

## Wine



### White

Monte Playa young "Alicante" Macabea, Fruity, young wine.	2.80€	11.00€
Tierra Buena verdejo "Rueda" Verdejo/Sauvignon blanc, dry with tasty acidity.	12.50€	
Marina Alta "Alicante" 100% Moscatel, fruity, round, balanced.	3.00€	13.50€
Terciopelo white ECOLOGICAL Viognier, fresh tropical aroma, apple and white flowers.	15.00€	
E. Mendoza Chardonnay "Alicante" 100% Chardonnay, intense aroma, dense texture.	3.00€	16.00€
Moscado d'Asti DOCG "Italia" 100% Moscato, sweet, clean with citrus notes.	3.50€	18.00€
Pinot Grigio Castel f "Italia" Trentino DOC, elegant, dry, aroma of camomille.	3.50€	18.00€

### Rosé

Spumante Lambrusco DOC "Italia" Sparkling fruity wine.	3.00€	12.00€
Innurieta mediodia joven "Navarra" Gamacha, aroma of rose petals, cherry and strawberry.	3.00€	13.60€
Terciopelo rosé ECOLOGICAL Bobal, powerfull and sweet aroma strawberry, ripe cherry, fresh acidity.	3.50€	15.00€

### Sparkling

Sangre di Giuda "Italia" Ruby red, purple bubbles, aroma of red fruits.	16.00€	
Prosecco DOC extra dry "Italia" Extra dry, aromas of wild apples and flowers.	4.00€	18.00€
Dominio de la Vega reserva 2014 "Cava" Brut nature, floral aroma and citrus fruits.	22.00€	

### Red

Monte Playa young "Alicante" Monastrell, young, fruity, pleasant.	2.80€	11.00€
Spumante Lambrusco DOC "Italia" Italia. Sparkling fruity wine	12.00€	
Tempus Regit monastrell. Cherry red, sweet tannins, balanced, fruity aromas.	12.50€	
M. De Mundaiz crianza "Rioja" 100% Tempranillo, fruity, pleasant.	3.00€	14.50€
M. de Burgos robe "Ribera del Duero" Intense red, liquorice notes, fresh.	3.00€	16.50€
Terciopelo red ECOLOGICAL Aroma of red fruits, redcurrants and violet.	3.50€	17.00€
Tarima Hill "Alicante" 100% Monastrell, ruby red, intense, fruity.	17.50€	
Nero d'Avola Feudo Arancio "Italia" Sicilian, strawberry notes, redcurrants and orange.	3.50€	18.00€
Rosso di Montepulciano Sabazio "Italia" 100% Sangiovese, intense red, fruity.	19.00€	
E. Mendoza merlot monastrell "Alicante" Ripe red fruits, fine tannins, elegant.	3.50€	20.00€
Primer Beso "Ribera del Duero" 100% Tempranillo, aromatic, fresh.	4.00€	21.00€
Marqués de Riscal reserva "Rioja" Tempranillo, liquorice, cinnamon and black pepper.	5.00€	28.00€

## Drinks

### Aperitifs

Martini white, red	3.50€
Spritz Aperol	6.00€
Glass of Prosecco	4.00€

### Soft drinks

Coca Cola, Fanta, Schweppes	2.30€
Orange, pineapple, apple juice	2.80€
Mineral water 75 cl.	2.20€
S. Pellegrino 50 cl.	2.80€
Glass of Tinto de Verano	3.50€
Glass of Sangría	4.00€
1 L Tinto de Verano	10.00€
1 L Sangría	12.00€

### National beers

Draft beer (San Miguel)	2.40€
Pint of beer	4.20€
Paulaner wheat beer	4.60€
Heineken/radler/ non- alcoholic beer	3.00€

### Italian beers

Menabrea "Piemontese"	330 ml 4.8%	3.60€
Nastro Azzurro	330 ml 5.1%	3.60€
Birra Moretti "Siciliana"	500 ml 5.8%	6.00€
Birra Moretti "Toscana"	500 ml 5.5%	6.00€

## Dessert

Tiramisú della Nonna Homemade Tiramisú with savoiardi, mascarpone cream, egg and coffee.	5.50€
Vulcano al cioccolato Hot chocolate coulant served with vanilla ice cream.	6.00€
Panna Cotta agli Oreo Cream flan with oreo flavor, cookie crumbs and chocolate.	5.70€
Cheesecake ai frutti rossi Homemade cheesecake with red fruits sauce.	5.80€
Semifreddo mandorle e miele Ice cream cake with caramelized almonds, egg cream and honey.	5.50€
Torta di mele e cannella Hot apple cake with nuts, served with cinnamon ice cream.	5.50€
Sorbetto limone e lampone. Lemon and raspberry sorbet.	4.00€
Gelato al cioccolato e vaniglia. Chocolate and vanilla ice cream.	4.00€

### Caffè

Espresso and cortado	1.60€	Bombón	2.00€
Tea and infusions	1.70€	Doble espresso	2.60€
Cappuccino	2.00€	Caffè latte	2.50€
Carajillo	2.50€	Irish coffee	7.00€

