

*Pepe's Italian & Liquor  
& The Rintel Room  
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR  
275 EXHIBITION <sup>ST.</sup> MELBOURNE 3000  
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## **FAMILY STYLE \$68 PER HEAD**

Shared dishes, what Pepe's does best!

### *Antipasti*

**ARANCINI** <sup>(v)</sup> Funghi

**HOUSE BAKED FOCACCIA** <sup>(v)</sup>

**ANTIPASTO** Artisan Salumi, Pickled Vegetables, Parmigiano, Olives

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### *Macaroni*

**SPICY RIGATONI VODKA** <sup>(v)</sup> Tomato, Onion, Calabrian Chilli

### *Carne*

**POLLO AL LIMONE** Sicilian Lemon Chicken, Burnt Rosemary

Upgrade to: **GRAIN FED EYE FILLET** +\$8 per person

### *Contorni*

**ARUGULA + PERE** Rocket, Pear, Parmigiano, Balsamic, EVOO

**PATATE AL FORNO** Roast Potatoes, Rosemary

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### *Dolci*

**TIRAMISÙ**

## **UPGRADES**

**ARRIVAL SPICY MARG** +\$18pp

**ARRIVAL AMARETTO SOUR** +\$18pp

**ARRIVAL APEROL SPRITZ** +\$15pp

**ROUND OF LIMONCELLOS** +\$10pp

**ARRIVAL CANAPES**

– **ZUCCHINI, MINT & HALOUMI FRITTERS** <sup>(v)</sup> +\$7pp

– **RARE BEEF WRAPPED IN PROSCIUTTO** +\$7pp

– **KINGFISH CRUDO** +\$7pp



## **FAMILY STYLE \$88 PER HEAD**

Shared dishes, what Pepe's does best!

### *Antipasti*

**ARANCINI** <sup>(v)</sup> Funghi

**HOUSE BAKED FOCACCIA** <sup>(v)</sup>

**BURRATA** <sup>(v)</sup> Roasted Bullhorn Peppers, Tomato + Almond Salsa

**PROSCIUTTO** San Daniele Prosciutto, Pickled Chillies

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### *Macaroni*

**SPICY RIGATONI VODKA** <sup>(v)</sup> Tomato, Onion, Calabrian Chilli

**GIGLI** Slow Braised Sausage Ragu, Sicilian Cheese Fondue

### *Carne*

**POLLO AL LIMONE** Sicilian Lemon Chicken, Burnt Rosemary

Upgrade to: **GRAIN FED EYE FILLET** +\$8 per person

### *Contorni*

**ARUGULA & PERE** Rocket, Pear, Parmigiano, Balsamic, EVOO

**PATATE AL FORNO** Roast Potatoes, Rosemary

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### *Dolci*

**TIRAMISÙ**

## **UPGRADES**

**ARRIVAL SPICY MARG** +\$18pp

**ARRIVAL AMARETTO SOUR** +\$18pp

**ARRIVAL APEROL SPRITZ** +\$15pp

**ROUND OF LIMONCELLOS** +\$10pp

**ARRIVAL CANAPES**

- **ZUCCHINI, MINT & HALOUMI FRITTERS** <sup>(v)</sup> +\$7pp

- **RARE BEEF WRAPPED IN PROSCIUTTO** +\$7pp

- **KINGFISH CRUDO** +\$7pp



## **FAMILY STYLE \$100 PER HEAD**

Shared dishes, what Pepe's does best!

