

# Mele & Pere

TRATTORIA & VERMOUTH BAR

*We are three brothers and a friend who set out on a journey to create the best of a neighbourhood Italian trattoria in the heart of Soho*

FOCACCIA PUGLIESE VE | 5.5 NOCELLARA OLIVES VE GF | 4.5 SMOKED ALMONDS VE GF N | 4 ZUCCHINI FRITTI V | 7

## ANTIPASTI

*We recommend 3 antipasti between 2 people to share*

VITELLO  
TONNATO GF | 10.5  
*with capers & salsa tonnata*

BRUSCHETTA VE | 8  
*with fresh tomatoes  
& chives*

POLPETTINE GF | 8.5  
*pork and fennel meatballs with San  
Marzano tomato sauce & Pecorino cheese*

SEA BREAM  
CARPACCIO GF | 11  
*with samphire, chilli and lemon*

BURRATA GF V | 12  
*with broccoletti  
& preserved lemon*

CALAMARI FRITTI | 10  
*deep fried squid with lemon mayo*

PROSCIUTTO CRUDO GFO | 10  
*with gnocchi fritti  
& Grana Padano*

ASCOLANA OLIVES | 7  
*deep fried olives, stuffed with  
'Nduja Calabrese*

## PASTA

*Homemade right here every day since 2012*

FETTUCINE AL NERO GFO | 19  
*with squid ink, king prawns,  
courgette, & chilli*

PAPPARDELLE  
AL TARTUFO GFO | 26  
*with duck ragu & winter black truffle*

SPAGHETTI ALLA  
CARBONARA GFO | 17.5  
*with guanciale, egg yolk & Pecorino cheese*

FREGOLA SARDA VEN | 15  
*with beetroot,  
cauliflower & hazelnuts*

TAGLIATELLE  
ALLA BOLOGNESE GFO | 16.5  
*slow cooked beef ragu*

MAFALDINE GFO V | 17  
*with San Marzano tomatoes,  
Burrata & basil*

## SECONDI

*We work with exceptional British produce and some special ingredients from Italy*

RIBEYE STEAK GF | 29  
*250gr ribeye with  
Sangiovese sauce & chips*

T-BONE STEAK ALLA  
FIORENTINA 1.2kg GF | 37.5 pp  
For 2 to share  
*28 day-aged Welsh Black Angus T-bone steak  
with Sangiovese sauce and chips*

PORK CHOP  
SALTIMBOCCA GF | 19  
*with Parma ham, sage,  
white chicory & Marsala sauce*

PETTO DI POLLO GF | 18.5  
*Roast chicken breast with spring onions,  
Borlotti beans & salsa verde*

STEAK SAUCES  
Green peppercorn GF 3.5  
Salsa verde GF VE 3.5

FILLET OF BREAM GF | 22  
*with saffron fennel,  
mussels & olives*

## PIZZA

*Our dough is fermented for 48 hours, please ask us for a Gluten free or Vegan option*

MARGHERITA V | 12.5  
*with San Marzano tomato sauce,  
fiordilatte mozzarella & basil*

DIAVOLA | 15  
*with San Marzano tomato sauce,  
fiordilatte mozzarella & spicy salame*

TIROLESE | 16  
*with San Marzano tomato sauce,  
fiordilatte mozzarella, prosciutto crudo & rocket*

BOSCAIOLA V | 15  
*with San Marzano tomato, Fiordilatte mozzarella,  
wild mushrooms, Gorgonzola cheese & green olives*

NAPOLI | 15  
*Fiordilatte Mozzarella, sausage and broccoletti*

## SIDES

BUTTER LETTUCE, LEMON DRESSING VE GF | 4.5 SAN MARZANO TOMATO SALAD WITH RED ONION & BASIL VE GF | 5.5

TENDERSTEM BROCCOLI WITH GARLIC & CHILLI VE GF | 5.5 TRIPLE COOKED CHIPS VE | 5.5



Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN | V VEGAN | VE CONTAINS NUTS | N GLUTEN FREE | GF GLUTEN FREE OPTION AVAILABLE | GFO