### Brandy

Carlos III	5.00€	Cardenal Mendoza	8.00€
Cardhu 12 years	8.00€	Orujo, Limoncello...	3.00€

### Bar

Amaretto, Bailey's, Montenegro, Averna, Sambuca	4.50€
J&B, White Label, Beefeater, Smirnoff, Bacardi and Brugal	6.00€

### Grappa

Poli Sarpa	4.00€
Poli Cleopatra "Moscato" gold	5.00€



LA BUONA CUCINA ITALIANA

SALE & PEPE



CASTAÑOS



pizzeriasalepepe



gruposalepepe



Restaurante Sale Pepe Castanos

GRUPO  
SALE & PEPE

## Focacce

<b>Focaccia di mozzarella (V)</b> Crusty pizza bread with mozzarella cheese and garlic.	5.00€
<b>Focaccia con aglio (V)</b> Crusty pizza bread with garlic.	4.00€
<b>Focaccia alle cipolle (V)</b> 🌶️ Crusty pizza bread with mozzarella cheese, red onion and chili.	5.50€
<b>Homemade bread basket</b>	2.00€

## Antipasti

<b>Pepata di cozze e vongole</b> 🌶️ Clams and mussels sautéed with garlic, chili and tomato sauce.	10.00€
<b>Gamberoni all'arrabiata</b> 🌶️ Prawns with garlic, chili, onion, tomato sauce and capers.	9.50€
<b>Parmigiana affumicata (V)</b> Baked aubergines with smoked cheese, tomato and parmesan cheese.	9.00€
<b>Fagotti pancetta e formaggio</b> Mozzarella wrapped in bacon with honey cream and balsamic.	8.50€

## Formaggi

<b>Provolone al forno (V)</b> Cheese au gratin, served with croutons, semi dry tomatoes and capers.	8.00€
<b>Bruschetta al pomodoro BIO (V)</b> Toasted bread with mozzarella, tomato, rocket, parmesan and EVOO BIO.	7.00€
<b>Insalata caprese (V)</b> Mozzarella di bufala, tomatoes cherry, olives, basil and EVOO BIO.	7.50€
<b>Antipasto all'italiana (x2)</b> Mix of charcuterie and cheeses from Italy with marinated vegetables.	15.00€

## Insalate

<b>Insalata Cesare</b> Roasted chicken, lettuce, parmesan cheese, Cesar sauce and croutons.	9.00€
<b>Insalata Sale e Pepe</b> Ventresca tuna (belly), asparagus, egg, tomatoes cherry and balsamic.	8.00€
<b>Insalata rustica</b> Grilled chicken and bacon, goat cheese and cheddar cheese sauce.	9.00€
<b>Insalata di rucola (V)</b> Rocket, semi dry tomato, nuts, truffle oil and goat cheese.	8.50€

## Pizze gourmet bufala

<b>Bufalo.</b> Bufala and prosciutto di Parma	12.00€
<b>Tartufata.</b> Bufala, tomatoes cherry, rocket, prosciutto di Parma and truffle	13.50€
<b>Arrabiata.</b> Bufala, chorizo, chili, gorgonzola cheese and olives 🌶️	12.00€
<b>Frutti di mare.</b> Bufala, assorted fish and seafood, garlic and parsley	16.00€
<b>Italiana (V)</b> Bufala, tomatoes cherry, rocket and oregano	11.00€
<b>Capricciosa.</b> Bufala, ham and artichokes	12.00€

## Pizze classiche

<b>Galletto.</b> Chicken, peppers, red onions and spicy chili 🌶️	11.00€
<b>Diavola.</b> Spicy Neapolitan chorizo	10.00€
<b>Calabrese.</b> Spicy chorizo, bacon and mushrooms	11.00€
<b>Loli (VE)</b> Vegetables, mozzarella 100% vegan, EVOO BIO	11.00€
<b>Piccante.</b> Spicy chorizo, onions, peppers and chili 🌶️	11.00€
<b>Barbacoa.</b> Bolognese sauce, onions, bacon y barbecue	11.50€
<b>Tonno e cipolle.</b> Ventresca tuna (belly) and red onions	10.50€
<b>Quattro stagioni.</b> Artichokes, ham, mushrooms and olives	11.00€
<b>Tutto pomodoro Bio (V)</b> Bufala cheese, basil, tomato, EVOO BIO	10.50€
<b>Salmon.</b> Smoked salmon, rocket, cream and cherry tomatoes	13.50€
<b>Parma.</b> Prosciutto di Parma, parmesan cheese, rocket and EVOO BIO	13.00€
<b>Carbonara.</b> Bacon, egg, cream and parmesan cheese	11.00€
<b>Sale &amp; Pepe.</b> Mushrooms, "Spianata piccante", rocket and bufala 🌶️	12.00€
<b>5 formaggi (V)</b> Mozz, gorgonzola, manchego, parmesan, goat cheese	11.00€
<b>Hawaiiana.</b> Fresh caramelized pineapple and ham	11.00€
<b>Provola (BIANCA)</b> Provola, bacon, olives and mushrooms	11.00€
<b>Gustosa (BIANCA)</b> Chicken, gorgonzola, sun dry tomato and cream	12.00€
<b>Borgo San Pietro (BIANCA) (V)</b> Bufala, Truffle, parmesan and mushrooms	12.50€

## Pizze 1/2 metre

### FOR TWO PEOPLE 1/2 METRE

We make 1/2 metre pizza with the 2 pizza that you choose from our "Pizze Classiche" and we serve it in the centre of the table on a wooden platter.

