

PIZZERIA

"PEPPE  
NAPOLI  
STA' CA"

*Mr. Peppe*



# PEPPE

## Mr. Pepe

比薩大師Giuseppe Errichiello, Mr. Pepe，從小對比薩製作充滿熱情，並立志成為專業比薩職人，2006年他自家鄉遠赴日本，懷著將義大利技術推廣至全球的願景，開啟了這段旅程。

2011年Mr. Pepe在東京神谷町創立了他的第一家店-Pizzeria da Pepe NAPOLI STA 'CA'，迅速成為當地的美食熱點，以道地的義式風味吸引了眾多比薩愛好者。隨著名氣熱燒，2015年在東京駒澤開設了第二家店，將他的熱情與手藝傳遞給更多人。

2023年第三家店-Risto Pizza by Napoli sta ca於麻布台誕生後，隔年風光拿下「50 Top Pizza Asia-Pacific第3名」。該獎項是亞太區最具權威的比薩排名，每年由評審團深入各大城市，精選出展現最佳風味與技藝的頂尖比薩店，這份榜單亦是比薩愛好者與美食專業人士的權威指南，吸引全球注目焦點。

如今，Mr. Pepe已是全球比薩界的頂尖大師，在創新與傳統之間創作出他獨有的Pepe Style比薩，引領世界各地的比薩愛好者開啟全新體驗。

Master pizza chef Giuseppe Errichiello, known as Mr. Pepe, has been passionate about pizza-making since childhood. In 2006, he moved from Italy to Japan to spread Italian techniques globally.

In 2011, he opened Pizzeria da Pepe NAPOLI STA 'CA' in Tokyo, quickly becoming a local favorite with its authentic Italian flavors. His success led to a second restaurant in 2015.

In 2023, he opened Risto Pizza by Napoli sta ca in Azabudai, which earned 3rd place in the 2024 "50 Top Pizza Asia-Pacific" rankings, a prestigious recognition in the region.

Today, Mr. Pepe is a leading figure in the global pizza industry, known for his innovative Pepe Style pizzas that offer a unique culinary experience.



# Chef Giuseppe Errichiello

## Sharing Menu For 2

雙人分享餐 TWD3,980<sup>+10%</sup>

### 開胃菜 APPETIZER

柑橘甜蝦薄片、布拉塔起司、黃櫻桃番茄、  
百香芒果醬、鮭魚卵、開心果碎

Sweet Prawns Carpaccio with Citrus Fruit, Burrata, Yellow Datterino,  
Passion Fruit and Mango Sauce, Salmon Roe, Pistachio Grain

炙燒日本北海道干貝、南瓜鮮奶油、咖啡粉

Seared Hokkaido Scallops, Pumpkin Cream and Coffee Powder

焗烤千層茄子

Aubergine Millefeuille Parmigiana Style

### 義大利麵 (擇一) PASTA (CHOOSE ONE)

主廚手作麵疙瘩、明蝦塔塔、魚子醬

Homemade Gnocchi in Red Prawn Stew,  
Prawn Tartare and Caviar

拿坡里番茄水管麵

Paccheri with Classic Neapolitan Ragù

### 主菜 (擇一) CARNE O PESCE (CHOOSE ONE)

燒烤日本鹿兒島A5小田和牛紐約客5oz.

(加購價TWD 1,200)

Cuts of Selected A5 Japanese Kagoshima Wagyu Striploin 5oz.

(Additional TWD 1,200)

地中海風味香料比目魚

Slice of Halibut Acqua Pazza Mediterranean Style

### 甜點 DOLCE

草莓千層酥

Strawberry Millefeuille

比薩 (擇一)  
PIZZA (CHOOSE ONE)

RED PIZZA 紅醬比薩

Mr. Peppe 招牌太陽比薩

聖馬札諾番茄紅醬、瑞可塔起司、薩拉米臘腸、莫札瑞拉水牛起司  
(加購價TWD 100)

DON SALVO

Tomato Sauce San Marzano D.O.P., Ricotta, Salami, Buffalo Mozzarella  
(Additional TWD 100)

