

*Pepe's
Italian & Liquor
Set Menus*



PEPE'S ITALIAN & LIQUOR
275 EXHIBITION ^{ST.} MELBOURNE 3000
^{EM.} EVENTS@PEPESITALIAN.COM.AU
^{W.} PEPESITALIAN.COM.AU ^{PH.} 0396637994

Family Style \$79 per head

Shared dishes, what Pepe's does best!

★★★★★

Antipasti

FUNGHI ARANCINI (v)
HOUSE BAKED FOCACCIA Garlic Butter
WHIPPED RICOTTA Hot Honey
ARTISAN SALUMI
PICKLED PEPPERS

Maccheroni

SPICY RIGATONI VODKA (v) Tomato, Onion, Calabrian Chilli

Carne

SICILIAN POLLO AL LIMONE Free Range Chicken, Sicilian Lemon, Burnt Rosemary

Contorni

LEAFY GREENS Sherry Vinaigrette, Fine Herbs
PATATE AL FORNO Roast Potatoes, Rosemary

Dolci

TIRAMISÙ

Upgrades:

Spicy Marg +\$19 Each
House Of Gucci +\$22p Each
Limoncello Spritz +\$17 Each

Arrival Canapes +\$7 Each
Chefs Selection Of Pizzas To Share+\$10pp
Additional Pasta+\$10pp

Family Style \$99 per head

Shared dishes, what Pepe's does best!

★★★★★

Antipasti

FUNGHI ARANCINI (v)
HOUSE BAKED FOCACCIA Garlic Butter
BURRATA Confit Tomato, Artichoke
SAN DANIELE PROSCIUTTO Gnocco Fritto, Stracciatella
YELLOWTAIL KINGFISH Ponzu, Calabrian Chilli

Maccheroni

SPICY RIGATONI VODKA (v) Tomato, Onion, Calabrian Chilli

Carne

SICILIAN POLLO AL LIMONE Free Range Chicken, Sicilian Lemon, Burnt Rosemary
GRAIN FED EYE FILLET Condiments

Contorni

LEAFY GREENS Sherry Vinaigrette, Fine Herbs
PATATE AL FORNO Roast Potatoes, Rosemary

Dolci

TIRAMISÙ
BOMBOLINI AL PISTACCHIO

Upgrades:

Spicy Marg +\$19 Each
House Of Gucci +\$22p Each
Limoncello Spritz +\$17 Each

Arrival Canapes +\$7 Each
Chefs Selection Of Pizzas To Share+\$10pp
Additional Pasta+\$10pp

Family Style \$125 per head

Shared dishes, what Pepe's does best!

★★★★★

Arrival Canapes

SYDNEY ROCK OYSTERS Freshly Shucked w. Mignonette
ARTICHOKE CROSTINI Grilled Artichoke, Basil

Antipasti

SAN DANIELE PROSCIUTTO Gnocco Fritto, Stracciatella
CAPESONTE GRATINATE WA Scallops Baked In Shell
BURRATA Confit Tomato, Artichoke

Maccheroni

SPICY RIGATONI VODKA (v) Tomato, Onion, Calabrian Chilli
LOBSTER RAVIOLI

Carne

GRAIN FED EYE FILLET Condiments
MARKET FISH

Contorni

LEAFY GREENS Sherry Vinaigrette, Fine Herbs
PATATE AL FORNO Roast Potatoes, Rosemary

Dolci

PEPE'S CHOCOLATE CAKE Creme Fraiche, Sea Salt
BOMBOLINI AL PISTACCHIO

Upgrades:

Spicy Marg +\$19 Each
House Of Gucci +\$22p Each
Limoncello Spritz +\$17 Each

Arrival Canapes +\$7 Each
Chefs Selection Of Pizzas To Share+\$10pp
Additional Pasta+\$10pp

Pizza Party \$60 per head

Shared selection of antipasti, pizza and sides.

★★★★★

Antipasti

OLIVES
ARTISAN SALUMI
HOUSE PICKLES
PARMIGIANO
GRILLED SOURDOUGH
POLPETTE AL SUGO Veal & Pork Polpette, Napoli

Pizza

PEPE'S-RONI Pepperoni, San Marzano Tomato, Fior Di Late, Parmigiano Reggiano
MUSHROOM & TRUFFLE (v) Mushroom Ragu, Fior di Latte
QUATTRO SALUMI Sopressa Salami, Pork Sausage, Prosciutto Cotto, Guanciale,
Datterini Tomato, Pickled Chilli
MARGHERITA (v) San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano

Contorni

FRENCH FRIES
WILD ROCKET & PEAR

Upgrades:

Spicy Marg +\$19 Each
House Of Gucci +\$22p Each
Limoncello Spritz +\$17 Each

Arrival Canapes +\$7 Each
Chefs Selection Of Pizzas To Share+\$10pp
Additional Pasta+\$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.

Available for private events only

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

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

Cold Canapes

★★★★★

CATALAN ANCHOVY CROSTINI
Smoked Tomato

POTATO SKINS
Sour Cream, Bacon, Cheese, Chives

SYDNEY ROCK OYSTERS
Freshly Shucked, Mignonette

SASHIMI CRISPY RICE
Sashimi Grade Tuna, Jalapeño
Crispy Rice Toast

PROSCIUTTO E MELONE
Cantelope, Prosciutto

RARE BEEF WRAPPED IN PROSCIUTTO
Horseradish Cream, Micro Herbs

BRUSCHETTA (v)
Tomato, Basil

RARE ROAST BEEF ON ROESTI
Porcini Butter

WHIPPED BUFFALO RICOTTA (v)
Pistachio Pesto Crostini

TUNA CRUDO
Zucchini Flower, Basil Oil, Mint

CARCIOFI CROSTINI (v)
Grilled Artichoke, Basil

Hot Canapes

★★★★★

FUNGHI ARANCINI (v)
PROSCIUTTO
Gnocco Fritto, Stracciatella
TRUFFLED SALAMI
Gnocco Fritto, Stracciatella
POLENTA CHIPS (v)
Tomato Sugo, Aioli
FRIED CHICKEN NUGGETS
Hot Honey

ORAZIO'S SAUSAGE ROLLS
FRIED CAULIFLOWER POPCORN (v)
Vegan Mayo
ZUCCHINI, MINT & HALOUMI FRITTERS (v)
Dukka & Aioli
POLPETTE AL SUGO
Pork and Veal Meatball, Napoli Sauce

More Substantial

★★★★★

CHEFS SELECTION OF PIZZA

DINER CHEESEBURGER

Wagyu Beef

FISH AND CHIP CONES

LAMB CUTLET

Salsa Verde

Maccheroni Bowls Substantial

★★★★★

GNOCCHI ALLA SORRENTINA (v)

Tomato Sugo, Stracciatella

RISOTTO (v)

Funghi

SPICY VODKA RIGATONI (v)

RAVIOLI (v)

Ricotta & Spinach Filled Pasta, Napoli

Dolci

★★★★★

CANNOLI

Ricotta, Chocolate

NY LEMON CHEESECAKE

SALTED CARAMEL DONUTS

BOMBOLINI AL PISTACCHI

Warm Italian Donuts, Pistacchio

MINI TIRAMISÙ

MINI MOUSSE AL COCCIALTO

PEPE'S KISSES

Hazlenut Praline, Chocolate Mousse,

Caramel Ganache