

	Glass 125ml	Glass 175ml	Carafe 500ml	Bottle 750ml
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## SPARKLING

Prosecco White (Happy Hour 3.75)	4.95			
Prosecco White or Rose				20.95
Champagne Moët & Chandon				54.95

## WHITE WINE

House Salento	2.95	3.95	10.65	14.50
Pinot Grigio	3.60	4.80	13.15	17.95
Sauvignon Blanc	3.95	4.95	13.85	18.95
Frascati				17.95
Gavi di Gavi				21.95
Borgo Magredo (Pinot Grigio)				21.95

## ROSE WINE

Rosé Blush	2.95	3.95	10.65	14.50
White Zinfandel	2.95	3.95	10.65	14.50

## RED WINE

House Red	2.95	3.95	10.65	14.50
Merlot	3.60	4.80	13.15	17.95
Montepulciano d'Abruzzo	3.85	4.95	13.80	19.45
Shiraz				17.95
Malbec				18.95
Chianti Classico				20.95
Valpolicella				22.95
Barolo				29.95
Amarone				48.95

## PROSECCO FIZZ COCKTAILS (All 4.95 - Happy Hour 3.75)

Please ask for menu.

## MOCKTAILS (All 2.75)

Please ask for menu.

## DRAUGHT BEER

Peroni 5.1% abv **Half Pint 2.75 Pint 4.50**  
Brewed in Italy since 1963, a delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish.

## GUEST ALE

Please ask for details & prices.

## BOTTLED BEERS & CIDERS

We have a large selection of bottled beers & ciders, please ask to see our list.

## GIN

We have a large selection of gins & recommended tonics & mixers, please ask to see our list.

## SPIRITS & LIQUEURS

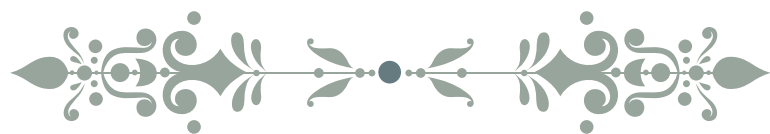
We have a large selection of sprits & liqueurs, please ask to see our list.

## SOFT DRINKS

	Standard	Large
Pepsi, Lemonade	1.90	2.80
Pepsi Light	1.80	2.70
Cordial & lemonade	1.90	2.70
Cordial & Water/Soda	1.20	1.75
Apple, Orange or Pineapple Juice	1.90	2.70
San Pellegrino 330ml can	1.95	
(Lemon, Orange, Grapefruit, Blood Orange, Pomegranate, Mint)		
J20 275 ml	2.55	
(Orange & Passion Fruit, Apple & Mango, Apple & Raspberry)		
Fever-Tree Tonic 200ml	1.95	
Fever-Tree Slimline Tonic	1.85	
Fever-Tree Elderflower Tonic	1.85	
Fever-Tree Mediterranean Tonic	1.95	
Fever-Tree Aromatic Tonic	1.95	
Fever-Tree Ginger Ale	1.85	
Appletiser 275 ml	2.55	
Sparkling or Still Water 330 ml	1.75	
Sparkling or Still Water 1000ml	3.25	

We do not accept cheques. Minimum credit card payment £5.

All gratuities received are shared equally amongst our staff. All prices include 20% VAT.

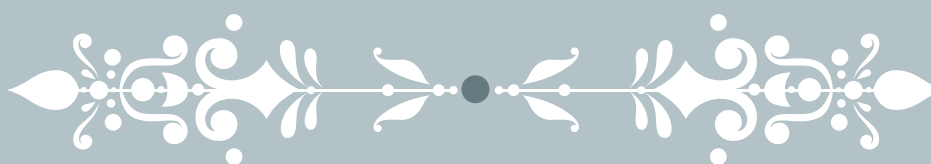


# SALE PEPE

BENVENUTI A CASA NOSTRA  
WELCOME TO OUR HOME

SINCE 2004

# FOOD & DRINK MENU



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[www.salepepeshotley.com](http://www.salepepeshotley.com)

