

*Pepe's Italian & Liquor
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR
275 EXHIBITION ^{ST.} MELBOURNE 3000
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FAMILY STYLE \$50 PER HEAD

Shared down the centre of the table in 3 courses.

Antipasti

PROSCIUTTO E MELON San Daniele, Shaved Cantaloupe
CASINO CLAMS Diamond Clams, Gunaciale, Garlic Butter, Pangrattato
GARLIC BREAD

Macaroni

SPICY RIGATONI VODKA TM Tomato, Onion, Calabrian Chilli

Pesce & Carne

VEAL PARMIGIANA

Contorni

BROCCOLINI Olive Oil, Lemon
FRIES Aioli

Dessert

ICE CREAM SANDWICH



FAMILY STYLE \$70 PER HEAD

Shared down the centre of the table in 3 courses.

Antipasti

SALAMI AND PICKLES

POLPETTE AL SUGO Pork And Veal Meatballs, Napoli Sauce

FOCACCIA DI SQUACQUERONE ^(V)

Macaroni

SPAGHETTI ALLE VONGOLE Diamond Clams, Vermentino, Garlic, Lemon, Butter Parsley

SPICY RIGATONI VODKA ^(V) Tomato, Onion, Calabrian Chilli

Pesce & Carne

BBQ PORK RIBS Red Peppers

MARKET FISH Sauce Gribiche

EGGPLANT PARMIGIANA ^(V)

Contorni

ROAST POTATOES Garlic, Parmesan

FAGIOLINI String Beans, Almonds

GARDEN SALAD

Dessert

LEMON CHEESECAKE

TIRAMISU



TWO COURSE AND SIDES \$60 PER HEAD
THREE COURSE AND SIDES \$75 PER HEAD

Your guest's choice of entrée, main and dessert, with shared sides.

Antipasti

CASINO CLAMS Diamond Clams, Gunaciale, Garlic Butter, Pangrattato

BEEF CARPACCIO Horseradish, Rocket, Parmesan, Aioli

EGGPLANT PARMIGIANA ^(v)

Pesce & Carne

STEAK BEARNAISE Eye Fillet, Bearnaise, Onion Rings

GRILLED SALMON Sauce Gribiche

SALTIMBOCCA DI POLLO Chicken, Pancetta, Sage, White Wine

FETTUCINE ^(v) Fungi, Soave, Parmesan, Thyme

Contorni

ROAST POTATOES Garlic, Parmesan

FAGIOLINI String Beans, Almonds

GARDEN SALAD

Dessert

ICE CREAM SANDWICH

BERRY COBBLER

PEPE'S CARROT CAKE



LUNCH ONLY \$45 PER HEAD

Shared selection of antipasti and sides, and your guest's choice of main.

Antipasti

SALAMI AND PICKLES

POLPETTE AL SUGO Pork and Veal Meatballs, Napoli Sauce

ARANCINI ^(w) Porcini, Taleggio

Pesce & Carne

GRILLED SALMON Sauce Gribiche

VEAL SCHNITZEL

HOUSE MADE POTATO GNOCCHI ^(w) Tomato Sugo, Basil, Parmesan

Contorni

ROAST POTATOES Garlic, Parmesan

FAGIOLINI String Beans, Almonds

GARDEN SALAD



PIZZA PARTY \$30 PER HEAD

Shared selection of antipasti, pizza and sides.

Antipasti

ANTIPASTI PLATE Grisini

Pizza

MEATBALLS San Marzano Tomato, Cheese Blend

ORTOLANA ^(M) Eggplant, Zucchini, Mushroom, Pumpkin, Cheese Blend

PEPPERONI San Marzano Tomato, Parmesan, Fior Di Late, Scarmoza

MARGHERITA ^(M) San Marzano Tomato, Basil, Fior Di Latte, Parmesan

GRANDMA Ham Mushroom, Pecorino, Fior Di Latte

Contorni

FRIES Aioli



PASTA PARTY \$40 PER HEAD

Shared selection of antipasti, pasta and sides.

Antipasti

PROSCIUTTO E MELON San Daniele, Shaved Cantaloupe

GARLIC BREAD

Macaroni

SPAGHETTI ALLE VONGOLE Diamond Back Clams, Vermentino, Garlic, Lemon, Butter Parsley

RAVIOLI Buffalo Ricotta, Bolognese, Parmesan

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

Contorni

GARDEN SALAD



COCKTAIL PACKAGE \$38 PER HEAD

Selection of eight items from Canapés and Dolci.

GRAZING PACKAGE \$45 PER HEAD

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

Cold Canapes

DUCK & PISTACHIO RILLETE

On Toast W. Cornichon

POTATO SKINS

w. Sour Cream, Bacon, Cheese, Chives

WATERMELON, CUCUMBER, MINT, FETA SALAD ^(V)

FRESHLY SHUCKED OYSTERS/ ROCKEFELLER

TUNA TARTARE CUPS

w. Pomegranate, Coriander & Spring Onion

CHICKEN LIVER PARFAIT

On Toasted Brioche W. Quince Paste

SEARED YELLOWFIN TUNA ON POTATO ROESTI

w. Fresh Pea Puree & Pickled Jalapeno

RARE BEEF WRAPPED IN PROSCIUTTO

w. Horseradish Cream & Micro Herbs

TOMATO AND BASIL BRUSCHETTA

Grilled Shishito Peppers

MIGNON OF BEEF ON A MINI ROESTI

w. Porcini Butter

ZUCCHINI, MINT AND HALOUMI FRITTERS ^(V)

w. Dukka & Aioli

PROSCIUTTO AND MELON

Hot Canapes

BAKED RICOTTA ^(V)

Basil, pesto toast

TRUNK SAUSAGE ROLLS

LEEK, SILVERBEET, & FETA SPANAKOPITA ^(V)

MINI HOT DOGS

w. Caramelised Onion, American
Mustard & Ketchup

VEGETARIAN SPRING ROLLS ^(V)

w. Nuoc Cham

PEKING DUCK PANCAKE

SOUTHERN FRIED CHICKEN

w. Smoky Bbq Sauce

BOLOGNESE ARANCINI

PORCINI & TALLEGIO ARANCINI ^(V)

Mini Rolls

POACHED CHICKEN

Mayonnaise, Chives, Parsley

SESAME PRAWN

Shredded Cos & Cocktail Sauce

SLOW ROASTED PORK BELLY

Apple Sauce, Celeriac

VEAL PARMIGIANA

More Substantial

CHEFS SELECTION OF PIZZA

DINER FRESHLY GROUND WAGYU BEEF CHEESEBURGER

FISH & CHIP CONES

BBQ LAMB

On Smoked Eggplant Puree

CRISPY FRIED CHILLI CRAB

BBQ PORK RIBS

EGGPLANT PARMIGIANA ^(V)

CALZONE

Salami, Mozzarella, Sugo, Basil

CALZONE

Roast Vegetables, Mozzarella, Sugo, Basil

Pasta Bowls (More Substantial)

SPINACH & RICOTTA RAVIOLI ^(V)

w. Napoli Sauce

4 CHEESE GNOCCHI ^(V)

VEAL TORTELLINI

w. Spicy Tomato & Guanciale

Dolci

ITALIAN ICECREAM SANDWICH

BANOFFEE PIE

w. Salted Caramel

LEMON MERINGUE

CHOCOLATE GANACHE TART

w. Coco Rice Square

GLAZED VANILLA CUSTARD DONUTS

w. Raspberries

VANILLA BRÚLÉE TART

CARAMEL PROFITEROLES