瑪麗亞納女士

番茄紅醬、風乾番茄、黑橄欖、大蒜橄欖油、鯷魚、奧勒岡

SIGNORA MARINARA

Marinara Sauce, Datterino Semi Dried Tomatoes, Dried Tomato Strips,  
Black Taggiasca Olives, Garlic Oil, Anchovy Fillet and Oregano

我在卡拉布里亞的回憶 🌶️

義大利聖馬札諾D.O.P. 番茄醬汁、辣味薩拉米臘腸、  
拿坡里水牛起司、瑞可塔起司、羅勒

MY TRIP IN CALABRIA

Tomato Sauce San Marzano D.O.P., Spicy Salami Julienne, fior di latte from Naples,  
Ricotta Flakes with Chili Pepper and Julienne of Basil

WHITE PIZZA 白醬比薩

獻給台灣

拿坡里水牛起司、聖馬札諾番茄果醬、水牛起司薄片、炙燒干貝、  
喜馬拉雅山黑礦鹽、櫻桃番茄、紅漿果、芒果、百香果

(加購價TWD 200)

PIZZA DEDICATED TO TAIWAN

Fior di latte from Naples, San Marzano Jam, Bufala Carpaccio, Seared Scallops, Black Salt,  
Cherry Tomatoes and Red Fruit, Yellow Cherry Tomato Sauce, Mango and Passion Fruit  
(Additional TWD 200)

少女的告白

拿坡里水牛起司、生火腿、佩克里諾羅馬諾羊奶乾酪、芝麻葉青醬

GUSTAMI TU

Fior di latte from Naples, Raw Ham,  
Flakes of Sweet Pecorino Romano and Rocket Pesto

特雷維索比薩 🌿

藍紋起司、拿坡里水牛起司、櫻桃蘿蔔鮮奶油、莫德納巴薩米克醋、開心果碎

TREVIGIANA

Gorgonzola, fior di latte from Naples, Red Radish Cream,  
Modena Balsamic Vinegar, Pistachio Powder

本套餐適用兩人，若用餐人數超過套餐人數需另加點其他餐點。  
This set menu is for two people. For additional guests, please order extra dishes separately.

若賓客對某些食材過敏或有特殊飲食習慣，敬請事先告知服務人員。  
Please inform one of our associates of any dietary concerns or allergies.

本活動菜單適用各項優惠方案，最低優惠折扣為75折。  
This menu is available with promotion discounts. The lowest discount will be 25%.

# Pizza Pub Sharing Menu

4-6人分享餐 TWD5,880+10%

## 比薩屋開胃菜組合 PIZZA PUB APPETIZER COMBINATION

### 手作布拉塔番茄沙拉

Caprese Salad  
Burrata Cheese, Tomato, Balsamic Glaze

### 賽然諾火腿搭哈密瓜拼盤

Prosciutto e Melone  
Serrano Ham and Fresh Melon

### 海鮮炸物拼盤佐蒜味美乃滋(花枝&鮮蝦)

Fritto Misto  
Fried Calamari and Shrimps, Garlic Mayo

### 海鮮沙拉佐檸檬油醋

Seafood Salad with Lemon Oil

## 12吋拿坡里比薩 (擇一) 12" NEAPOLITAN PIZZA (CHOOSE ONE)

### 我在卡拉布里亞的回憶

義大利聖馬札諾D.O.P. 番茄醬汁、辣味薩拉米臘腸、  
拿坡里水牛起司、瑞可塔起司、羅勒

(加購價TWD 250)

MY TRIP IN CALABRIA

Tomato Sauce San Marzano D.O.P., Spicy Salami Julienne,  
fior di latte from Naples, Ricotta Flakes with Chili Pepper and Julienne of Basil  
(Additional TWD 250)

### 黑松露蘆筍野菇比薩

Tartufo Pizza  
Black Truffle Pesto, Mushrooms, Asparagus, Mozzarella

### 義大利漁夫海鮮番茄比薩

Frutti di Mare  
Anchovies, Shrimp, Clams, Squid, Tomato,  
Cherry Tomato, Parsley, Garlic

## 主菜 (擇二) CARNE O PESCE (CHOOSE TWO)

### 美國頂級肋眼牛排12oz. 搭當季時蔬佐紅酒醬汁

(加購價TWD 1,000)