## BREADS & OLIVES

Homemade Bread with Garlic Aioli <b>V</b>	3.25
Mixed Giant Olives - Whole giant black & green olives (contains stones) <b>V GF</b>	3.25
Nocellara Olives - Whole green Sicilian olives (contains stones) <b>V GF</b>	3.25
Selection of Breads <b>V</b>	4.25
Rosemary Flatbread - Garlic, rosemary & fresh mozzarella <b>V</b>	4.25
Nduja Flatbread - Spicy nduja sausage, garlic & fresh mozzarella	4.25
Garlic Flatbread <b>V</b>	4.25
Garlic Flatbread with Tomato <b>V</b>	4.75
Garlic Flatbread with Cheese <b>V</b>	4.95

## ANTIPASTI (Starters)

Potato Skins - Deep-fried & served with garlic mayonnaise <b>V GF</b>	4.50
Bruschetta - Toasted sourdough bread, fresh tomato, red onion, confit garlic, fresh buffalo mozzarella & basil <b>V</b>	4.95
Antipasto - Selection of Italian cured meats	5.75
Melanzane - Grilled, sliced aubergines layered & baked with tomato & mozzarella cheese <b>V GF</b>	5.75
Giganti Ricotta e Asparagi - Pasta parcels filled with ricotta cheese, Grana Padano & asparagus tips filling, served with tomato & basil sauce <b>V</b>	5.95
Pâté della Casa - Homemade chicken liver & chorizo pâté & onion chutney	5.95
Halloumi - Deep-fried breaded halloumi, chilli & coriander aioli <b>V</b>	5.95
Calamari Fritti - Squid rings coated in a spicy seasoning, deep-fried & served with tartare sauce	5.95
Arancini - Deep-fried risotto balls (Please ask for filling of the day)	5.95
Crab Crostini - Crab, lime & chilli coriander on toasted sourdough bread, served with wild rocket	6.45
Pil Pil - Tiger prawns in a traditional Spanish sauce including garlic, chilli peppers, olive oil & paprika	6.95
Mussels - Steamed with pancetta, fennel, white wine, garlic & cream	6.95
Gamberi Croccanti - Tiger prawns wrapped in filo pastry	7.45
King Prawns - Chorizo, coriander, garlic, chilli & butter <b>GF</b>	7.95

## PIZZA

We guarantee our pizza cheese is 100% mozzarella & is suitable for vegetarians.

Margherita - Mozzarella cheese & tomato <b>V</b>	7.45
Autentico - Fresh mozzarella, tomato, garlic & basil sauce <b>V</b>	7.95
Pepperoni - Hot & spicy salsiccia sausage	8.45
Emilia - Slow cooked beef & pork Bolognese, onions & chilli peppers	8.45
Rosetta - Caramelised red onion, goat's cheese, Parma ham & fresh basil	8.45
Aphrodite - Sun-dried tomatoes, feta cheese, olives, artichoke hearts & fresh basil <b>V</b>	8.45
Speziata - Spicy chicken, onions, garlic, chilli peppers, peppers & jalapenos	8.95
Pecorino - Extra thin rustic base, fresh mozzarella, cold Parma ham, pecorino cheese, wild rocket & honey olive oil drizzle	8.95
Quattro Stagioni - Honey roasted ham, red onion, roasted peppers & mushrooms	8.95
Maiale - Pork belly, cherry tomatoes, béchamel (no tomato sauce!), wild rocket & olive oil	8.95
Carne - Pepperoni, ham, chicken & chorizo	9.45
Rustica - Extra thin rustic base, spicy spianata salami, spicy nduja sausage, pepperoni, roquito chilli peppers, fresh buffalo mozzarella, wild rocket & mascarpone	9.95
Gamberetti Rucola - Tiger prawns, herbed garlic, cherry tomatoes & wild rocket	10.45

**GF** Gluten allergy? Gluten free pizza available on request.

Extra toppings 50p-£1.50.

## FREGOLA

A type of pasta from Sardinia, similar to large couscous, which consists of semolina dough that has been rolled into balls 2-3mm in diameter & toasted in the oven.

Affumicato Pollo - Smoked chicken, braised leeks, garlic, parmesan & cream	8.95
Frutti di Mare - Tiger prawns, smoked salmon, mussels, tomato, garlic sauce & wild rocket	11.95

Allergen information is available, please ask for assistance. Please advise us of any allergies prior to ordering. Please note that we have CCTV system in operation for security purposes.

