

Sichuan Pepper Bollito

Beef tongue prepared three ways: deep-fried, pan-seared, and boiled, served with Sichuan pepper foam, Sichuan pepper mayo, and a wine reduction.

Black Pepper Cacio e Pepe

Traditional cacio e pepe pasta with a bold black pepper flavour.

Green Pepper Filetto al Pepe Verde

Pan-seared sirloin served with a rich green pepper sauce.

Long Grain Peposo

A hearty beef and pork stew slow-cooked with red wine, tomato paste, and long grain pepper.

Pink Pepper Panna Cotta

A classic Italian dessert featuring creamy panna cotta, paired with grapefruit and a hint of white pepper.

