

*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

SALAMI AND PICKLES

CASINO CLAMS Diamond Clams, Guanciale, Garlic Butter, Pangrattato

FOCACCIA DI SQUACQUERONE

Macaroni

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

Pesce & Carne

VEAL PARMIGIANA

Contorni

GARDEN SALAD

FRIES Aioli

Dessert

TIRAMISU



FAMILY STYLE \$70 PER HEAD

Shared down the centre of the table in 3 courses.

Antipasti

SCAMPI Tomato Vinagraitte

ARANCINI ^(v) Porcini

PROSCIUTTO E MELONE San Daniele, Shaved Cantaloupe

WOOD FIRED BEETS ^(v) Yoghurt, Dill, Lemon, Pistachio

Macaroni

TORTELLONI Buffalo Ricotta, Bolognese, Parmesan

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

Pesce & Carne

BBQ PORK RIBS Red Peppers

EGGPLANT PARMIGIANA ^(v)

Contorni

ROAST POTATOES Garlic, Parmesan

GARDEN SALAD

Dessert

NY LEMON CHEESECAKE



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

ANTIPASTO PLATE Chefs selection

TUNA PIZZAIOLO Capers, Parsley, Pickled Jalapenos, Onion, Anchovy

WOOD FIRED BEETS ^(v)Yoghurt, Dill, Lemon, Pistachio

Pesce & Carne

STEAK BEARNAISE Eye Fillet, Bearnaise, Onion Rings

MARKET FISH Sauce Gribiche

GNOCCHI DI RAGU D'AGNELLO Lamb Ragù, Pangrattato

LASAGNE AI FUNGI ^(v) Wild Mushroom, Zucchini, Bechamel, Mozzarella, Herbs

Contorni

ROAST POTATOES Garlic, Parmesan

GARDEN SALAD

Dessert

NY LEMON CHEESECAKE

BERRY COBBLER

TIRAMISU



LUNCH MENU \$50 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 ^(v) Porcini

Pesce & Carne

MARKET FISH Sauce Gribiche

GNOCCHI DI RAGU D'AGNELLO Lamb Ragù, Pangrattato

LASAGNE AI FUNGI ^(v) Wild Mushroom, Zucchini, Bechamel, Mozzarella, Herbs

Contorni

ROAST POTATOES Garlic, Parmesan

GARDEN SALAD



PIZZA PARTY \$35 PER HEAD

Shared selection of antipasti, pizza and sides.

Antipasti

ANTIPASTI PLATE Grisini, Ricotta, Cured Meat, Olives, Pickled Vegetable.

Pizza

MEATBALLS San Marzano Tomato, Cheese Blend

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

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

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

GRANDMA Ham Mushroom, Pecorino, Fior Di Latte

Contorni

FRIES Aioli



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.

Additional Canapes for \$5 per person, per item.

Additional Substantial Canapes for \$8 per person, per item.

Cold Canapes

DUCK & PISTACHIO RILLETE

On Toast W. Cornichon

POTATO SKINS

w. Sour Cream, Bacon, Cheese, Chives

FRESHLY SHUCKED OYSTERS/ ROCKEFELLER

TUNA PIZZAIOLO ON POTATO ROESTI

w. Capers, Parsley, Pickled Jalapenos,
Anchovy

CEASER LETTUCE CUP

w. Bacon, Egg, Anchovy

RARE BEEF WRAPPED IN PROSCIUTTO

w. Horseradish Cream & Micro Herbs

TOMATO AND BASIL BRUSCHETTA ^(v)

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

ORAZIO'S SAUSAGE ROLLS

LEEK, SILVERBEET, & FETA SPANAKOPITA ^(v)

MINI HOT DOGS

w. Caramelised Onion, American
Mustard & Ketchup

SOUTHERN FRIED CHICKEN

w. Smoky Bbq Sauce

BOLOGNESE ARANCINI

ARANCINI ^(v) Porcini

POLPETTE AL SUGO

Pork and Veal Meatball, Napoli Sauce

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 PORK RIBS

EGGPLANT PARMIGIANA ^(V)

Pasta Bowls (More Substantial)

SPINACH & RICOTTA RAVIOLI ^(V)

w. Napoli Sauce

4 CHEESE GNOCCHI ^(V)

SPICY VODKA RIGATONI ^(V)

Calabrian Chilli

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 BRÛLÉE TART

CARAMEL PROFITEROLES