27.40€

## Pizze 1 metre

### FOR FOUR PEOPLE 1 METRE

We make 1 metre pizza with the 4 pizzas that you choose from our "Pizze Classiche" and we serve it in the centre of the table on a wooden platter.

49.40€

EXTRA: BUFALA 2.00€ - PROSCIUTTO DI PARMA 1.80€ - OTHERS 0.80€ - SALMON 2.20€

## Pizze integrali

INTEGRAL PIZZA DOUGH AGED FOR 72 HOURS, MOZZARELLA FIORILATTE AND TOMATO "SAN MARZANO"

<b>Cantabrico</b> Mozzarella fiordilatte, Cantabrian Sea anchovies, capers and EVOO.	12.00€
<b>Mr. Cherry (V) (VE)</b> Cherry Bio, mozzarella 100% vegan, rocket and EVOO	12.00€
<b>Pecorino (V)</b> Mozzarella fiordilatte, boletus sun dry tomatoes and truffle cheese.	13.00€
<b>Rucolina (Bianca)</b> Provolone cheese, truffle oil, rocket, bacon and bufala cheese.	13.50€

ALL OUR PIZZA DOUGH IS AGED FOR 42 HOURS AND MADE WITH ITALIAN FLOUR AND EXTRA VIRGIN OLIVE OIL

## Pizze calzoni

<b>Prosciutto e funghi.</b> Ham, mushrooms and tomato sauce	11.00€
<b>Formaggioso.</b> Gorgonzola cheese, peppers, mince meat, chili and onions	12.50€

## Paste fresche

<b>Penne al pollo</b> 🌶️ Chicken, peppers, onions, chili and tomato sauce.	10.50€
<b>Spaghetti ai frutti di mare</b> Tomato sauce, mussels, clams, prawns and fish.	13.50€
<b>Pappardelle funghi e tartufo (V)</b> Long pasta, creamy sauce of truffle and Italian boletus mushrooms.	13.00€
<b>Penne boschetto</b> Penne with creamy sauce of mixed mushrooms, bacon and parmesan.	10.00€
<b>Penne integrali alla sorrentina (V)</b> Tomato sauce, basil and cream of bufala.	11.00€
<b>Tagliatelle ai gamberoni</b> 🌶️ Pealed prawns, garlic, tomatoes cherry, chili and white wine.	12.00€
<b>Tagliatelle al salmone</b> Fresh salmon sauce, shallot onion and dill.	12.50€
<b>Pennette integrali alla norma (V)</b> Julienne of aubergines, fresh tomatoes, basil and cottage cheese.	12.00€
<b>Lasagna ricotta e spinaci (V)</b> Cottage cheese, spinach leaves, béchamel sauce and parmesan.	11.50€
<b>Ravioli alla carbonara</b> Pasta stuffed with cheese, bacon, egg and pecorino cheese.	12.50€
<b>Scrigni ai porcini (V)</b> Pasta stuffed with boletus, with mushrooms sauce and parmesan cheese.	12.50€
<b>Raviolacci bufala e spinaci (V)</b> Pasta stuffed with bufala cheese, spinach with artichoke sauce.	13.00€
<b>Lasagna alla bolognese</b>	11.00€
<b>Spaghetti bolognese</b>	9.50€

## Pesci

OUR FISH DISHES ARE SERVED WITH VEGETABLES.

<b>Salmone grigliato</b> Grilled Norwegian salmon fillet served with honey and mustard sauce.	15.00€
<b>Branzino alla siciliana</b> Sea bass fillets with tomato sauce, oregano and capers.	16.00€
<b>Guazzetto di mare</b> Mixed seafood and fish casserole with crustacean sauce.	18.00€

## Carni

OUR MEAT DISHES ARE SERVED WITH BAKED POTATOES.

<b>Involtilini ai funghi</b> Chicken breast stuffed with mushroom, cheese and wrapped in bacon.	13.50€
<b>Tagliata di manzo al tartufo</b> Beef entrecote thinly sliced served with black truffle sauce.	18.60€
<b>Entrecote grigliato</b> Grilled beef entrecote served with rocket and parmesan cheese.	17.00€

ASK US ABOUT OUR DISHES FOR COELIAC (V) VEGETARIANS  
ASK US ABOUT THE ALLERGENS MENU VAT INCLUDED