

*Pepe's Italian & Liquor
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR
275 EXHIBITION ^{ST.} MELBOURNE 3000
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FAMILY STYLE \$58 PER HEAD

Shared dishes, what Pepe's does best!

Primo

ARANCINI ^(w) Porcini

ANTIPASTO Artisan Salumi, Pickled Vegetables, Parmigiano, Olives

HOUSEMADE FOCACCIA

Secondi

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

GRAIN FED EYE FILLET

Contorni

CHALET SALAD Witlof, Chicory, Fennel, Radish, Celery, Orange, Mascarpone, Sesame Seeds

GRATIN POLESANO Potato, Gruyere

Dolci

TIRAMISU



FAMILY STYLE \$75 PER HEAD

Shared dishes, what Pepe's does best!

Primo

ARANCINI ^(v) Porcini

POLPETTE AL SUGO Pork and Veal Meatballs, Napoli Sauce

WHIPPED RICOTTA ^(v) Pane, Pickled Heirloom Beetroot

KINGFISH CRUDO Preserved Lemon, Sage, Sicilian Capers

HOUSEMADE FOCACCIA

Secondi

GNOCCHI Duck Ragu

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

GRAIN FED EYE FILLET

Contorni

CAVOLO E PISELLI Cabbage, Pea, Parmigiano Reggiano, Mint

GRATIN POLESANO Potato, Gruyere

Dolci

LEMON CHEESECAKE



PIZZA PARTY \$40 PER HEAD

Shared selection of antipasti, pizza and sides.

Primo

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

Secondi

POLPETTE Pork & Veal Meatballs, San Marzano Tomato, Cheese Blend

MANTOVANA ^(w) Roast Pumpkin, Pumpkin Seeds, Fior di Latte, Rosemary

PEPE'S RONI San Marzano Tomato, Parmesan, Fior Di Late, Scarmoza

MARGERITA ^(w) San Marzano Tomato, Basil, Fior Di Latte, Parmesan

PORCHETTA Roast Pork, Cracking, Potato, Mozzarella, Garlic, Rosemary

Contorni

FRIES Aioli



COCKTAIL PACKAGE \$44 PER HEAD

Selection of eight items from Canapés and Dolci.

GRAZING PACKAGE \$52 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 Cornichon

POTATO SKINS

Sour Cream, Bacon, Cheese, Chives

SYDNEY ROCK OYSTERS

Freshly Shucked, Mignonette

KINGFISH CRUDO ON POTATO ROESTI

Preserved Lemon, Sage, Sicilian Capers

PROSCIUTTO AND MELON

CEASER LETTUCE CUP

Bacon, Egg, Anchovy

RARE BEEF WRAPPED IN PROSCIUTTO

Horseradish Cream & Micro Herbs

BRUSCHETTA ^(V)

Tomato, Basil

MIGNON OF BEEF ON A MINI ROESTI

Porcini Butter

Hot Canapes

ARANCINI ^(V)

Porcini

WHIPPED RICOTTA ^(V)

Pane, Pickled Heirloom Beetroot

ORAZIO'S SAUSAGE ROLLS

FRIED CHICKEN

Aribiata Sauce

ZUCCHINI, MINT AND HALOUMI FRITTERS ^(V)

Dukka & Aioli

POLPETTE AL SUGO

Pork and Veal Meatball, Napoli Sauce

OLIVE ALL'ASCOLANA ^(V)

Cheese, Capsicum

POLENTA CHIPS ^(V)

Tomato Sugo, Aioli

More Substantial

CHEFS SELECTION OF PIZZA

DINER CHEESEBURGER

Wagyu Beef

CHICKEN MILINASE PANINO

Provalone, Rocket

FISH AND CHIP CONES

Aioli

LAMB CUTLET

Salsa Verde

Pasta Bowls - More Substantial

GNOCCHI ALLA SORRENTINA ^(V)

Tomato Sugo, Stracciatella, Basil

RISOTTO ALLA FUNGHI ^(V)

Wild Mushroom

SPICY VODKA RIGATONI ^(V)

Tomato, Onion, Calabrian Chilli

MINI RAVIOLONI

Bolognese, Buffalo Ricotta, Parmigiano

Dolci

ITALIAN ICECREAM SANDWICH

BANOFFEE PIE

Salted Caramel

LEMON MERINGUE

CHOCOLATE GANACHE TART

Coco Rice Square

GLAZED VANILLA CUSTARD DONUTS

Raspberries

VANILLA BRÚLÉE TART

CARAMEL PROFITEROLES