USDA Prime Rib Eye Steak 12oz., Seasonal Vegetables,  
Red Wine Sauce (Additional TWD 1,000)

### 地中海風味香料比目魚

Slice of Halibut Acqua Pazza Mediterranean Style

### 炭烤噶瑪蘭黑豚帶骨里肌搭巴沙米克珍珠小洋蔥佐野菇白酒醬

Grilled Yilan Pork Chop, Balsamico Glazed Pearl Onions,  
Mushroom White Wine Sauce


### 爐烤美國春雞搭松露薯條

Roasted U.S. Spring Chicken, Truffle French Fries

義大利麵、義式燉飯 (擇二)  
PASTA E RISOTTO (CHOOSE TWO)

西西里手工螺旋麵搭波士頓龍蝦、蛤蜊、番茄杏仁醬汁  
(整隻龍蝦加價TWD 1,300、半隻龍蝦加價TWD 700)

Busiati Siciliani  
Sicilian Pasta Tossed in Fresh Tomato Almond Pesto Sauce,  
Clams and Boston Lobster  
(Whole Lobster Additional TWD 1,300, Half Lobster Additional TWD 700)

 拿坡里番茄水管麵

Paccheri with Classic Neapolitan Ragù

香辣海鮮義大利麵 (日本北海道干貝、明蝦、蛤蜊) 

Spaghetti, Grilled Hokkaido Scallop,  
King Prawn, Clams, Chili Sauce

牛肝菌野菇燉飯 

Porcini and Seasonal Mushroom Risotto

甜點  
DOLCE

提拉米蘇  
Tiramisu

 草莓千層酥  
Strawberry Millefeuille

湯品加購區  
ADDITIONAL FOR SOUP

TWD 280 西西里海龍王湯  
(日本北海道干貝、鮮蝦、淡菜、鮮魚、蛤蜊)  
Sicilian Seafood Soup  
(Hokkaido Scallop, Shrimp, Mussel, Fish, Clams)

TWD 200 每日例湯  
Daily Soup

本套餐適用四至六人，若用餐人數超過六人需另加點其他餐點。  
This set menu is designed for 4 to 6 people. For parties larger than 6, please order additional dishes separately.

若賓客對某些食材過敏或有特殊飲食習慣，敬請事先告知服務人員。  
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*Risto  
Pizza*  
by Napoli sta ce

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# Chef Giuseppe Errichiello

## A La Carte Menu

### 單點菜單

#### 開胃菜 APPETIZER

柑橘甜蝦薄片、布拉塔起司、黃櫻桃番茄、  
百香芒果醬、鮭魚卵、開心果碎

TWD 950

*Carpaccio di Gamberi dolci agli agrumi, fior di burrata,  
salsa datterino giallo, frutto passione e mango,  
uova di salmone e granella di pistacchio*

Sweet Prawns Carpaccio with Citrus Fruit, Burrata, Yellow Datterino,  
Passion Fruit and Mango Sauce, Salmon Roe, Pistachio Grain

炙燒日本北海道干貝、南瓜鮮奶油、咖啡粉

TWD 680

*Capesante scottate su vellutata di zucca e polvere di caffè.*

Seared Hokkaido Scallops, Pumpkin Cream and Coffee Powder

焗烤千層茄子

TWD 480

*Millefoglie di melanzane alla parmigiana.*

Aubergine Millefeuille Parmigiana Style







▲ Mr. Pepe 招牌太陽比薩 DON SALVO

## 紅醬比薩 RED PIZZA

### Mr. Pepe 招牌太陽比薩

TWD 780

聖馬札諾番茄紅醬、瑞可塔起司、薩拉米臘腸、莫札瑞拉水牛起司  
DON SALVO

*Salsa pomodoro San Marzano D.O.P., ricotta, salame mozzarella bufala.*  
Tomato Sauce San Marzano D.O.P., Ricotta, Salami, Buffalo Mozzarella

### 瑪麗亞納女士

TWD 680

番茄紅醬、風乾番茄、黑橄欖、大蒜橄欖油、鯷魚、奧勒岡  
SIGNORA MARINARA

*Salsa Marinara, Pomodorini datteri semi dry, listarelle di pomodoro secco, olive nere taggiasche, olio all'aglio, filetto di acciughe e origano*  
Marinara Sauce, Datterino Semi Dry Tomatoes, Dried Tomato Strips, Black Taggiasca Olives, Garlic Oil, Anchovy Fillet and Oregano