### *Antipasti*

#### **HOUSE BAKED FOCACCIA <sup>(w)</sup>**

**BURRATA <sup>(w)</sup>** Roasted Bullhorn Peppers, Tomato + Almond Salsa

**PROSCIUTTO** San Daniele Prosciutto, Pickled Chillies

**KINGFISH CRUDO** Sunset Dressing, Pickled Jalapeños, Pomegranate

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### *Macaroni*

**PACCHERI GAMBERI E POMODORINI** Prawns, Cherry Tomatoes, Garlic, Chili

### *Carne*

**GRAIN FED EYE FILLET** Condiments

### *Contorni*

**ARUGULA & PERE** Rocket, Pear, Parmigiano, Balsamic, EVOO

**PATATE AL FORNO** Roast Potatoes, Rosemary

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### *Dolci*

#### **MOUSSE AL CIOCCOLATO**

**CANNOLI SICILINA** Ricotta + Housemade Nutella, Hazelnut Praline

## **UPGRADES**

**ARRIVAL SPICY MARG** +\$18pp

**ARRIVAL AMARETTO SOUR** +\$18pp

**ARRIVAL APEROL SPRITZ** +\$15pp

**ROUND OF LIMONCELLOS** +\$10pp

#### **ARRIVAL CANAPES:**

- **ZUCCHINI, MINT & HALOUMI FRITTERS <sup>(w)</sup>** +\$7pp

- **RARE BEEF WRAPPED IN PROSCIUTTO** +\$7pp

- **ARANCINI <sup>(w)</sup>** +\$7pp



## PIZZA PARTY \$50 PER HEAD

Shared selection of antipasti, pizza and sides.

### *Antipasti*

#### ANTIPASTO

Artisan Salumi, Pickled Vegetables, Parmigiano, Olives, Grissini

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### *Pizza*

**PEPE'S RONI** Pepperoni, San Marzano Tomato, Fior Di Late, Parmigiano Reggiano

**LA ZUCCHINA** <sup>(w)</sup> Zucchini, Pecorino Toscana, Cacio Ricotta, Basil

**SPICY GARLIC** Nduja, Garlic, Herbs, Parmigiano Reggiano

**MARGHERITA** <sup>(w)</sup> San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano

**LA FUNGHI** <sup>(w)</sup> Mixed Mushrooms, Buffalo Mozzarella, Thyme

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### *Contorni*

#### FRENCH FRIES

**GARDEN SALAD** Vinaigrette Dressing

#### UPGRADES

**ARRIVAL SPICY MARG** +\$18pp  
**ARRIVAL AMARETTO SOUR** +\$18pp  
**ARRIVAL APEROL SPRITZ** +\$15pp  
**ROUND OF LIMONCELLOS** +\$10pp

**ADDITIONAL ENTREE – ARANCINI** <sup>(w)</sup> +\$7pp  
**ADDITIONAL ENTREE – POLPETTE AL SUGO** +\$7pp  
**SPICY RIGATONI VODKA** <sup>(w)</sup> +\$10pp  
**TIRAMISU** <sup>(w)</sup> +\$10pp



### **COCKTAIL PACKAGE \$55 PER HEAD**

Selection of eight items from Canapés and Dolci.

### **GRAZING PACKAGE \$65 PER HEAD**

Selection of six items from Canapés and Dolci, and two items from More Substantial.

Additional Canapes - \$7.5 per person, per item.

Additional Substantial Canapes - \$12 per person, per item.

## *Cold Canapes*

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#### **SICILIAN CROSTINI <sup>(V)</sup>**

Fava Bean Hummus, Preserved Lemon,  
Ricotta

#### **POTATO SKINS**

Sour Cream, Bacon, Cheese, Chives

#### **SYDNEY ROCK OYSTERS**

Freshly Shucked, Mignonette

#### **KINGFISH CRUDO**

Sunset Dressing, Pickled Jalapeños,  
Pomegranate

#### **PROSCIUTTO E MELONE**

Cantelope, Prosciutto

#### **RARE BEEF WRAPPED IN PROSCIUTTO**

Horseradish Cream, Micro Herbs

#### **BRUSCHETTA <sup>(V)</sup>**

Tomato, Basil

#### **RARE ROAST BEEF ON ROESTI**

Porcini Butter

#### **WHIPPED BUFFALO RICOTTA <sup>(V)</sup>**

Pistachio Pesto Crostini

## *Hot Canapes*

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#### **ARANCINI <sup>(V)</sup>**

