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

ARANCINI Tomato, Mozzarella
HOUSE BAKED FOCACCIA
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

ARANCINI Tomato, Mozzarella
HOUSE BAKED FOCACCIA
BURRATA Bullhorn Peppers
SAN DANIELE PROSCIUTTO Gnocco Fritto, Stracciatella
YELLOWTAIL KINGFISH Ponzu, Green 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 Cherry Jam, Custard Cream

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, Mignonette
ARTICHOKE CROSTINI Grilled Artichoke, Basil

Antipasti

SAN DANIELE PROSCIUTTO Gnocco Fritto, Stracciatella
CAPESONTE GRATINATE WA Scallops Baked In Shell
BURRATA Bullhorn Peppers

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

BERRIES PAVLOVA
PEPE'S CHOCOLATE TRUFFLES

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

★★★★★

ARANCINI
Tomato, Mozzarella

PROSCUITTO
Gnocco Fritto, Stracciatella

SAN DANIELE PROSCIUTTO
Gnocco Fritto, Stracciatella

POLENTA CHIPS (v)
Tomato Sugo, Aioli

ORAZIO'S SAUSAGE ROLLS

FRIED CAULIFLOWER POPCORN (v)
Vegan Mayo

ZUCCHINI, MINT & HALOUMI FRITTERS (v)

POLPETTE AL SUGO
Pork and Veal Meatball, Napoli Sauce

FRIED CHICKEN NUGGETS
Hot Honey

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

FUNGHI RISOTTO (v)

RAVIOLI (v)
Ricotta & Spinach Filled Pasta, Napoli

SPICY RIGATONI VODKA (v)

Dolci

★★★★★

CANNOLI
Riccotta, Chocolate

NY LEMON CHEESECAKE

SALTED CARAMEL DONUTS

BOMBOLINI
Donuts with Cherry Jam, Custard Cream

MINI TIRAMISÙ

MINI MOUSSE
AL CIOCCOLATO

PEPE'S KISSES
Hazlenut Praline, Chocolate Mousse,
Caramel Ganache