### 我在卡拉布里亞的回憶

TWD 680

義大利聖馬札諾D.O.P.番茄醬汁、辣味薩拉米臘腸、  
拿坡里水牛起司、瑞可塔起司、羅勒  
MY TRIP IN CALABRIA

*Salsa pomodoro San Marzano D.O.P., julienne di salame piccante, fior di latte di Napoli, flocchi di ricotta al peperoncino e julienne di basilica.*  
Tomato Sauce San Marzano D.O.P., Spicy Salami Julienne, fior di latte from Naples, Ricotta Flakes with Chili Pepper and Julienne of Basil

## 白醬比薩 WHITE PIZZA

### 獻給台灣

TWD 980

拿坡里水牛起司、聖馬札諾番茄果醬、水牛起司薄片、炙燒干貝、  
喜馬拉雅山黑礦鹽、櫻桃番茄、紅漿果、芒果、百香果

PIZZA DEDICATED TO TAIWAN

*Fior di latte di Napoli, marmellata di San Marzano, carpaccio di bufala,  
scottato di capasanta, sale nero, salsa pomodorini e frutti rossi,  
salsa pomodorini gialli, mango e frutto della passione*

Fior di latte from Naples, San Marzano Jam, Bufala Carpaccio,  
Seared Scallops, Black Salt, Cherry Tomatoes and Red Fruit,  
Yellow Cherry Tomato Sauce, Mango and Passion Fruit.

### 少女的告白

TWD 780

拿坡里水牛起司、生火腿、佩克里諾羅馬諾羊奶起司、芝麻葉青醬  
GUSTAMI TU

*Fior di latte di Napoli, prosciutto crudo,  
scaglie di Pecorino Romano dolce e pesto di rucola*

Fior di latte from Naples, Raw Ham,  
Flakes of Sweet Pecorino Romano and Rocket Pesto

### 特雷維索比薩

TWD 780

藍紋起司、拿坡里水牛起司、櫻桃蘿蔔鮮奶油、莫德納巴薩米克醋、開心果碎  
TREVIGIANA

*Gorgonzola, fior di latte di Napoli, Cremoso di radicchio,  
aceto balsamico di Modena e granelle di pistachio.*

Gorgonzola, fior di latte from Naples, Red Radish Cream,  
Modena Balsamic Vinegar, Pistachio Powder



▲ 獻給台灣 PIZZA DEDICATED TO TAIWAN



▲ 拿坡里番茄水管麵 Paccheri

## 義大利麵 PASTA

### 主廚手作麵疙瘩、明蝦塔塔、魚子醬

*Gnocchi fatti in casa in guazzetto di gambero rosso,  
tartare di gamberi e caviale.*

Homemade Gnocchi in Red Prawn Stew, Prawn Tartare and Caviar

TWD 880

### 拿坡里番茄水管麵

*Paccheri al ragù napoletano.*

Paccheri with Classic Neapolitan Ragù

TWD 580

## 主菜 CARNE O PESCE

### 燒烤日本鹿兒島A5小田和牛紐約客5oz.

*Wagyu tagliata*

Cuts of Selected A5 Japanese Kagoshima Wagyu Striploin 5oz.

TWD 2,280

### 地中海風味香料比目魚

*Trancio di orata all'acqua pazza alla mediterranea.*

Slice of Halibut Acqua Pazza Mediterranean Style

TWD 1,080

本菜單所使用豬原料產地來自於台灣、西班牙、荷蘭及加拿大。

The origins of the pork used in this menu are Taiwan, Spain, Netherlands, Canada.

本菜單所使用牛原料產地來自於日本、美國及澳洲。

The origins of the beef used in this menu are the Japan, United States and Australia.

## 甜點 DOLCE

### 草莓千層酥

*Millefoglie alle fragole scomposta.*

Strawberry Millefeuille

TWD 420



以上價格需另加10%服務費。  
All prices are subject to 10% service charge.

若賓客對某些食材過敏或有特殊飲食習慣,敬請事先告知服務人員。  
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