SIGN UP TO OUR NEWSLETTER FOR PROMOTIONS AND UPDATES

A discretionary 12.5% service charge will be added to your bill

[www.melepere.co.uk](http://www.melepere.co.uk) @meleperesoho



CARD PAYMENTS  
ONLY PLEASE

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## SPARKLING WINE

	125 ml	175 ml	250 ml	BOTTLE
VITELLI - PROSECCO - VENETO <i>Super fresh and full of personality with pristine aromas of golden apple, citrus and spring blossom.</i>	8.5			39
FRANCIACORTA - LA MONTINA BRUT - LOMBARDIA <i>Crisp, well rounded, candied fruit nose, fresh plummy palate.</i>				80
PALTRINIERI SOLCO - LAMBRUSCO - EMILIA ROMAGNA <i>Rich dark fruit, savoury dryness on the finish.</i>				50
BARON DE VILLEBOERG BRUT - CHAMPAGNE - FRANCE <i>Elegant nose with notes of blossom and yellow fruits and a long finish with hints of pear.</i>				89

## ROSE

TERRE FORTI ROSATO - EMILIA ROMAGNA <i>Juicy, refreshing rosé which is made from Sangiovese with lots of fresh strawberry and cherry fruit flavours.</i>		9	13	35
CASARETTI CHIARETTO - CORVINA / RONDINELLA - TRENTINO ALTO ADIGE <i>Made with whole bunch pressed grapes from Lake Garda's eastern shore, crisp &amp; refreshing.</i>				43

## BIANCO

TERRE FORTI - TREBBIANO CHARDONNAY - EMILIA ROMAGNA <i>Refreshing and light-bodied with citrus flavours and delicate floral notes.</i>		8	11	32
IL CONTE VECCHIO - PINOT GRIGIO - VENETO <i>An inviting nose of fruits with delicate floral notes. Dry and crisp on the palate with an elegant, light body.</i>		9	12.5	35
ZENSA - FIANO - PUGLIA <i>Straw yellow in colour, displays delicate aromas of lemon-lime, peach and almonds.</i>		10.5		42
BASTIANICH VIGNE ORSONE - SAUVIGNON BLANC - FRIULI-VENEZIA GIULIA <i>Vibrant and refreshing. Crisp citrus notes, followed by subtle herbaceous and mineral hints.</i>		12		48
PICOLLO ERNESTO - GAVI DE GAVI - PIEMONTE <i>Citrus and green apple flavours, followed by a hint of almond and a long, lemony finish, deep &amp; complex.</i>				55

## ROSSO

TERRE FORTI - SANGIOVESE - EMILIA ROMAGNA <i>Carries lovely red fruit characteristics and hints of spice and black pepper, followed by smooth tannins.</i>		8	11	32
VILLA DEI FIORI - MONTEPULCIANO D'ABRUZZO - ABRUZZO <i>Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity.</i>		9	12.5	37
STOCCO - PINOT NERO - FRIULI-VENEZIA GIULIA <i>Fresh, but elegant, without aging in wood. With silky tannins and red fruits.</i>		10.5		45
ROCCA DI FRASSINELLO RIGOGOLO - CABERNET SAUVIGNON, MERLOT, SANGIOVESE - TOSCANA <i>Combines strength, intensity and elegance, with soft tannins to give it a roundness in the mouth. Fruity to the nose with a pleasant spiciness.</i>	12.5			50
FATTORIA ALOIS - AGLIANICO - CAMPANIA <i>Bright ruby red, spicy aroma with notes of dark fruit. Volcanic soil.</i>				60
ANGELO VEGLIO - BAROLO - PIEMONTE <i>Warm, generous dark fruit, spices and flowers coming through. A beautifully balanced wine.</i>				70

## CELLAR

FRACASSI - BARBERA D'ALBA - PIEMONTE <i>Fresh flavours of cherries, blueberries and raspberries, rich, bold &amp; flavourful.</i>				70
MONSANTO - CHIANTI CLASSICO - TOSCANA <i>Red-berry, blue flower and earthy aromas, juicy palate, bright acidity, orange zest &amp; hint of aniseed.</i>				110
ANTOLINI MOROPIO - AMARONE DELLA VALPOLLICELLA - VENETO <i>Cherries, prune, plum and blackberries, along with toast, cinnamon, truffle &amp; gamey.</i>				130
LA CA NOVA - BARBARESCO - PIEMONTE <i>Wild Berry, fragrant blue flower, balsamic note of menthol to the nose, structured &amp; focused.</i>				90
ERALDO VIBERTI - BAROLO - PIEMONTE <i>A classic Barolo from the family-run Eraldo Viberti winery made from 100% Nebbiolo and aged for 24 months in small barrels.</i>				110
PARADISO DI FRASSINA - BRUNELLO DI MONTALCINO DOCG - TOSCANA <i>Ruby colour, with gentle perfumes of the fruit from the wooden barrel &amp; flower tonalities.</i>				130

*Please ask us for 125ml serve*