Funghi

#### **PROSCIUTTO**

Gnocco Fritto, Stracciatella

#### **ORAZIO'S SAUSAGE ROLLS**

#### **FRIED CHICKEN**

Arrabiata Sauce

#### **CALZONCINI CAPRESI**

Mini Calzone, Tomato, Cheese, Basil

#### **POLENTA CHIPS <sup>(V)</sup>**

Tomato Sugo, Aioli

#### **ZUCCHINI, MINT AND HALOUMI FRITTERS <sup>(V)</sup>**

Dukka & Aioli

#### **POLPETTE AL SUGO**

Pork and Veal Meatball, Napoli Sauce

#### **OLIVE ALL'ASCOLANA**

Stuffed Fried Olives, Pork

## *More Substantial*

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### **CHEFS SELECTION OF PIZZA**

#### **DINER CHEESEBURGER**

Wagyu Beef

### **FISH AND CHIP CONES**

Aioli

### **LAMB CUTLET**

Salsa Verde

## *Pasta Bowls - More Substantial*

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### **GNOCCHI ALLA SORRENTINA <sup>(V)</sup>**

Tomato Sugo, Stracciatella

### **RISOTTO <sup>(V)</sup>**

Funghi

### **SPICY VODKA RIGATONI <sup>(V)</sup>**

Tomato, Onion, Calabrian Chilli

### **RAVIOLI <sup>(V)</sup>**

Ricotta & Spinach Filled Pasta, Napoli

## *Dolci*

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### **CANNOLI**

Ricotta, Chocolate

### **NY LEMON CHEESECAKE**

### **TIRAMISU PROFITEROLES**

### **LEMON MERINGUE TART**

### **GLAZED VANILLA CUSTARD DONUTS**

Raspberries

### **TRIPLE CHOCOLATE SLICE**

### **ICE CREAM CANNOLIS**

Pistachio, Chocolate, Caramel



*Pepe's Parlour  
Set Menu Packages*



# PEPE'S PARLOUR

- OUR RATHER FANCY LUNCH \$75PP -

## *Pizgette*

*San Marzano, Datterino, Piennolo Tomatoes, Stracciatella, Basil Oil  
Cured Salmon with Beetroot, Stracciatella, Fior di Latte, Dill*

## *Primi*

*Baked Spicy Vodka Rigatoni*

## *Secondi*

*Campari Glazed Berkshire Ham\*  
Ancient Grain, Kale, Feta, Spinach, Smoked Almonds, Herbs  
Chargrilled Peppers with Roast Tomato Skordalia  
Roast Pumpkin Wedge, Thyme, Pumpkin Seeds*

## *The Cream Tea*

*Freshly Baked Scones, Housemade Strawberry Jam, Clotted Cream*

## *Petit Fours*

*After Dinner Mints  
Salted Caramels*



*\*Substitute Berkshire Ham for Grain Fed Eye Fillet +\$8pp*

# PEPE'S PARLOUR

- OUR RATHER FANCY DINNER \$85PP -

## *Pizette*

*San Marzano, Datterino, Piennolo Tomatoes, Stracciatella, Basil Oil  
Cured Salmon with Beetroot, Stracciatella, Fior di Latte, Dill*

## *Primi*

*Baked Spicy Vodka Rigatoni*

## *Secondi*

*Grain Fed Eye Fillet, Condiments  
Ancient Grain, Kale, Feta, Spinach, Smoked Almonds, Herbs  
Chargrilled Peppers with Roast Tomato Skordalia  
Roast Pumpkin Wedge, Thyme, Pumpkin Seeds*

## *Dolci*

*Tiramisu*

## *Petit Fours*

*After Dinner Mints  
Salted Caramels*

