

SALE & PEPE

TERRAZZA

Cicchetti

OLIVE CONDITE (VG) | 6.5
Mixed Olives, Extra Virgin Olive Oil, Rosemary
(SERVED WITH FOCACCIA)

BRUSCHETTE (VG) | 9
Focaccia, Tomato, Basil, Extra Virgin Olive Oil

PATATE FRITTE DOLCI (VG) | 9
Sweet Potato Fries

PIZZA BIANCA (VG) | 12
House Dough, Confit Garlic,
Extra Virgin Olive Oil, Rosemary

OSTRICA IRLANDESE
6 OYSTERS 27 | 12 OYSTERS 54
Irish Oyster, Mignonette Sauce

CRUDITÉS (V) | 14
Mixed Seasonal Raw Vegetables with Cocktail Sauce

PIZZA AL TARTUFO | 26
Porcini Sauce, Porcini Mushrooms, Burrata,
Oyster Mushrooms, Black Truffle, Truffle Oil

ARANCINI AI FUNGHI (V) | 15
(THREE PIECES)
Porcini Mushrooms, Truffle Mayonnaise,
Fresh Summer Truffle

Antipasti E Insalate

INSALATA CESARE | 21
Baby Gem Lettuce, Anchovies,
Capers, Mustard, Shallots, Grana Padano,
Herb-Marinated Croutons
(ADD GRILLED CHICKEN 6 | GRILLED PRAWNS 7)

RUCOLA E POMODORINI (V) | 9
Rocket, Cherry Tomatoes,
Extra Virgin Olive Oil, Shaved Parmesan

INSALATA CAPRESE (V) | 18
Buffalo Mozzarella, Tomato, Basil

PROSCIUTTO E MELONE (GF) | 16
24-Month-Aged Prosciutto Crudo, Sweet Melon

TAGLIERE DI SALUMI E FORMAGGI | 18
A Selection of Italian Cured Meats and Cheeses

CRUDO DI HALIBUT (GF) | 19
Halibut, Yuzu Kosho, Lemon Dressing,
Extra Virgin Olive Oil, Parsley

COCKTAIL DI GAMBERONI (GF) | 22
Tiger Prawns, Cocktail Sauce, Horseradish

CALAMARI FRITTI (GF) | 20
Fried Calamari, Salsa Diavola

GRAN PIATTO DI MARE | 120
Squid, Scallop Carpaccio, Langoustines,
Mussels, Rock Oysters, King Prawns,
Mignonette Sauce, Salsa Rosa
SIGNATURE ADDITION
LOBSTER HALF 35 OR WHOLE 70

FOGLIE AMARE (VG) (GF) | 14
Endive, Radicchio, Apple, Chives,
Candied Walnuts, Mustard Walnut Dressing

BURRATA AL TARTUFO (V) | 26
Burrata, Fresh Summer Truffle,
Balsamic Toasted Sourdough
GF OPTION AVAILABLE

Pizze

MARINARA | 14
House Tomato Sauce,
Extra Virgin Olive Oil, Garlic, Oregano

SUPER MARGHERITA (V) | 16
San Marzano D.O.P. Tomato, Buffalo Mozzarella,
30-Month Aged Parmigiano Reggiano, Fresh Basil

VEGANA (VG) | 17
San Marzano D.O.P. Tomato, Vegan Mozzarella,
Roasted Peppers, Mushrooms, Courgette, Basil

BURRATA (V) | 18
San Marzano D.O.P. Tomato, Burrata,
Basil Oil, Candied Chillies

VAGABONDA | 23
San Marzano D.O.P. Tomato,
Fior di Latte Mozzarella, Cherry Tomatoes,
Mortadella I.G.P., Burrata, Basil Pesto

QUATTRO FORMAGGI (V) | 23
House Cream Sauce, Fior di Latte Mozzarella,
Taleggio, Gorgonzola Cream, Parmesan Crisps

DIAVOLA | 20
House Tomato Sauce, Red Onion,
Spianata Calabra D.O.P., 'Nduja,
Fresh Buffalo Mozzarella, Vodka Sauce, Basil

PROSCIUTTO | 24
San Marzano D.O.P. Tomato, Fior di Latte Mozzarella,
Prosciutto Crudo, Rocket, Shaved Parmesan

CAPRICCIOSA | 23
San Marzano D.O.P. Tomato, Fior di Latte
Mozzarella, Artichokes, Mushrooms, Prosciutto
Cotto, Olive Tapenade

VALTELLINA | 26
Fior di Latte Mozzarella,
Extra Virgin Olive Oil, Cherry Tomatoes,
Bresaola, Rocket, Balsamic

TONNO E CIPOLLA | 20
San Marzano D.O.P. Tomato, Fior di Latte
Mozzarella, Tuna, Red Onion, Black Olives,
Capers, Lemon Zest, Fresh Parsley

Dolci

PISTACHIO SOFT SERVE | 18
(FOR SHARING)
Pistachio Gelato, Caramelised Pistachios

CROSTATA AL LIMONE DI AMALFI | 14
Amalfi Lemon Tart, Italian Meringue

BROWNIE ALLE ZUCCHINE (GF) (V) | 15
Courgette Brownie, Peanut Butter,
Dark Chocolate, Coconut Sorbet

TIRAMISÙ DELLA CASA | 15
Homemade Tiramisù

SELEZIONE DI SORBETTI (GF) (VG) | 6
Raspberry | Coconut | Dark Chocolate |
Alphonso Mango | Lemon

LONDON
ESSENCE

UNOPIU'

ST-GERMAIN

GUINNESS

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. If you have allergies or any dietary requirements, please speak to the team prior to ordering, we are unable to guarantee dishes will be completed allergen free. A range of gluten free dishes are available. Please kindly note that we only accept card payments.

