy & crunchy, lemon, roasted rosmarine potates \$32

I VEGETALI•• crispy cauliflower, wild mushrooms, & pistachio purée \$18

FAMILY STYLE BAKED PASTA (SERVES 4)

PRE-ORDER 24 HOURS ADVANCE (MADE FRESH TO ORDER)

ANELLETTI AL FORNO | staple of sicilian cuisine : baked ring shaped pasta with beef & pork ragu, peas (think sicilian lasagna) \$48

VEGETARIAN LASAGNA | house made pasta sheets, winter vegetables, bechamel sauce \$48

RAGU LASAGNA | house made pasta sheets, pork & beef ragu, bechamel sauce \$48



TEL : (231) 9291960

TUE - THU : 5PM - 9PM
FRI - SAT: 5PM - 10PM

DOLCI | DESSERTS

TRE CIOCCOLATI
bavarese cream with Valhrona chocolate Majari (dark), Jivara (milk) and Opalys (white) \$11

NOCCIOLE
hazelnut namelaka, Morello cherry sauce, praline croccante & caramel cookie \$10

MELE & CIOCCOLATO
Ivoire Valhrona white chocolate and Madagascar vanilla mousse, with Ceylon cinnamon apples tatin and caramel cookie \$10

TIRAMISU - A MODO MIO
tiramisu -my way, mascarpone, lavazza espresso, dark chocolate \$10

FORMAGGI
assorted imported Italian cheeses paired with selection of marmalades & orange lemon flower honey \$16 (for two)

LAVAZZA CAFFEE

Espresso , espresso macchiato -4.5

cappuccino - 5.5

americano - 4.5

mocha - 6.5

PEPENEROTC.COM

DESSERTS & COCKTAILS TO GO

COCKTAILS TO GO

OLD FASHIONED : Woodford Reserve ,Angostura Bitter,Amarena Cherry, Orange 15

PURPLE HEART : fresh blackberry purée, Bumbu Rum, Orange, Cointreau, mint 14

STRAWBERRY CAPIROSKA: Reyka vodka, fresh lime, fresh strawberry puree 10

SICILIAN MARGARITA : Cazadores Reposado tequila, fennel & orange marmelade, Cointreau, fennel polen, fresh lemon 13

DINO'S MARGARITA: tequila, fresh lemon & lime,Amarena cherry, Cointreau, sea salt 13

IL PICCANTE : Calabrian Pepper infused tequila, Scorpion syrup, fresh lemon & lime, Cointreau, spicy rim 13

COSMO : Tito's vodka, fresh squeezed lime juice, Cointreau, cranberry juice 10.50

ESPRESSO MARTINI: Tito's vodka (vanilla infused), Borghetti, Baileys, Lavazza Espresso \$14

CHOCOLATE MARTINI: Tito's vodka (vanilla infused), Godiva white chocolate, Godiva dark chocolate dark chocolate \$14

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TO GO : SPARKLING

PERLE ROSE, METODO CLASSICO Ferrari,Trentino-Alto Adige, 2011 \$46.90

PERLE BRUT Ferrari - Trentino-Alto Adige, 2011 \$46.90

TO GO : WHITE
from light and crisp to full body

PINOT GRIGIO Jermann - Friuli-Venezia Giulia, 2018 \$32.16

LA MEIRANA GAVI DI GAVI (cortese) Broglia - Piemonte 2018 \$26.13

VERDICCHIO DEI CASTELLI DI JESI Pievalta - Marche, 2017 \$22.78

SAUVIGNON BLANC Di Lenardo,Venezia 2018 \$21.78

SORISO (chardonnay, sauvignon blanc, viognier) Paolo Scavino, Piedmonte, 2019 \$21.78

COMETA (fiano) Planeta - Sicily, 2018 \$45.56

L'ALTRO CHARDONNAY Pio Cesare - Piedmonte, 2017 \$28.81

MONTEFALCO BIANCO (trebbiano spoletino, grechetto, chardonnay), ScacciaDiavoli - Umbria 2016 \$29.48

VISTAMARE (vermentino, viognier) Ca'Marcanda Gaja - Tuscany, 2018 \$67.00

TO GO : ROSE

SCALABRONE BOLGHERI ROSATO (cab. sauv, merlot, syrah) Tenuta Guado Al Tasso - Bolgheri, Toscana 2018 \$26.40



PEPENEROTC.COM

WINES TO GO (33% OFF OF WINE LIST)

TO GO : RED
from lighter to fuller body

PINOT NOIR Bottega Vinaia - Trentino, 2016, \$21.44

VALPOLICELLA (valpolicella red blend) Bertani - Veneto, 2018 \$22.78

BARBERA DI ALBA, Elio Altare, Piedmonte 2019 \$33.5

CHIANTI CLASSICO, San Felice, 2018 \$24.79

ORBELLO (nebbiolo, barbera, croatina, vespolina, cabernet sauvignon) Tenuta Sella Coste Della Sesia - Piemonte, 2017 \$26.13

ETNA ROSSO (nerello mascalese, nerello cappuccio) Tornatore - Sicily, 2017 \$28.81

TRIMARCHISA, ETNA ROSSO (nerello mascalese) Tornatore, Sicily 2015 \$65.66

MONTESSU ISOLA DEI NURAGHI (carignano cab sauv., cab franc, merlot, syrah) Agricola Punica by Sassicaia- Sardinia, 2016 \$40.20

PROMIS (merlot, syrah, sangiovese) Ca' Marcando, Gaja, 2016 \$55.61

JO SALENTO (negroamaro) Gianfranco Fino, 2016, \$83.08

BURDESE (cab sauvignon, cab franc) Planeta - Tenuta Dispensa, 2014 \$40.20

OCCHETTI (nebbiolo) Renato Ratti, 2017 \$26.13

NEBBIOLO, Elio Grasso 2019 \$33.5

SERRABOELLA BARBARESCO Paitin, 2014 \$44.22

OVELLO BARBARESCO Cantina Del Pino, 2015 \$60.30

BAROLO CERRETTA VIGNA BRICCO Elio Altare, 2013 \$120.60