## PASTA

Casarecce is a short, rolled & twisted pasta from southern Italy & Sicily.

Casarecce Pomodoro - Tomato & basil sauce <b>V</b>	7.45
Casarecce Arrabiata - Tomato, shallots, chilli & garlic <b>V</b>	7.45
Casarecce Siciliana - Broccoli, tomato sauce & fresh chilli <b>V</b>	7.95
Linguini Polpette - Rosemary, garlic & meatballs in a spicy tomato sauce	8.95
Casarecce Contadina - Chicken in a cream & tomato sauce	8.95
Giganti Ricotta e Asparagi - Pasta parcels filled with ricotta cheese, Grana Padano & asparagus tips filling, served with tomato & basil sauce <b>V</b>	8.95
Linguini Carbonara - Smoked pancetta, black pepper, cream & parmesan sauce	8.95
Melanzane (No pasta!) - Grilled, sliced aubergines layered & baked with tomato & mozzarella cheese <b>V GF</b>	8.95
Linguini Bolognese - Slow cooked beef & pork Bolognese	8.95
Lasagne Classico - Beef & pork Bolognese, pasta sheets, béchamel & melted cheese	9.25
Rigatoni al Quattro Formaggi - Rigatoni pasta oven baked with cream & four cheese sauce (mozzarella, dolcelatte, mascarpone & pecorino) <b>V</b>	9.25
Casarecce Genovese - Chicken, boccoli, fresh chilli in a creamy pesto sauce (contains nuts)	9.25
Linguine Gamberetti - Tiger prawns, mussels, roasted cherry tomatoes, confit garlic oil, chilli flakes & fresh parsley	9.95
Tagliatelle Manzo - Braised peppered beef shoulder ragu	10.95
Tagliatelle alla Crèma - Smoked salmon, tiger prawns, dill, peas & lemon in a light, creamy sauce	11.95

**GF** Gluten allergy? Gluten free pasta available on request.

Extra toppings 50p-£1.50.

## RISOTTO

Picasso - Chorizo, prawns, garlic, chilli & parsley <b>GF</b>	9.95
Funghi - Wild mushrooms, parsley & truffle oil <b>V GF</b>	9.95

## CARNE (Meat)

All the following dishes (except Pollo Spiedini, Burger & Beef Featherblade) are served with a choice of chips, green vegetables, mixed salad or rice.

8oz Angus Burger - Seeded brioche bun, buffalo mozzarella, spicy chorizo, gherkins & skin-on fries	11.95
Pollo Piccante - Chicken breast, spicy nduja sausage in a Napoli sauce, baked with spianata salami & mozzarella cheese <b>GF</b>	12.55
Pollo al Pepe - Chicken breast & peppercorn sauce <b>GF</b>	12.55
Pollo Spiedini - Chargrilled, marinated chicken pieces served with Mediterranean salad <b>GF</b>	12.55
Beef Featherblade - Braised beef, parmesan mash, red wine jus & green vegetables	14.95
Rib-Eye Steak (10oz) - Pan-fried & served with a peppercorn sauce, blue cheese sauce or beef jus	19.95
Filetto (8oz) - Prime fillet steak pan-fried & served with a peppercorn sauce, blue cheese sauce or beef jus	23.95

## PESCE (Fish)

Fish of the Day - Please ask for details & price	
Pil Pil - Tiger prawns in a traditional Spanish sauce served with homemade bread	12.95
King Prawns - Chorizo, coriander, garlic, chilli & butter & a side dish	15.95

## SIDES & SALADS

Green Salad - Rocket, lettuce, spring onions & cucumber <b>V GF</b>	2.75
Tomato & Onion Salad - Red onions, spring onions & sliced tomato dressed with basil & olive oil <b>V GF</b>	2.75
Mixed Salad - Tomatoes, cucumber, peppers, red onions & mixed leaves <b>V GF</b>	3.25
Homemade Chips <b>V GF</b>	3.25
Skin-On Fries <b>V GF</b>	3.25
Green Vegetables <b>V GF</b>	3.25
Rice <b>V GF</b>	3.25
Bandiera - Fresh tomato, buffalo mozzarella, basil & extra virgin olive oil <b>V GF</b>	3.45
Rocket & Parmesan Salad - Truffle oil & honey dressing <b>V GF</b>	3.45