@SALEEPEPEMARE

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TERRAZZA

Full Wine List Available on Request

Sparkling

	125ml	Bottle	Magnum
Henriot Brut NV	19	89	174
Ruinart Blanc de Blancs NV	38	210	
Hambledon Classic Cuvée Brut NV	17	87	172
Hambledon Classic Cuvée Rose NV	19	99	
Hambledon Blanc de Blancs NV		120	
Hambledon Premier Cuvée NV		150	
Hambledon Premier Rose Cuvée NV		160	
Oddbird Blanc de Blancs (Alcohol free)	11	50	

White

	125ml	175ml	Bottle
Curatolo Arini Inzolia Sicily 2025	9	12	49
La Giustiniana Gavi di Gavi Lugarara 2025	12	15	70
Massolino Chardonnay 2024	16	22	85
Antonella Corda Vermentino Sardinia 2025	13	18	70
Domaine Des Brosses Sancerre 2024	16	22	85
Vrignaud Chablis 2024			95
La Scolca Gave dei Gavi 2024			135

Rosé

	125ml	175ml	Bottle	Magnum
Miraval Studio Rosé 2025	11	15	58	119
Miraval Côte de Provence Rosé 2025	14	19	79	159

Red

	125ml	175ml	Bottle
A Mano Primitivo 2025	9	12	49
Terrapieno Valpolicella Ripasso 2024	11	14	60
Dievole Chianti Classico 2023	14	19	79
Vajra Langhe Nebbiolo 2024	16	22	85
Philippe le Hardi Mercurey Rouge 'Les Cheneaults' 2023	18	27	115
Vajra Barolo Albe 2021			145
San Polo Brunello di Montalcino 201			195

Spritz

Glass | Carafe

CORTINA SPRITZ 16 | 90
St. Germain, Green Chartreuse,
Cucumber, Mint, Prosecco,
London Essence Soda

AMALFI SPRITZ 16 | 90
Aqua di Cedro, Italicus,
London Essence Riviera Tonic

MI MA SPRITZ 16 | 90
Luxardo Bianco Amaro, Savoia Orange, St. Germain,
Prosecco, London Essence Lemonade

ST. GERMAIN SPRITZ 16 | 90
St. Germain, Prosecco,
London Essence Soda Water

PORTO CERVO SPRITZ 16 | 90
Cocchi Americano, Melonade,
St. Germain, Prosecco,
London Essence Riviera Tonic

Frozen Drinks

PIU BELLO | 16
Miravel Rose, Aperol,
Watermelon, Lemon

FROZEN CELLO | 16
Grey Goose Vodka,
Limoncello, St. Germain

Cocktails

PIMM'S CUP | 16
Pimm's, Lemon, Ginger,
Orange, Cucumber, Mint,
London Essence Ginger Ale

**SPICY WATERMELON
MARGARITA** | 16
Patrón Silver, Watermelon, Lime,
Agave, Piment D'espelette

APEROL SHAKERATO | 16
Aperol, Lime, St. Germain, Mint

SUNSET SOUR | 16
Grey Goose, Pineapple, Passion Fruit, Lime

Negroni

FLORENCE | 16
Bombay Sapphire, 1757 Vermouth Rosso,
Campari, Orange

MESSINA | 18
Palmarea Gin, Cocchi Vermouth Di Torino,
Suze, Grapefruit Twist

PORTOFINO | 18
Bombay Sapphire, 1757 Vermouth Rosso, Campari, Fig Leaf, Fig

0% Cocktails

SIPPY CUP | 13
Martini Vibrante, Lemon,
Ginger, Orange, Cucumber, Mint,
London Essence Ginger Ale

ELDERFLOWER SPRITZ | 13
Elderflower Liqueur,
Everleaf Marine,
London Essence Soda Water

BITTER CAIPIRINHA | 13
Pathfinder Amaro, Lime, Rhubarb

WATERMELON MARGARITA | 13
Smiling Wolf N/A Agave, Lime,
Watermelon, Agave Syrup

CAFFE SHAKERATO | 13
Espresso, Demerara Sugar, Crushed Ice
(CHOICE OF HAZELNUT, VANILLA, SALTED CARAMEL)

Draft Beer

PERONI | 8.5
PERONI 0% | 7

GUINNESS | 8.5
GUINNESS 0% | 7

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